The Beverly Hills Farmers Market

Commemorative Chili Cook Off

Cookbook
2012 Winners

1st Place Winner:
Berry’s Spicy Chili
Berry Nakash & Ashlee Levitch

2nd Place Winner:
Chicken Curry Chili
J. Brooks Dann

3rd Place Winner:
Cogdill 5 Meat Chili Recipe
Floyd Cogdill
Berry's Spicy Chili

1st Place Winner—Berry Nakash & Ashlee Levitch

things you need

2 Tbl butter
3 Tbl vegetable oil
2 Tbl jalapenos (minced)
2 Anaheim chilies (roasted, peeled, chopped)
2 Poblano chilies (roasted, peeled, chopped)
2 yellow onions (diced)
1/2 cup garlic (minced)
1/2 cup shallot (diced)
2 cup red bell pepper (diced)
6 lbs ground beef (coarse grind)
6 Tbl onion powder
6 Tbl garlic powder
6 Tbl chili powder
2 Tbl hot paprika
4 Tbl ground cumin
4 Tbl ground cumin
3 1/2 Tbl ground coriander
2 Tbl cayenne pepper
4 Tbl oregano
4 Tbl kosher salt
2 tsp fresh ground black pepper
6 cups canned tomatoes
1 1/2 cups tomato paste
4 cups beef stock
to taste Kosher salt/pepper to taste
2 tsp brown sugar
some flour
1 bunch green onions (sliced thin)
1 cup shredded cheddar cheese garnish

Here’s How
Chop, brown, braise, serve and enjoy!
Chicken Curry Chili

2nd Place Winner—J. Brooks Dann

things you need

3 med/lg onions
4 lbs ground chicken (browned, finely chopped)
some olive oil
3 cups chicken stock
some butter
3 med-lg sweet or white onion (brown in butter)
2 small (6 cups) yellow or orange tomatoes
3 med Yellow peppers (diced small)
1 can small cannellini beans
1 can garbanzo beans
1 cup dried apricot (diced fine)
1 1/2 habanero pepper (use gloves, don’t touch eyes)
2 tsp black pepper
2 tsp paprika
2 Tbl green curry
1 Tbl ground cumin
1 Tbl chili powder
1/4 tsp cinnamon
1 tsp turmeric
1 Tbl sea salt
2 Tbl garlic (minced)
1 tsp ginger paste
2 Tbl fresh cilantro (finely chopped)
2 Tbl fresh basil (finely chopped)
1 tsp sea salt
2 Tbl garlic (minced)
1 tsp ginger paste
2 Tbl fresh cilantro (finely chopped)
2 Tbl fresh basil (finely chopped)
1-2 dark chocolate squares
some white wine
1 1/2 Tbl low sodium soy sauce
some vinegar (spiced or regular)
Cogdill 5 Meat Chili Recipe

3rd Place Winner—Floyd Cogdill

things you need

2 lbs
ground chuck (chili grind)

2/3 lb
chopped steak

2/3 lb
Italian sausage (fresh grind)

2/3 lb
beef shank

2
cloves

6 pieces
garlic

2
chili peppers (chef’s choice)

2 pinches
fennel seed

2 pinches
thyme

2 pinches
oregano

1/2 tsp
cumin

2 pinches
pepper

2 pinches
salt

2
white onions

3
red bell pepper

12 oz
mushrooms

12 oz
can diced tomatoes

1 small
baby bella mushrooms

1 1/2 tsp
stock beef base product

1 cup
wine (chef’s choice)

1 Tbl
honey

100 oz
water

some
flour to thicken (to preference)
2011 Winners

1st Place Winner:

2nd Place Winner:

3rd Place Winner:
2010 Winners

1st Place Winner:
Vegetarian Chili Recipe
Tanu Gupta

2nd Place Winner:
Chili Recipe
Brian Watson

3rd Place Winner:
Big Texas Red
Teresa Jones & Caroline Frost
Vegetarian Chili Recipe

1st Place Winner—Tanu Gupta

things you need

2 lg cans  
red kidney beans

1 lg can  
garbanzo beans

2 lg  
onions (diced)

2 tsp  
Ginger paste

3 Tbl  
cooking oil

2-3  
bell peppers (any color, diced)

1/2 cup  
Paneer—Indian farmers cheese (crumbled)

1 1/2 lg cans  
tomatoes or equivalent fresh tomatoes (diced)

1/2 bunch  
cilantro (chopped)

1 Tbl  
cumin

1 Tbl  
ground clove

1 Tbl  
cilantro seeds

4-5  
bay leaves

to taste  
salt & red pepper flakes

here’s how

1 Add oil to pot on medium heat

2 Add cumin and roast lightly then add chopped onions and cook till they are caramelized.

3 Add ginger paste and tomatoes and simmer for 10 min.

4 Add ground cloves, cilantro seeds & canned beans. I prefer to drain them and replace the liquid with fresh water.

5 Once beans have softened (10-15 min), Add bell peppers and paneer and bay leaves.

6 Add salt and red pepper flakes according to personal taste.

7 Add cilantro for garnish.
Chili

2nd Place Winner—Brian Watson

things you need

2
Boston butts (trimmed & cut into 1" cubes)

12
yellow onions (chopped)

4
tomatillos

6
Anaheim chilies

1 1/2 cups
white vinegar

3 cups
chicken stock

6 Tbl
oregano

6 Tbl
cumin

3 Tbl
salt

3 Tbl
black pepper

to coat pan
vegetable oil

3/4 cup
garlic (minced)

here’s how

1. Grill all chilies over open flame until skin is charred. Grill tomatillos over open flame, until slightly charred. Place chilies and tomatillos into bowl, cover with foil. Let steam for 30 minutes.

2. Meanwhile, in batches brown pork in cast iron pan. Coat pan with one turn of veggie oil. Add oil as needed, until all pork is browned. Once pork is browned transfer pork to stock pot. Add garlic and onions to cast iron pan. Sauté until translucent. Transfer garlic and onions to stock pot with pork.

3. Deglaze cast iron pan with white wine and vinegar. Reduce for 5 minutes, transfer liquid to stock pot.

4. After chilies and tomatillos have steamed add tomatillos to stock pot with pork. The chilies need to be peeled. Remove seeds from the poblano and Anaheim chilies. Chop all chilies and add to stock pot.

5. Once all ingredients are in stock pot add spices and chicken stock to stock pot. Bring to a simmer. Let simmer for at least one hour before serving.
Big Texas Red
3rd Place Winner—Teresa Jones & Caroline Frost

things you need

3 Tbl
olive oil

2 lbs
beef chuck (1” cubes)

2 lbs
pork shoulder (1” cubes)

1
beef soup bone

some
sea salt & fresh ground pepper

2 Tbl
ancho chili powder

1 Tbl
ground coriander

1 Tbl
ground cumin

1 Tbl
sweet paprika

1 Tbl
dried oregano

1/4 tsp
ground cinnamon

2
onions (diced)

10 cloves
garlic (minced)

1 can
chipotle pepper in adobo (chopped)

1
jalapeno (roasted, peeled, seeded, chopped)

1 tsp
sugar

2 Tbl
tomato paste

1 lg can (28 oz)
tomatoes

1/2 cup
masa harina

Garnishes:

3 cups
shredded cheddar cheese

2 bunches
green onions (chopped)

1 container
sour cream

2
avocados (chopped)
here’s how

1. In a large heavy pot, heat the oil. Season meat and soup bone with salt and pepper. Brown in oil, in batches so as not to overcrowd the meat. Brown soup bone.

2. Return meat and bone to pan, and add spices, garlic, onion, and peppers. Combine and cook over medium until onions are translucent.

3. Add enough water to cover by 1 inch, about 1 quart, and add tomatoes with their liquid. Bring to a boil and skim off any foam that rises to the surface.

4. Reduce heat and simmer until meat is fork-tender, about 2 hours, adding water as necessary.

5. Add masa harina, stir, and simmer about ten minutes.

6. Season with salt and pepper to taste.

7. Garnish each serving with more cheese, green onions, and avocado.

Big Texas Red
2009 Winners

1st Place Winner:
Vegetarian Chili Recipe
Tanu Gupta

2nd Place Winner:
Green With Envy Chili
Brian Watson

3rd Place Winner:
Big Texas Red
Teresa Jones & Caroline Frost
Green With Envy Chili

2nd Place Winner—Brian Watson

things you need

3 slices
Bacon (rendered, chopped)

3 Tbl
adobo seasoning

1 tsp
oregano

Toast Seasonings

2 cups
onions (chopped)

1 cup
pasilla chilies (chopped)

1 cup
Anaheim chilies (chopped)

2
green peppers (chopped fine)

2 tsp
salt

1 Tbl
black pepper

to taste
green Tobasco

3 lbs
ground pork butt (season with salt & pepper)

14 oz
green enchilada sauce

14 oz
green salsa

1 cup
water

1-2 cans
pinto beans

1/2
lime (juiced)

Garnish:
some
Greek yoghurt

some
Cilantro (chopped)
some
lime wedges
here’s how

1. Render 3 Slices of Bacon chopped. Add 3 tbs of adobo seasonings. Add 1 tsp oregano.


4. Add pepper mixture to meat. Stir. Add 1 cup water. Add 1-2 cans Pinto Beans.

5. Simmer for 1-2 hours as time allows.

6. Stir in juice of 1/2 of a lime.

7. Garnish with greek yoghurt, cilantro, lime wedge.
Monica’s Hot & Spicy Chili

Everyone requests this sweet, hot & spicy chili recipe. Every fall, Halloween & Super Bowl, it was anxiously anticipated, talked about & gratefully received in my home. Enjoy!

things you need

1 lbs pork cubes
2 lbs ground beef
6 Tbl olive oil
4 cloves garlic (crushed)
2 lg yellow onions (chopped medium fine)
1 green pepper (chopped fine)
1—48 oz can V8 tomato juice
6—8 Tbl Salsa Suprema Hot Sauce
1 can beer
4 tsp Cavender’s All Purpose Greek Seasoning
1 heaping Tbl chili powder
2 Tbl oregano
2 Tbl coriander
2 Tbl powdered cumin
1 oz bittersweet chocolate
3 Tbl brown sugar
2 dashes Worcestershire
here’s how

1. Sautee pork cubes in olive oil, over med to hi heat, sprinkling generously with white pepper, until well done, (1 + tsp red, 6 shakes of white Pepper). Remove to side dish.

   Brown ground beef in reserved oil in pan or add 1 more Tblsp olive oil, to cook, brown ground beef. Generously sprinkle ground beef with red pepper (2 tsp cayenne 12 shakes of white pepper) less or more depending on how hot you like it. Remove from pan and reserve with cooked pork.

2. Add another couple tablespoons of oil to sauté; garlic, onions & green pepper, over medium hi heat. When onion mixture is soft and melted add all other spices, Greek seasoning, chili powder, oregano, cumin & basil blending well & cooking a little more, 2-4 minutes over medium heat.

3. Then in your largest heavy stock pot (2 gallon +) add all cooked meat with all sautéed vegetables, add V8, stewed tomatoes, tomato paste, beer, brown sugar, Salsa Suprema, Worcestershire, & chocolate.

4. Cook, simmer, stirring every 10-15 minutes, for 2 hours.

5. Serve over rotini pasta to stretch for a heartier meal, or to lessen the heat. *Note sour cream will lighten the heat too. Garnishes; sour cream, grated cheddar, chopped onion.

You will forever be the queen or king of chili when you serve this chili.
Garbanzo Bean & Sausage Chili

3rd Place Winner—Philip Bartolf

things you need

- 5 cans garbanzo beans (drained, rinsed)
- 1 lbs sausages—equal mix of hot & mild (casings removed, crumbled)
- 1 smoked turkey thigh
- 1/2 cup olive oil
- 2 onions—yellow or white (med. dice)
- 1 fennel bulb (med. dice)
- 1 ancho chili (small dice)
- 1 red or yellow pepper (small dice)
- 5 cloves garlic (minced)
- 1 Tbl cumin seed (toasted, ground)
- 2 Tbl dried ancho chili powder
- 2 Tbl dried chipotle chili powder
- 2 Tbl chili con carne seasoning mixture (Penzey’s)
- 1 can chipotle pepper in adobo (chopped)
- 1 jalapeno (roasted, peeled, seeded, chopped)
- 1 tsp sugar
- 2 Tbl tomato paste
- 1 lg can (28 oz) tomatoes
- 1/2 cup masa harina

Garnishes:
- 3 cups shredded cheddar cheese
- 2 bunches green onions (chopped)
- 1 container sour cream
- 2 avocados (chopped)

Serves 10
here’s how

1. In a Dutch oven or heavy pot, large enough to hold all ingredients, Heat oil until hot, add sausage and fry until most of the pink is gone. Remove sausage to another container.

2. To the remaining fat/oil in the pot, add the onions, lightly salt and pepper them, and cook until lightly browned; add the fennel, red or yellow pepper and cumin seed, and continue to cook until onions darken a bit more. Add ancho chile and garlic and cook for another 2 – 3 minutes, then deglaze with the beer, and reduce by 3/4s.

3. Add sausage back into pot. Add tomatoes and chicken stock and bring to boil. Lower flame to low and add all remaining ingredients, except lemon juice, parsley and cilantro. Note: the canned chipotles are whole, and very spicy. Add to your taste. Note: sprigs of fresh herbs can be tied up in a bit of cheese cloth

4. Let chili cook on low heat, partially covered, for about 1½ - 2 hours. Stir regularly to prevent anything from sticking to the bottom of the pan, and to help chipotles break up and dissolve. Liquid should be syrupy (if too thick, thin out with chicken stock, to desired consistency)

5. Remove turkey from chili, cut meat from the bone, and cut into small dice. Return turkey meat to the pot along with the bone.

6. Taste, season further with salt and pepper, any more of the dry seasonings, to your taste

7. Add chopped parsley and cilantro, stir, and then add lemon juice

8. Taste again, adjust seasoning to taste, then serve hot with favorite accompaniments.
2008 Winners

1st Place Winner:
Authentic Louisiana Cajun Chili
Annie Judis

2nd Place Winner:

3rd Place Winner:
Authentic Louisiana Cajun Chili

1st Place Winner—Annie Judis

things you need

2 lbs
ground chuck

2 Tbl
olive oil

8 cloves
garlic (chopped)

1 cup
onion (chopped)

3 envelopes
chili seasoning

some
fresh basil

some
fresh thyme

1/2 tsp
dried oregano

1 tsp
brown sugar

2 Tbl
cayenne pepper

to taste
salt & pepper

1 cup
red wine

4 whole
bay leaves

1 can
whole tomatoes

1 can
tomato sauce

2 tsp
paprika

1 package
Hillshire Farms Polska Kielbasa sausage
(cut into small round pieces)

1 can
kidney beans

1 can
chicken broth

2 tsp
chili flakes

2
red chili peppers

2 Tbl
Tobasco hot sauce

Garnish:

some
extra sharp cheddar cheese
sour cream
green onion
Zach’s Chili
2nd Place Winner—Zach Bradshaw

things you need

4 lbs
Boston butt pork shoulder

2—15 oz can
black beans

2—14.5 oz can
Hunt’s fire roasted diced tomatoes

4
green tomatoes (poached, skinned, chopped)

1—15 oz can
white corn

1—7 oz can
chipotle chilies in adobo sauce

1—4 oz can
green chilies (chopped)

1/2
red bell pepper (chopped)

1/2
green bell pepper (chopped)

1 med
brown onion (chopped)

2 Tbl
olive oil

2 cloves
garlic

2—12 oz bottles
German wheat beer (Ayinger Weisse)

1 Tbl
yellow mustard

1 Tbl
chili powder

1 1/4 Tbl
ground cumin

1 tsp
cayenne pepper

3/4 tsp
ground cinnamon

1 tsp
cracked black pepper

1 tsp
salt

2 whole
bay leaves

1 bunch
fresh cilantro (chopped)

here’s how

1 Salt pork. Steam in Pressure Cooker for 1 hour with bottle of beer.

2 Sauté garlic in pot, add onion and sweat. Add all ingredients. Pull the pork apart and add. Simmer 1 hour.

3 Serve in bowls and top with fresh cilantro.
Andrea’s Awesome Arkansas Chili aka A3C
Andrea Love

things you need

1 lb
ground beef

12
tomatoes

1
onion

1
green pepper

1
red pepper

1/2 cup
ketchup

1/2 can
beer

array
seasonings

1/2 can
beans

here’s how

1  Sautee ground beef in a separate skillet.

2  Liquefy tomatoes and add chopped peppers and onions.

3  Add ketchup, beer, seasoning and beans.

4  Allow to boil, add meat 20 minutes prior to serving.

5  Garnish as preferred.
Check Your Pants Chili
Marc Axelrod & Jeff Brynan

things you need

3 lbs
meat

3 med
onions

12
dried chipotle peppers

1 Tbl
ground cumin seed

3 cloves
garlic

2 Tbl
lime juice

1/2 cup
cocoa powder

9
fresh poblano peppers

2—16 oz can
crushed tomatoes

2 Tbl
chili powder

1 Tbl
paprika

5
fresh sage leaves (chopped)

1/2 cup
brown sugar

to taste
salt

to taste
black pepper

to taste
bay leaves

here’s how

1 Cut the chipotles in half, cover with hot water, steep 30 minutes. After
softening, add water and chipotles to blender with garlic and blend until

2 Sauté meat until grey, add chopped onion and brown on medium heat
until caramelized.

3 Add meat, chipotle, tomatoes and spices to pot and bring to boil.

4 Add lime juice, cocoa and sugar. Reduce heat and simmer for an hour
and a half

5 One-half hour before serving, flame char poblano skins, peel off and dis-
card skins. Dice peppers and add to pot.
Chili Recipe
John & Steve Baldikoski

things you need

1 lg onion (chopped)
1 Tbl oil
2 lbs chili meat (1 lb beef, 1 lb pork or chorizo)
2 cans—14.5 oz each chopped tomatoes
2 cans—8 oz each tomato sauce
1 tsp sugar
2 tsp ground cumin

2 tsp paprika
2 lg cloves garlic (crushed)
1 can beer
2 whole fresh serrano chilies (minced fine)
5 Tbl chili powder
to taste salt & pepper
to taste cayenne pepper (this provides the “hotness”)
What’s Good Henry’s Chili

Henry Harmon, Jr.

things you need

**some**
- ground turkey

**some**
- baked beans

**some**
- refried beans

**some**
- onion

**some**
- green bell peppers

**some**
- tomatoes (diced)

**some**
- tomato sauce

**some**
- green peppers

**some**
- green chili peppers

**some**
- crushed pineapple

**some**
- lemon pepper

**some**
- Lowery’s seasoned salt

1 slice
- American cheese

**a little**
- ranch dressing

2 spoons
- sugar

**a lot**
- pure talent & skill
Real Texas “No Bean” Chili

Heda Hahn

things you need

**Tomato Sauce:**
- 1 can—4 oz chicken broth
- 1 can—8 oz tomato paste
- 1 can—8 oz tomatoes sauce
- 8 roma tomatoes (steamed, peeled, diced—can use canned)
- 1/2 cup yellow onion (diced)
- 1/2 cup celery (diced)
- 1 Anaheim pepper (diced) OR 2 cans chopped green peppers
- 3 cloves garlic (pressed)
- 1/2 Tbl cayenne pepper
- 1/2 Tbl paprika
- 1/2 Tbl pepper
- 1/2 tsp salt

**Spice Mixture:**
- 5 Tbl fresh chili powder
- 1/2 Tbl Salt

**Meat:**
- 1 1/2 lbs lean beef - flank, sirloin, or tenderloin (cut into 3/8” cubes)
- 1 lb kidney suet OR 1/2 cup oil (if your butcher doesn’t have kidney suet, any will work)
- 1 lb ground pork
- 1 lb ground beef

**to taste**
- black pepper

- 2 cans—14 oz Chicken broth
- 2 onions (chopped)
- 1 bunch green onion (chopped)
things you need—cont.

1 serrano pepper (chopped)

1 jalapeno pepper (chopped)

3 cloves garlic (pressed)

5 roma tomatoes (diced)

1/2 cup Mexican beer (drink balance)

1/3 spice mixture

Secret Ingredients:

1/2 lb jack cheese (cubed)

2 limes (juiced)

wedged limes

here’s how

1 Combine tomato sauce ingredients and simmer for 1 hr in saucepan.

2 Mix together spice mixture

3 Brown the meat in a sauté pan, drain/remove the fat and add to chili pot with:

   2 -14 oz cans of chicken broth
   3 cloves of garlic
   pressed

   2 diced onions
   5 Roma tomatoes diced

   1 bunch of green onions chopped (drink the rest)

   1 Serrano pepper chopped

   1/3 of the spice mixture

   1 Jalapeño pepper chopped

4 Simmer for 30 minutes stirring often. Add tomato sauce and simmer for 1-1 1/2 hours. Add the last 1/3 of the spice mixture 10 minutes before the chili is ready and incorporate the secret ingredients:

5 Serve with a lime wedge and ENJOY!

Real Texas “No Bean” Chili
Beer & Bourbon Chili

Janis Barquist

things you need

some olive oil

some onion

some garlic

some beef stew meat (cut into very small pieces)
OR ground beef or turkey

Some canned or fresh tomatoes (if fresh, peel)
(about 1 lb per lb of meat)

some water from the soaked chilies

some cumin

some salt

some oregano

some pepper

some brown sugar

some bourbon

some beans (canned or fresh—if fresh, soaked & boiled before use)

some cilantro

some chocolate

some masa corn flour
here’s how

1. Start by soaking the chilies in boiling water until they are soft.

2. While the chilies are soaking, start sautéing the onions, garlic and then the meat. Add tomatoes, cumin and oregano. Add chilies and their water when they are ready. Cook mixture until done.

3. Add beans at end. Add a little sugar, chocolate, salt, pepper and bourbon to taste. Thicken the chili with a little corn masa mixed with water.

4. I often use a combination of chipotle, morita, ancho, negro and guajillo chilies. I have used about 4 of each, except for about 5 of the chipotle for about 3 ½ lbs. of meat, soaked in boiling water until soft. Then I chopped them up, but scraped the soft flesh off the guajillos and tossed away the skin because that skin doesn’t really soften.
Chili Recipe

Joe Verret

things you need

- 4-5 strips bacon
- 1 lb ground beef
- 1 lb Mexican chorizo
- 1 red onion (chopped)
- 1 clove garlic (chopped)
- 1-2 chipotle peppers (chopped)
- 2 Tbl liquid smoke
- 2 tsp mole
- 1 tsp curry powder
- 1 tsp red wine
- 1 tsp sugar
- 2 cans chili beans
- 1 can Mexican style tomatoes
- 1 package pasilla chili powder

here’s how

1. Fry bacon pieces in cooking pot until crisp.

2. Add onion garlic and chipotle(s) and fry until onion is almost brown.

3. Add remaining ingredients and enough water to cover.

4. Bring to a boil and then reduce to simmer for two hours (adding water as necessary to cover).

5. Serve with corn chips, sour cream, grated cheese, chopped green onions, and chopped jalapeños.
Kennedy’s Cook-Off Chili

Judson Kennedy

things you need

3 lbs beef roast (cubed small)
1 lg onions
6 cloves garlic (minced)
1 can—15 oz tomato sauce
1 tsp Salt (more later, to taste)
1 Tbl oregano
1 Tbl cumin

4 Tbl chili powder
1 Tbl paprika
2 bell peppers (minced fine)
1 can Rotel extra hot tomatoes
2 cans diced tomatoes
2 cans refried beans

here’s how

1. Brown beef, add onions and bell peppers cooking until tender (very important).
2. Add dry ingredients and garlic. Combine well.
3. Add tomato sauce and diced tomatoes. Combine well again. If more fluid is needed add V-8 juice. Taste.
4. If more heat is needed add red pepper powder to taste.
5. Also add salt to taste.
6. Bring to a boil, lower to simmer as long as allowed.
7. Makes 8 servings.
Vegetarian Chipotle Chili

Lorraine & Emma Rosenblatt

things you need

2 Tbl
extra virgin olive oil

1/2 cup
onions (diced)

1/2 cup
carrot (diced)

1/2 cup
roasted corn kernels

1/2 cup
firm tofu (diced)

1 1/2 cup
frozen mixed pepper strips

1 small package
chili seasoning mix

1-3 Tbl
chipotle peppers in adobo sauce (minced)

1 can—28 oz
tomatoes (diced)

1 can—15 oz
kidney beans (drained)

1 can—15 oz
black beans (drained)

Toppings:
Scallions (chopped)
sour cream
shredded cheese

here’s how

1. Heat oil in large pot over medium heat.
2. Sauté onions and carrots about 3 minutes.
3. Add peppers, corn and tofu and cook until warm.
4. Stir in seasoning mix and add chipotles.
5. Add tomatoes, beans and 1 cup of water.
6. Gently simmer over low heat, uncovered, 30 minutes.
7. Garnish individual bowls using different toppings and enjoy!
Brisket Chili
Teresa Jones

things you need

3 lbs brisket (cubed)
2 Tbl solid vegetable shortening
1—14.5 oz can beef broth (do not use unsalted)
1 can green canned chili pepper
1—8 oz can tomato sauce
1 Tbl ground hot red chili pepper
1 Tbl granulated onion powder
1/2 tsp cayenne pepper
1/4 tsp jalapeno powder
1 tsp chicken bouillon crystals
5 tsp ground mild red chili pepper
4 tsp ground cumin
1/4 tsp black pepper
2 tsp chili powder

here’s how

1 Brown the beef in the vegetable shortening. Drain off the excess fat. Put the beef in a large pot and add enough hot water to cover. Bring to a boil, cover, reduce heat to a simmer and cook until the meat begins to tenderize, about 1 hour.

2 Put the beef broth and the whole green chili pepper in a saucepan and heat. When it’s hot, add to the beef along with the tomato sauce. Cover and bring the mixture to a slow simmer. After 30 minutes, add the ground hot red chili pepper, onion powder, half of the garlic powder, the cayenne, jalapeno powder and chicken bouillon. Cover and maintain a slow simmer for another hour.

3 Then add the ground mild red chili pepper, cumin, chili powder and remaining garlic powder and black powder and simmer, uncovered, for an additional hour. Before serving, taste and adjust seasonings as needed.
Chili
Marijane Mitock

things you need

- 4 strips bacon (diced)
- 2 med onions (chopped)
- 5 carrot (sliced thin)
- 3 cloves garlic (minced)
- 2 lbs coarse ground chuck
- 1 1/2 lbs beef sirloin (cut very small dice)
- 2 cups beef broth
- 2 cans—8 oz tomato sauce
- 1 small potato (shredded)
- 2 Tbl chili powder
- 1 tsp dried basil
- 1 tsp dried oregano

Garnish:
- shredded cheese
- chopped scallions
- sour cream

here’s how

1. Cook bacon in dutch oven or large pot until almost crisp.
2. Add onions and carrots; sauté until almost tender, then add garlic for about 2 minutes.
3. Stir in both meats, brown on all sides.
4. Drain grease.
5. Add all remaining ingredients. Bring to boil then reduce heat to simmer.
6. Season with salt and pepper; cover, cook 1 hour.
2007 Winners

1st Place Winner:
Authentic Louisiana Cajun Chili
Annie Judis

2nd Place Winner:

3rd Place Winner:
All Thai’d-Up TexAsian Chili

David Shur

things you need

4 lbs beef chuck (cut into 3/8" dice)

2 lbs lean beef round (coarse grind)

3 onions (chopped)

10 cloves garlic (chopped)

2—15 oz can tomato sauce

1—28 oz can red chili sauces (enchilada sauce)

1—15 oz can diced tomatoes

2—13.5 oz cans Thai coconut milk (reserve 1/2 can for topping)

2 Tbl cumin powder

3 Tbl chili powder

6 Tbl Thai red curry paste (reserve 1 Tbl for topping)

4 Tbl Thai fish sauce (reserve 1 Tbl for topping)

2 limes (juiced)

3 Tbl lemongrass (finely chopped)

1/2 cup basil (chopped)

2 Tbl brown sugar

2 cans black beans

3 Tbl masa flour (mixed with water into paste)

to taste black & cayenne pepper

1 cup bread crumbs for topping

some green onion (chopped, for topping)

some cilantro (chopped, for topping)
here’s how

1. Brown beef in oil, then add onion, garlic and bell pepper. Add beef stock, chili sauce, canned tomatoes, coconut milk, cumin, chili powder, curry paste, fish sauce and lemongrass. Simmer uncovered for 40 minutes.

2. Add basil, brown sugar, beans, masa flour paste, black and cayenne pepper. Simmer covered for 20 minutes. Adjust seasoning.

3. For topping: mix bread crumbs, fish sauce, coconut milk, and curry paste. Toast mixture in a dry frying pan until browned and crisp. Remove from heat, and add green onion and cilantro. Sprinkle mixture over individual bowls of chili.
CaliBama’s Spicy Hot Turkey Chili
Nancy Minkler

things you need

1.25 lbs
lean ground turkey (or ground sirloin if you prefer)
1 Tbl
extra light, extra virgin olive oil
1/2 cup
water
1 cup
Red, green, yellow bell peppers (diced)
1 cup
white onion (diced)
1—14.5 oz can
Tomato sauce
1—14.5 oz can
Mexican style stewed tomatoes
1—14.5 oz can
Peeled, petite diced tomatoes
2 —10 oz can
Rotel Chili Fixins (diced tomatoes & green chilies)
1—30 oz can
chili beans in gravy
1—30 oz can
dark red kidney beans  (drained & rinsed)
1 Tbl
sugar
1/4 tsp
jalapeno powder
1 tsp
Accent brand seasoning
2 tsp
garlic powder
2 tsp
onion powder
3 tsp
Mexican blend chili powder
1 tsp
paprika
1 tsp
chili beans in gravy
2 tsp
Mexican blend chili powder
1 tsp
paprika
3 Tbl
masa flour (as a thickening agent)
2 small handfuls
dried parsley flakes
2 tsp
red savina mash***
to taste
salt
to taste
pepper
here’s how

1  Cook meat thoroughly in olive oil over med-high heat.

2  Add water, spices, and masa flour. Let simmer for a few minutes, stirring frequently.

3  Add diced bell peppers, onion, and all canned ingredients. Stir very well to mix ingredients, reduce heat to med-low and simmer a minimum of 30 minutes, stirring frequently.

4  If you have the luxury of time, simmer longer. Best served with homemade cornbread and Colby cheese for dipping!

5  ***This chili has a spicy kick to it due to a few ingredients; therefore, if you are sensitive to spicy foods, feel free to eliminate the Mexican style tomatoes, Red Savina Mash, and Rotel Chili Fixins. Just substitute plain stewed tomatoes, and regular Rotel, leaving out the Red Savina Mash altogether.
2007 Chili
Bert Sackman

things you need

<table>
<thead>
<tr>
<th>2 lbs</th>
<th>1 Tbl</th>
</tr>
</thead>
<tbody>
<tr>
<td>top round steak (cut into 1/4” dice)</td>
<td>cumin powder</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>1 tsp</th>
<th>1 Tbl</th>
</tr>
</thead>
<tbody>
<tr>
<td>kosher salt</td>
<td>garlic powder</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>4 oz can</th>
<th>8 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Los Chilenos de Nuevo Mexico Red Enchilada Sauce Mix</td>
<td>tomato sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>5 cups</th>
<th>some</th>
</tr>
</thead>
<tbody>
<tr>
<td>cold water</td>
<td>beef broth</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>1 Tbl</th>
</tr>
</thead>
<tbody>
<tr>
<td>onion powder</td>
</tr>
</tbody>
</table>

here’s how

1. Salt and brown the diced meat in a dry skillet for about 3 minutes. Turn out into a sieve and rinse with beef broth. Reserve meat.

2. Dissolve red enchilada sauce mix in water in a saucepan. Simmer for 30 minutes.

3. Add cumin, garlic powder, onion powder, and tomato sauce to saucepan and simmer for 15 minutes.

4. Return drained meat to saucepan, stir to incorporate and simmer for 10 minutes. If Chili is too thick, thin it with beef broth.

5. Adjust seasonings with cumin and salt. The Chili should be salty and have a strong cumin flavor.
# Dan’s Chili Code

Dan Miano & Anna Egthuysen

## Things You Need

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>olive oil</td>
<td>1 oz</td>
<td></td>
</tr>
<tr>
<td>sweet onions (chopped)</td>
<td>2 lg</td>
<td></td>
</tr>
<tr>
<td>white onions (chopped)</td>
<td>3 lg</td>
<td></td>
</tr>
<tr>
<td>Carrot (whole)</td>
<td>1 lg</td>
<td></td>
</tr>
<tr>
<td>Celery (whole)</td>
<td>2 stalks</td>
<td></td>
</tr>
<tr>
<td>water</td>
<td>3/4 gallon</td>
<td></td>
</tr>
<tr>
<td>pureed tomatoes</td>
<td>1 lg can</td>
<td></td>
</tr>
<tr>
<td>tomato paste</td>
<td>1 lg can</td>
<td></td>
</tr>
<tr>
<td>whole tomatoes</td>
<td>4 lg cans</td>
<td></td>
</tr>
<tr>
<td>Steak</td>
<td>4 lbs</td>
<td></td>
</tr>
<tr>
<td>chili powder</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>chocolate</td>
<td>3 oz</td>
<td></td>
</tr>
<tr>
<td>beer</td>
<td>1 bottle</td>
<td></td>
</tr>
<tr>
<td>salt</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>white pepper</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>oregano</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>cinnamon</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>cumin</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>garlic powder</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>paprika</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>chili flakes</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>Anaheim peppers</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>jalapeno peppers</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>red chili peppers</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>chili Tepin peppers</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Habanero peppers</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>red bell peppers</td>
<td>1 lg</td>
<td></td>
</tr>
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---

*Note: 1 lb = 16 oz*
Check Your Pants Chili
Marc Axelrod & Jeff Brynan

things you need

3 lbs
meat

2—16 oz cans
crushed tomatoes

3 med
onions

2 Tbl
chili powder

12
dried chipotle

1 Tbl
paprika

1 Tbl
ground cumin seed

5
fresh sage leaves (chopped)

3 cloves
garlic (minced)

1/2 cup
brown sugar

to taste
salt

to taste
black pepper

to taste
bay leaves

9
fresh poblano peppers

here’s how

1. Cut the chipotles in half, cover with hot water, steep 30 minutes. After softening, add water and chipotles to blender with garlic and blend until

2. Sauté meat until grey, add chopped onion and brown on medium heat until caramelized.

3. Add meat, chipotle, tomatoes and spices to pot and bring to boil. Add lime juice, cocoa and sugar. Reduce heat and simmer for an hour and a

4. One-half hour before serving, flame char poblano skins, peel off and discard skins. Dice peppers and add to pot.
# No Manches Chili

Jim Morrow

## things you need

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 lbs beef</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 lbs bulk pork sausage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 cup celery (chopped medium fine)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 med onion (chopped medium fine)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 no 3 cans tomatoes (standard pack)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Tbl (rounded) salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Tbl (rounded) sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-2 tsp ground cayenne pepper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz dried sweet basil leaves (whole)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz ground cuminanos or cumin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz ground cloves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz dried sweet basil leaves (whole)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz ground cayenne pepper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 whole bay leaves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Tbl (optional) whole coriander seed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Tbl (optional) mustard seed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 cup mexican chocolate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Tbl flour</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 cans Campbell’s Bouillon or Consomme plus water</td>
<td></td>
<td>To make 2-2 1/2 quarts</td>
</tr>
</tbody>
</table>

## here’s how

1. Brown pork sausage meat, broken up. After a while add the rest of the meat; stir it all together, and raise the fire a bit. Mix together salt, sugar, paprika, and chili powder, the cloves, cuminanos, and cayenne (if used). Grind bay leaf, coriander, mustard and chocolate (if these are used) into a coarse powder; and add to the chili powder and other spices. Then, after mixing these together, crumble the dried oregano and basil leaves, and stir them into the spices, too.

2. Add the onions celery, garlic to the meat in the pot and cook over a medium heat for about five minutes, or until the vegetables soften up a bit. Stir in all those spices and after about 10 minutes stir in the tomatoes and about one-third of the stock. Let the stuff come almost to a boil, and then reduce to medium low. Your chili should now simmer-with slow light bubbling—for from 6-10 hours.
# Bindu’s Thai Chili

**Bindu Kundanmal**

**things you need**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 lbs</td>
<td>tri-tip beef (cut into 1/2&quot; dice, dredged in seasoned flour or cornmeal)</td>
</tr>
<tr>
<td>2 lbs</td>
<td>ground beef</td>
</tr>
<tr>
<td>5 cups</td>
<td>onions (chopped)</td>
</tr>
<tr>
<td>3 tsp</td>
<td>fresh garlic (minced)</td>
</tr>
<tr>
<td>3 tsp</td>
<td>Serrano peppers (minced)</td>
</tr>
<tr>
<td>5 lg</td>
<td>fresh tomatoes (peeled, diced)</td>
</tr>
<tr>
<td>5 whole</td>
<td>bay leaves</td>
</tr>
<tr>
<td>1—8 oz can</td>
<td>tomato paste</td>
</tr>
<tr>
<td>1—8 oz can</td>
<td>tomato sauce</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>Worcestershire sauce</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>vinegar</td>
</tr>
<tr>
<td>4 Tbl</td>
<td>fresh basil (chopped fine)</td>
</tr>
<tr>
<td>32 oz</td>
<td>beef broth (make stock using a good beef bone, cut into pieces, or ox-tails with onion, garlic, sweet green pepper and celery)</td>
</tr>
<tr>
<td>2 cups</td>
<td>bell peppers (chopped)</td>
</tr>
<tr>
<td>2 cups</td>
<td>celery (chopped)</td>
</tr>
<tr>
<td>2-3</td>
<td>fresh lemons or limes (juiced)</td>
</tr>
<tr>
<td>1—4 oz jar</td>
<td>habanero jelly</td>
</tr>
<tr>
<td>1—16 oz can</td>
<td>coconut milk</td>
</tr>
<tr>
<td>1 cup</td>
<td>ghee—clarified butter or pork fat</td>
</tr>
<tr>
<td>some</td>
<td>freshly ground pepper</td>
</tr>
<tr>
<td>4 cups</td>
<td>cooked plain rice</td>
</tr>
</tbody>
</table>

**Garnish:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Tbl</td>
<td>basil (chopped)</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>green onions or chives (finely chopped)</td>
</tr>
</tbody>
</table>

**seasoning mix:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Tbl</td>
<td>Kosher or coarse salt</td>
</tr>
<tr>
<td>4 Tbl</td>
<td>powdered cumin</td>
</tr>
<tr>
<td>2 Tbl</td>
<td>powdered fennel</td>
</tr>
</tbody>
</table>
Bindu’s Thai Chili

Bindu Kundanmal

things you need

seasoning mix cont...:

- 4 Tbl red chili powder (ground roasted whole red peppers)
- 1/2 tsp powdered nutmeg
- 1/2 tsp powdered cinnamon
- 1/2 tsp powdered cloves
- 1/2 tsp powdered allspice
- 1/2 tsp powdered cardamom

here’s how

1. Heat clarified butter in a large heavy-bottomed pan. Add diced onions to pan and fry until golden brown. Add ground beef and fry until meat browns.

2. Add garlic, chilies, bay leaves, meat and seasoning mix. Add meat to pan and fry meat until brown and then add Worcestershire sauce and vinegar. Allow meat to cook until almost dry.

3. Then add tomatoes and tomato paste and sauce and bell peppers and celery. Once again, allow meat to cook until it starts to stick to the bottom of the pan.

4. Then stir in stock or broth. When stock boils, cover pot partially, reduce heat to medium and let meat cook some more.

5. When stock is reduced to half, add habanera jelly, reduce heat to low, cover pot completely and allow chili to simmer for an hour.

6. Just before serving, stir in coconut milk, basil and lemon juice. Sprinkle with freshly ground pepper, garnish with green onions and basil. Serve with warm, buttered, cooked rice.
# Dan’s Chili Code

Dan Miano & Anna Eghthuysen

**things you need**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz</td>
<td>olive oil</td>
</tr>
<tr>
<td>2 lg</td>
<td>sweet onions (chopped)</td>
</tr>
<tr>
<td>3 lg</td>
<td>white onions (chopped)</td>
</tr>
<tr>
<td>1 lg</td>
<td>whole carrot</td>
</tr>
<tr>
<td>2 stalks</td>
<td>Celery (whole)</td>
</tr>
<tr>
<td>3/4 gallon</td>
<td>water</td>
</tr>
<tr>
<td>1 lg</td>
<td>can pureed tomatoes</td>
</tr>
<tr>
<td>1 lg</td>
<td>can pureed tomatoes</td>
</tr>
<tr>
<td>1 lg</td>
<td>can tomato paste</td>
</tr>
<tr>
<td>4 lg</td>
<td>cans whole tomatoes</td>
</tr>
<tr>
<td>4 lbs</td>
<td>steak</td>
</tr>
<tr>
<td>1 cup</td>
<td>chili powder</td>
</tr>
<tr>
<td>3 oz</td>
<td>Chocolate</td>
</tr>
<tr>
<td>1 bottle</td>
<td>Beer</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>salt</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>pepper</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>white pepper</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>oregano</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>cinnamon</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>cumin</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>garlic powder</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>paprika</td>
</tr>
<tr>
<td>1 Tbl</td>
<td>chili flakes</td>
</tr>
<tr>
<td>6</td>
<td>Anaheim peppers</td>
</tr>
<tr>
<td>6</td>
<td>jalapeno peppers</td>
</tr>
<tr>
<td>6</td>
<td>red chili</td>
</tr>
<tr>
<td>5</td>
<td>chili Tepin</td>
</tr>
<tr>
<td>4</td>
<td>habanero peppers</td>
</tr>
<tr>
<td>1 lg</td>
<td>red bell pepper</td>
</tr>
</tbody>
</table>
Judson Kennedy’s Cucamonga Chili

Judson Kennedy

things you need

3 lbs
chili ground beef

3 lg
onions

6 cloves
garlic (minced)

2
poblano peppers

2
green peppers

2
habanero chili peppers

1
serrano chili pepper

1—15 oz cans
El Pato tomato sauce

1 tsp
Salt

2 tsp
red pepper

1 tsp
hot pepper sauce

1 Tbl
oregano

1 Tbl
cumin

4 Tbl
chili powder

2 Tbl
paprika

4—2”
dried red peppers

2 Tbl
flour

some
water

here’s how

1 Brown beef, stirring to crumble. Add onions and garlic cooking under tender. When meat is well browned, add tomato sauce, peppers, salt pepper, hot pepper sauce, oregano, cumin, chili pepper, paprika and red peppers. Cover with 1/2” water and stir well.

2 Simmer 1 ½ hours or longer, stirring often. Skim off grease and add flour mixed with warm water to thicken. Makes 6-8 servings.
Midnight Steakout Chili

Lizanne Webb & John Koenig

things you need

Marinade:
1 Tbl
ground espresso
1/4 cup
hot water
1/ cup
roasted red pepper olive oil (Consorsio)
1/4 cup
red wine vinegar
1 tsp
ground black pepper

Chili Pot:
1/4 cup
roasted red pepper olive oil (Consorsio)
2
jalapeno chilies (seeds removed, chopped)
10 cloves
fresh garlic (sliced)
3 tsp
ground cumin
1 tsp
rosemary
1/4 tsp
cinnamon
1/4 tsp
ground cloves
3—28 oz cans
diced fire roasted tomatoes (Muir Glen)
2—4 oz cans
Chopped, peeled, green chilies
2 tsp
chipotle chili powder
1 Tbl
iodized sea salt
2 tsp
ground cumin
2 tsp
cayenne
2 squares (approx. 4 oz)
Sharffen Berger semisweet dark chocolate
here’s how

1. Marinade: Cut 3 lbs. sirloin into ½” pieces. (Ok to substitute 3-4 lbs. lean ground beef or turkey.) Marinate 3 hours in refrigerator prior to using in chili.

2. Prepare: The Chili Pot

   In a very large pot combine at medium high heat: Then add ¼ cup oregano. When the mixture starts to brown add: ¼ cup roasted red pepper olive oil (Consorsio) and 3 large yellow onions. When onions are beginning to turn translucent, add 2 lbs. 90-95% lean ground beef (ok to substitute ground turkey). Stir until meat is thoroughly cooked.

3. Add the following to the pot in order, stirring between each addition:
   - 3-28oz. cans of diced, fire roasted tomatoes (Muir Glen)
   - 2-4oz. cans chopped, peeled, green chiles
   - 2 tsp. chipotle chili powder
   - 1 Tbsp. iodized sea salt
   - 2 tsp. ground cumin
   - 2 tsp. cayenne
   - 2 squares (about 4 oz.) Sharffen Berger Semisweet Dark Chocolate

4. Pour all marinated steak and marinade into a separate skillet with 1 Tbsp. salt and brown (approx. med. Rare). Spoon chunks into pot of chili, reserving juices in skillet. Chop 4 bell peppers into ½” pieces. Cook in skillet at high heat to soften. Pour peppers with remaining steak juices into pot of chili. Drain one 14 oz. can of Pinto Beans and one 14 oz. can of Black Beans; add to pot of chili. Add cornmeal to thicken to taste. Add red pepper flakes to spice to taste.

5. Serving Ideas

   Shaved bittersweet chocolate and Monterey Jack as garnish
   Chopped scallions as garnish
   Cornbread on the side
   Penne pasta (this chili goes well over pasta)
2005 Winners

1st Place Winner:

2nd Place Winner:

3rd Place Winner:
Spirit of Aloohhaa
Red & Green Peas

things you need

1 oz
olive oil

2 lg
sweet onions (chopped)

2 lb
white onions (chopped)

3 heads
garlic (chopped)

1 lg
carrot (whole)

2 stalks
celery (whole)

3/4 gallon
water

1 lg can
puree tomatoes

1 lg can
tomatoes paste

4 lg cans
whole tomatoes

4 lbs
ground coarse chuck

2 lbs
ground pork

1 cup
chili powder

3 oz
Chocolate

1 Tbl
salt

1 Tbl
pepper

1 Tbl
white pepper

1 Tbl
oregano

1 Tbl
Cinnamon

1 Tbl
cumin

1 Tbl
garlic powder

1 Tbl
paprika

1 Tbl
chili flakes

6
Anaheim peppers

6
jalapeno peppers

6
red chili peppers

5
chile Tepin peppers

4
habanero peppers

1 lg
red bell peppers
# All Thai’d-Up TexAsian Chili

**David Shur**

## things you need

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>beef chuck (cut into 3/8” dice)</td>
<td>4 lbs</td>
<td></td>
</tr>
<tr>
<td>lean beef round (coarse grind)</td>
<td>2 lbs</td>
<td></td>
</tr>
<tr>
<td>onions (chopped)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>garlic (chopped)</td>
<td>10 cloves</td>
<td></td>
</tr>
<tr>
<td>tomato sauce</td>
<td>2—15 oz can</td>
<td></td>
</tr>
<tr>
<td>red chili sauce (enchilada sauce)</td>
<td>1—28 oz can</td>
<td></td>
</tr>
<tr>
<td>diced tomatoes</td>
<td>1—15 oz can</td>
<td></td>
</tr>
<tr>
<td>Thai coconut milk (reserve 1/2 can for topping)</td>
<td>2—13.5 oz cans</td>
<td></td>
</tr>
<tr>
<td>cumin powder</td>
<td>2 Tbl</td>
<td></td>
</tr>
<tr>
<td>chili powder</td>
<td>3 Tbl</td>
<td></td>
</tr>
<tr>
<td>Thai red curry paste (reserve 1 Tbl for topping)</td>
<td>6 Tbl</td>
<td></td>
</tr>
<tr>
<td>Thai fish sauce (reserve 1 Tbl for topping)</td>
<td>4 Tbl</td>
<td></td>
</tr>
<tr>
<td>limes (juiced)</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>lemongrass (finely chopped)</td>
<td>3 Tbl</td>
<td></td>
</tr>
<tr>
<td>basil (chopped)</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>brown sugar</td>
<td>2 Tbl</td>
<td></td>
</tr>
<tr>
<td>black beans</td>
<td>2 cans</td>
<td></td>
</tr>
<tr>
<td>masa flour (mixed with water into paste)</td>
<td>3 Tbl</td>
<td></td>
</tr>
<tr>
<td>black &amp; cayenne pepper</td>
<td>to taste</td>
<td></td>
</tr>
<tr>
<td>bread crumbs for topping</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>green onion (chopped, for topping)</td>
<td>some</td>
<td></td>
</tr>
<tr>
<td>cilantro (chopped, for topping)</td>
<td>some</td>
<td></td>
</tr>
</tbody>
</table>
here’s how

1. Brown beef in oil, then add onion, garlic and bell pepper. Add beef stock, chili sauce, canned tomatoes, coconut milk, cumin, chili powder, curry paste, fish sauce and lemongrass. Simmer uncovered for 40 minutes.

2. Add basil, brown sugar, beans, masa flour paste, black and cayenne pepper. Simmer covered for 20 minutes. Adjust seasoning.

3. For topping: mix bread crumbs, fish sauce, coconut milk, and curry paste. Toast mixture in a dry frying pan until browned and crisp. Remove from heat, and add green onion and cilantro. Sprinkle mixture over individual bowls of chili.
Conrad’s Chili
Conrad Furlong

things you need

1/4 cup oil

4 lg onions

8 cups bouillon

24 oz sausage

1 1/4 cups Spices (chili powder, cumin, oregano, cayenne pepper)

8 lbs steak or chuck

16 med cloves garlic

8 jalapenos

56 oz tomatoes

here’s how

1 In a large skillet over medium heat, warm the oil. Add onions, garlic and jalapenos to skillet and cook over medium heat until tender.

2 In a large pot over medium heat, add the sausage and cubed steak. Season with salt, and cook uncovered, stirring often until meat is crumbled and has lost all pink color.

3 Scrape the onion mixture into the pot with meat. Stir in the spices and cook, stirring for 5 minutes. Stir in tomatoes and the stock and bring to a boil. Lower heat and simmer uncovered, stirring occasionally, for 2-3 hours. Taste and add more spices if needed. Serves 8-12
Lester’s Turkey Chili

Lester Winograde

things you need

- some ground turkey meat
- some jalapeno peppers
- some cilantro
- some seasoned salt
- some white pepper
- some cayenne
- some onion
- some Garlic
- some oregano
- some black pepper
- some cumin
- some chili powder
- some chili beans
- some tomato puree
- some chicken broth
- some tomato sauce
- some red chili sauce

here’s how

1. Chop the onions, peppers, garlic and cilantro and brown with the turkey meat. Adding spices as well. Then add to the beans, sauces, broth and continue to season and heat to taste.

2. These are all the ingredients used. Quantities have never been measured to date as usually make different sized batches.
Kennedy’s Cook-Off Chili

Judson Kennedy

things you need

3 lbs
beef roast (cubed small)

3 lg
onions (diced)

6 cloves
garlic (minced)

1—15 oz cans
crushed tomatoes

1 tsp
Salt (more later to taste)

1 Tbl
oregano

1 Tbl
cumin

4 Tbl
chili powder

1 Tbl
paprika

2
bell peppers (mince fine)

1 can
Rotel extra hot tomatoes

1 can
Diced tomatoes

2 cans
Refried beans

here’s how

1 Brown beef, add onions and bell peppers cooking until tender (very important).

2 Add dry ingredients and garlic.

3 Combine well.

4 Add tomato sauce and diced tomatoes. Combine well again.

5 If more fluid is needed add V-8 juice. Taste.

6 If more heat is needed add red pepper powder to taste. Also add salt to taste.

7 Bring to a boil, lower to simmer as long as allowed.
Check Your Pants Chili
Marc Axelrod & Jeff Bryan

things you need

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 lbs meat</td>
<td>2—16 oz cans</td>
</tr>
<tr>
<td>3 med onions</td>
<td>crushed tomatoes</td>
</tr>
<tr>
<td>12 dried chipotle</td>
<td></td>
</tr>
<tr>
<td>1 Tbl ground cumin seed</td>
<td>2 Tbl chili powder</td>
</tr>
<tr>
<td>3 cloves garlic (minced)</td>
<td>1 Tbl paprika</td>
</tr>
<tr>
<td>2 Tbl lime juice</td>
<td></td>
</tr>
<tr>
<td>1/2 cup cocoa powder</td>
<td>5 fresh sage leaves (chopped)</td>
</tr>
<tr>
<td>9 fresh poblano peppers</td>
<td>1/2 cup brown sugar</td>
</tr>
<tr>
<td></td>
<td>to taste salt</td>
</tr>
<tr>
<td></td>
<td>to taste black pepper</td>
</tr>
<tr>
<td></td>
<td>to taste bay leaves</td>
</tr>
</tbody>
</table>

here’s how

1. Cut the chipotles in half, cover with hot water, steep 30 minutes. After softening, add water and chipotles to blender with garlic and blend until

2. Sauté meat until grey, add chopped onion and brown on medium heat until caramelized.

3. Add meat, chipotle, tomatoes and spices to pot and bring to boil. Add lime juice, cocoa and sugar. Reduce heat and simmer for an hour and a

4. One-half hour before serving, flame char poblano skins, peel off and discard skins. Dice peppers and add to pot.
### CaliBama’s Spicy Hot Turkey Chili

**Nancy Minkler**

**things you need**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.25 lbs lean ground turkey (or ground sirloin if you prefer)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>1 Tbl extra light, extra virgin olive oil</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>1/2 cup water</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>1 cup Red, green, yellow bell peppers (diced)</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>1 cup white onion (diced)</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>1—14.5 oz can Tomato sauce</td>
<td>1—14.5 oz can</td>
<td></td>
</tr>
<tr>
<td>1—14.5 oz can Mexican style stewed tomatoes</td>
<td>1—14.5 oz can</td>
<td></td>
</tr>
<tr>
<td>1—14.5 oz can Peeled, petite diced tomatoes</td>
<td>1—14.5 oz can</td>
<td></td>
</tr>
<tr>
<td>2—10 oz can Rotel Chili Fixins (diced tomatoes &amp; green chilies)</td>
<td>2—10 oz can</td>
<td></td>
</tr>
<tr>
<td>1—30 oz can chili beans in gravy</td>
<td>1—30 oz can</td>
<td></td>
</tr>
<tr>
<td>1—30 oz can dark red kidney beans (drained &amp; rinsed)</td>
<td>1—30 oz can</td>
<td></td>
</tr>
<tr>
<td>1 Tbl sugar</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>1/4 tsp jalapeno powder</td>
<td>1/4 tsp</td>
<td></td>
</tr>
<tr>
<td>1 tsp Accent brand seasoning</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>2 tsp garlic powder</td>
<td>2 tsp</td>
<td></td>
</tr>
<tr>
<td>2 tsp onion powder</td>
<td>2 tsp</td>
<td></td>
</tr>
<tr>
<td>3 tsp Mexican blend chili powder</td>
<td>3 tsp</td>
<td></td>
</tr>
<tr>
<td>1 tsp paprika</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>1 tsp crushed red pepper flakes</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>3 Tbl masa flour (as a thickening agent)</td>
<td>3 Tbl</td>
<td></td>
</tr>
<tr>
<td>2 small handfuls dried parsley flakes</td>
<td>2 small handfuls</td>
<td></td>
</tr>
<tr>
<td>a few short dashes red savina mash***</td>
<td>a few short dashes</td>
<td></td>
</tr>
<tr>
<td>to taste salt</td>
<td>to taste</td>
<td></td>
</tr>
<tr>
<td>to taste pepper</td>
<td>to taste</td>
<td></td>
</tr>
</tbody>
</table>
here’s how

1. Cook meat thoroughly in olive oil over med-high heat.

2. Add water, spices, and masa flour. Let simmer for a few minutes, stirring frequently.

3. Add diced bell peppers, onion, and all canned ingredients. Stir very well to mix ingredients, reduce heat to med-low and simmer a minimum of 30 minutes, stirring frequently.

4. If you have the luxury of time, simmer longer. Best served with homemade cornbread and Colby cheese for dipping!

5. ***This chili has a spicy kick to it due to a few ingredients; therefore, if you are sensitive to spicy foods, feel free to eliminate the Mexican style tomatoes, Red Savina Mash, and Rotel Chili Fixins. Just substitute plain stewed tomatoes, and regular Rotel, leaving out the Red Savina Mash altogether.
Bindu’s Asian Chili

Bindu Kundanmal

things you need

3 lbs
tri-tip beef (cut into 1/2" dice, dredged in seasoned flour or cornmeal)

2 lbs
ground beef

3 tsp
fresh garlic (minced)

4 lg
fresh tomatoes (peeled, diced)

1—8 oz can
tomato paste

1/2 cup
Worcestershire sauce

4 Tbl
fresh basil (chopped fine)

32 oz
beef broth (make stock using a good beef bone, cut into pieces, or ox-tails with onion, garlic, sweet green pepper and celery)

1/2 tsp
saffron strands (soaked in 1 Tbl boiling hot water and crushed with in a mortar with a pestle)

2-3
fresh lemons or limes (juiced)

1 cup
ghee—clarified butter or pork fat

24
sourdough rolls

5 cups
onions (chopped)

2 Tbl
Serrano peppers (minced)

4 whole
bay leaves

1—8 oz can
tomato sauce

2 cups
bell peppers (chopped)

1/4 cups
vinegar

1 cup
bell peppers (chopped)

1 cup
celery (chopped)

1—4 oz can
habanero jelly

some
freshly ground pepper

Garnish:
green onions (chopped fine), sour cream (beaten), extra sharp cheddar cheese (grated), Monterey jack cheese (grated)

seasoning mix:

3 Tbl
Kosher or coarse salt

2 Tbl
powdered fennel

4 Tbl
red chili powder (ground roasted whole red peppers)
Bindu’s Asian Chili

Bindu Kundanmal

things you need

seasoning mix cont...:

1/2 tsp powdered cinnamon
1/2 tsp powdered allspice
4 Tbl powdered cumin
1/2 tsp powdered nutmeg
1/2 tsp powdered cloves
1/2 tsp powdered cardamom

here’s how

1. Heat clarified butter in a large heavy-bottomed pan. Add diced onions to pan and fry until golden brown. Add ground beef and fry until meat browns.

2. Add garlic, chilies, bay leaves, meat and seasoning mix. Add meat to pan and fry meat until brown and then add Worcestershire sauce and vinegar. Allow meat to cook until almost dry.

3. Then add tomatoes and tomato paste and sauce and bell peppers and celery. Once again, allow meat to cook until it starts to stick to the bottom of the pan.

4. Then stir in stock or broth. When stock boils, cover pot partially, reduce heat to medium and let meat cook some more.

5. When stock is reduced to half, add habanera jelly, reduce heat to low, cover pot completely and allow chili to simmer for an hour.

6. Just before serving, stir in saffron, basil and lemon juice. Sprinkle with freshly ground pepper, garnish with green onions, cheese and sour cream. Serve with warm, buttered, sourdough rolls toasted on a griddle.
No Manches Chili

Jim Morrow and Patrick Blickenstaff

things you need

1/4 lb
bacon

1 1/2 lbs
ground pork

3 lbs
ground beef

1 2/3 cups
onion (chopped)

1 small
fresh Serrano pepper (chopped)

2 Tbl
Oil

2
jalapenos (chopped)

1 Tbl
dried Mexican oregano

3 Tbl
chili powder

1/2 tsp
ground cloves

2 whole
bay leaves

1 Tbl
mustard seed

2 Tbl (rounded)
sugar

4 oz
paprika

1 Tbl
cumin

1 Tbl
cayenne pepper

1 oz
dried sweet basil leaves (whole)

2 Tbl (optional)
ground coriander seed

1/4 cup
mexican chocolate

2 Tbl
salt

16 oz can
tomato puree

1 bottle
Mexican beer

1 lb
fresh tomatoes (chopped)
here’s how

1. Cook the bacon in a skillet over medium heat until crisp. Drain grease and set bacon aside.

2. Brown pork meat, broken up. After a while add the rest of the meat; stir it all together and raise the fire a bit.

3. Add the onions, celery, garlic and fresh chiles to the meat in the pot and cook over a medium heat for about five minutes, or until the vegetables soften up a bit.

4. Mix together the salt, sugar, paprika, chili powder, cumin, cloves and cayenne (if used).

5. Grind bay leaf, coriander, mustard and chocolate (if used) into a coarse powder and add to the chili powder and other spices. Then after mixing these together, crumble the dried oregano and basil leaves stir them into the spices, too.

6. Stir in all those spices and after about 10 minutes, stir in the tomatoes, beer and tomato puree. Let the chili come almost to a boil and then reduce to low. Your chili should now simmer—with slow light bubbling—for 1-2 hours. Stir in the bacon just before serving.
Ciao Bella Chili

Bonnie Carroll

things you need

2-3 Tbl
light olive oil

1 lg can
white sweet corn

3 cups
Italian squash (chopped fine)

1 cup
ground veal

3 cups
white onion (chopped fine)

1 cup
scallions (chopped fine)

1 cup (15 oz can)
artichoke hearts (chopped fine)

1/2 cup
dry white sherry (optional)

1 Tbl
white Worchester

3 tsp
lemon juice

1 tsp
cumin

1 Tbl
chili powder

2-lg cans
Northern white beans

2 cups
celery (diced fine)

2-lg cans
chopped yellow Roma tomatoes

2 cups
ground turkey or chicken

1 cup
yellow pepper (chopped)

1 cup
water chestnuts (chopped)

1 cup
dry white wine (optional)

3 cloves
garlic (chopped fine)

1 tsp
white rice vinegar

1/2 tsp
cinnamon

1 tsp
oregano

some
Key lime

to taste
white pepper

to taste
salt
here’s how

1  Brown meat, add onion, scallions, celery, pepper, and squash in enough oil to cover the bottom of the pan; cook over medium heat, until lightly brown. The liquid can then be drained or can be left for added flavor.

2  Add all spices, (except white pepper, key lime, and salt which should be added 30 minutes before serving) along with lemon juice, Worcestershire sauces, rice vinegar and simmer for 30 minutes.

3  Place mixture in a gallon size pot and add the northern beans, white sweet corn, tomatoes, water chestnuts, artichokes and white wine and continue to cook on low heat until ready to serve. White pepper and salt should be added 30 minutes before the chili is served. (8-10 servings)

Garnish With:

Fresh grated parmesan cheese
Half of a yellow tomato stuffed with a pimento
1 small basil leaf or cilantro leaf
How The West Was Won Chili

Fritz Manger & Meredith Phillips

things you need

2 lbs
first cut beef brisket

2 Tbl
olive oil

4 slices
bacon (chopped)

1
white onion (chopped fine)

3 cups
white onion (chopped)

5 cloves
garlic (minced)

1 Tbl
Mexican oregano

1 Tbl
paprika

1 Tbl
chili powder

1/2 tsp
Ancho chili powder

1 Tbl
Mexican red chili powder

1 Tbl
cumin

1 Tbl
extra “Red Hot” sauce

3 Tbl
apple cider vinegar

2 Tbl
Demi-glace

1—14 oz can
kidney beans (w/liquid)

1—14 oz can
diced tomatoes

1—14 oz can
pinto beans (rinsed)

2 cups
chicken broth

4 oz
cream cheese

2 Tbl
corn flour
here’s how

1. In a lightly oiled skillet, brown brisket on both sides.
2. In a cast iron pot, fry bacon until done.
3. Add chopped onion and garlic. Sweat until soft.
4. Add all spices, stir well.
5. Add brisket, hot sauce, vinegar, canned tomato, demi-glace and chicken broth to pot.
6. Slow cook for 2 hours.
7. Add all beans.
8. Slow cook 1 additional hour.
9. When brisket is fork tender, shred.
10. Pour in corn flour slurry and finish with cream cheese.
11. Mix well, serve hot, win West.
2004 Winners

1st Place Winner:

2nd Place Winner:

3rd Place Winner:
Banged-Up Chili
The Fox & The Armadillo

things you need

2 1/2 lbs  
chuck steak (cubed)

1 1/2 lbs  
pork leg meat (cubed)

1 lg  
ownion

10 cloves  
garlic

1 heaping tsp  
oregano

1 heaping tsp  
thyme

1 heaping tsp  
coriander

1 heaping tsp  
ground pasilla

1 heaping tsp  
ground New Mexico chili peppers

2 Tbl  
cumin

2 whole  
fresh pasilla peppers (roasted, cubed)

1 bottle  
ale

1 cup  
strong coffee

1 1/2—8.4 oz can  
pineapple juice

1—28 oz can  
crushed tomatoes

1 tsp  
mustard

2 tsp  
salt

1 tsp  
black pepper

1 tsp  
white pepper

1 tsp  
liquid smoke

2 oz  
bittersweet dark chocolate (Callebaut)
**Chili Cook-Off Recipe**

Esther Chao

**things you need**

- **3 lbs**
  beef (New York steak or Spencer steak or Tri-Tip Beef)

- **2 lbs**
  ground beef (preferably extra lean)

- **15 cloves**
  fresh garlic

- **1–24 oz bag**
  dried cannelloni beans

- **6 lg cans**
  whole peeled tomatoes

- **6-9 (4-6 for recipe, 3 to garnish)**
  white onion (chopped, set aside 3 for garnish)

- **2-3 cans**
  Swanson beef broth

- **some**
  olive oil

- **some**
  cumin

- **some**
  chili powder

- **some**
  salt

- **some**
  chili powder

- **some**
  red pepper flakes

- **2-3**
  red bell peppers

- **some**
  some

- **some**
  tomato puree

- **some**
  pepper (black & white ground)

- **some**
  paprika

- **some**
  jalapeno pepper

- **some**
  Worcestershire sauce

- **some**
  merlot or cabernet sauvignon red wine

- **some**
  beer
here’s how

1. Soak beans overnight or at least 6-8 hours. Use enough water to cover the beans and allow for expansion of the beans. Use salt in the soaking water; about 2 tsp salt.

2. Drain salty water and use fresh water again, also use salt again in the soaking water. Boil the beans for about an hour.

3. In a separate pot, sauté with olive oil the following: garlic, onion, then later the red bell pepper and jalapeno pepper.

4. Add the tomato puree, canned tomatoes, beef broth after the garlic, onion and the two types of peppers are soft. Cover and let mixture simmer. Add water as needed.

5. Use a third pot to prepare the meat. Cut up the beef into 1/2’ cubes, brown the ground beef and drain off excess fat (liquid form).

6. After the meat is cooked, add the red wine, about 1/2 a bottle. Cover and simmer the meat/wine mixture.

7. Add the beer last along with remaining spices.

8. After the meat is tender, add the beans to the meat pot. Then add the garlic, onions and peppers to the pot.

9. Top at end with strips of cheddar cheese and chopped onions when served. (need extra 3 onions for the garnish)
Janis Barquist’s Bourbon Chili

Janis Barquist

things you need

some olive oil

some onions

some garlic

some beef stew meat (cut into very small pieces) OR ground beef or turkey

some (approx. 1 lb per meat)
canned or fresh tomatoes (if fresh, peel)

some dried chilies to taste

some water from soaked chilies

some cumin

some salt

some oregano

some pepper

some brown sugar

some bourbon

some Beans (canned or fresh—if fresh, soaked and boiled before use)

some cilantro

some chocolate

some masa corn flour
here’s how

1. Start by soaking the chilies in boiling water until they are soft.

2. While the chilies are soaking, start sautéing the onions, garlic and then the meat.

3. Add tomatoes, cumin and oregano.

4. Add chilies and their water when they are ready.

5. Cook mixture until done.

6. Add beans at end.

7. Add a little sugar, chocolate, salt pepper and bourbon to taste.

8. Thicken the chili with a little corn masa mixed with water.

9. I often use a combination of chipotle, morita, ancho, negro and guajillo chilies. I have used about 4 of each, except for about 5 of the chipotle for about 3 1/2 lbs. of meat, soaked in boiling water until soft. Then I chopped them up, but scraped the soft flesh off the guajillos and tossed away the skin because that skin doesn’t really soften.
Mari’s Hells Kitchen Chili

Mari & Mike Scott

things you need

1 1/2 cups bottled Italian salad dressing

2 lbs chuck roast (cut into 1/2” chunks)

3 Tbl vegetable oil

1 onion (chopped)

2 tsp good quality chili powder

2 tsp ground cumin

1 tsp oregano

1 tsp dried red pepper flakes

2 cups Italian style crushed tomatoes

1 3/4 cups beef stock or canned broth

1/4 cup Italian style tomatoe paste

2 slices Canadian or regular bacon (minced)

1 Tbl sugar

some seasoned salt

some pepper

some garlic powder

Garnishes:
red pepper (chopped)
yellow pepper (chopped)
cooked bacon (crumbled)
sour cream
corn chips (crumbled)
jack cheese (grated)
cheddar cheese (grated)
here’s how

1. Marinate meat 4-24 hours in Italian dressing.


3. Add the onion, chili powder, cumin, oregano and red pepper flakes. Cook over medium low heat for 5 minutes.

4. Add the remaining 1 Tbl. Of oil and brown the meat over high heat, in batches if necessary.

5. Season meat with seasoned salt, pepper and garlic powder.

6. Stir in the tomatoes, stock, tomato paste, bacon and sugar.

7. Simmer uncovered until the beef is tender, 1 1/2 hours, covering the pot when the mixtures become thick.

8. Serve in bowls with garnishes. Serves 4-6
# Natural Filet Mignon Chili

Derek Wade

## things you need

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 lbs natural filet mignon</td>
<td></td>
<td>(no added hormones or antibiotics)</td>
</tr>
<tr>
<td>15 oz can tomato sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Tbl chili powder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15 oz can kidney beans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 med white onions (chopped)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 cloves garlic (minced)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 1/2 Tbl oregano</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Tbl cumin seeds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Tbl paprika</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Tbl salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Tbl crushed red pepper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Tbl sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 tsp red pepper</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## here’s how

1. Chop natural filet mignon into small pieces.
2. Sear meat in skillet; should be rare on the inside.
3. Put meat into 1 gallon pot.
4. Add above ingredients.
5. Simmer for 1 hour 15 minutes.
6. Stir regularly then cook over medium flame for 30 minutes and let sit for 1 hour. Heat and serve.
Pure Red Chili

Bindu Kundanmal

things you need

3 lbs tri-tip beef (cut into 1/2" dice, dredged in seasoned flour or cornmeal)

2 lbs ground beef

5 cups onions (chopped)

3 Tbl fresh garlic (minced)

2 Tbl Serrano peppers (minced)

4 lg fresh tomatoes (peeled, diced)

4 whole bay leaves

1—8 oz can tomato paste

1—8 oz can tomato sauce

1/2 cup Worcestershire sauce

1 cup balsamic vinegar

4 Tbl fresh basil (chopped fine)

32 oz beef broth

2-3 fresh lemons or limes (juiced)

1/2 tsp saffron strands (soaked in 1 Tbl boiling hot water and crushed with in a mortar with a pestle)

1—4 oz can habanero jelly

1 cup ghee—clarified butter or pork fat

some freshly ground pepper

24 sourdough rolls

some green onions (chopped fine)

some sour cream (beaten)

some extra sharp cheddar cheese (grated)

some Monterey jack cheese (grated)

3 Tbl Kosher or coarse salt

4 Tbl powdered cumin

2 Tbl powdered fennel

4 Tbl red chili powder (ground roasted whole red peppers)
Rhino’s Red, Texas Style Beef Chilil

Ryan Gromfin

things you need

3 lbs
ground beef (between 70%-80% lean or diced chuck)

1
brown onion (diced)

1
red bell pepper (diced)

2 Tbl
Mexican oregano

2 Tbl
ground cumin

1—6 oz can
tomato paste

1 can
dark Mexican beer

1 cup
orange juice

6 Tbl
good quality chili powder

1 tsp–1 Tbl
cayenne pepper

5
corn tortillas (tasted dark, diced)

1—28 oz can
beef stock

1—28 oz can
crushed tomato
here’s how

1. In your largest widest pot, add a thin layer of oil and over high heat, brown the beef making sure not to overcrowd the pot. Pull the beef out and let drain in a colander over the sink. Drain off the excess oil, and then add the onion and bell pepper.

2. Sauté until caramelized, add the oregano, cumin, chili powder and cayenne then cook for 30 seconds.

3. Add the tomato paste and cook for 1 more minute. Pour in the beer, don’t leave any for drinking, use it all and cook until it has reduced by half, then add the orange juice.

4. Once it comes back to a boil, add the tortilla that has been toasted and the beef stock. Let simmer for 15 minutes or until the dried chilies are very soft.

5. Using either an immersion blender or a bar blender, blend the mixture until it is smooth.

6. Add the canned tomatoes and the beef back in.

7. Let the chili simmer for 30 minutes if you are using ground beef, or 2-3 hours if you are using diced chuck meat.

8. Season with salt and pepper, then enjoy with your favorite condiments.
Banged- Up Chili

The Fox & The Armadillo

things you need

2 1/2 lbs
chuck steak (cubed)

1 1/2 lbs
pork leg meat (cubed)

1 lg
onion

10 lg cloves
garlic

1 heaping Tbl
oregano

1 heaping Tbl
thyme

1 heaping Tbl
coriander

1 heaping Tbl
ground pasilla

1 heaping Tbl
ground New Mexico chili peppers

2 Tbl
cumin

2
fresh pasilla peppers (roasted, cubed)

1 bottle
ale

1 cup
strong coffee

1 1/2—8.4 oz can
pineapple juice

1—28 oz can
crushed tomatoes

1 tsp
mustard

2 tsp
salt

1 tsp
black ground pepper

1 tsp
white ground pepper

1 tsp
liquid smoke

2 oz
Callebaut bittersweet dark chocolate
Spirit of Aloohhaa
Red & Green Peas

things you need

1 oz
olive oil

2 lg
sweet onions (chopped)

3 lg
white onions (chopped)

2 heads
garlic (chopped)

1 lg
carrot (whole)

2 stalks
celery (whole)

3/4 gallon
water

1 lg can
puree tomatoes

1 lg can
tomatoes paste

4 lg cans
whole tomatoes

4 lbs
ground coarse chuck

2 lbs
ground pork

1 cup
chili powder

1 Tbl
Salt

1 Tbl
pepper

1 Tbl
white pepper

1 Tbl
oregano

1 Tbl
Cinnamon

1 Tbl
cumin

1 Tbl
garlic powder

1 Tbl
paprika

1 Tbl
chili flakes

6
Anaheim peppers

6
jalapeno peppers

6
red chili peppers

5
chili Tepin peppers

4
habanero peppers

1 lg
red bell peppers
Texas Chainsaw Chili

The Shur Family

ingredients

4 lbs
beef round (cut with a chainsaw, or whatever is
convenient...) into 1/2" cubes

2 lbs
coarsely ground beef chuck

4 med
onions (diced)

14 cloves
garlic (chopped)

3 Tbl
vegetable oil

1—15 oz can
tomato sauce

1/2 lb
dried pasilla chilies

2 quarts
beef stock

2 Tbl
vinegar

16 Tbl
chili powder

2 Tbl
ground cumin

1 tsp (to taste)
cayenne pepper

1/2 tsp
sugar

1—12 oz bottle
Lone Star Beer (or other imported beer)

2 Tbl
dried oregano leaves

2 Tbl
masa flour

To Taste
salt & pepper
here's how

1. Boil pasilla chilli in water for 1 hour. Scrape pulp from skin, discard seeds and skin.

2. Steep oregano leaves in boiling hot beer for 10 minutes. Strain and discard leaves.

3. Brown diced and ground beef in oil, add onions, garlic, salt and pepper.

4. Add reserved chili paste, reserved beer and the rest of the ingredients except the masa flour. Cover and simmer for 2 hours, stirring occasionally.

5. Mix masa flour in a small amount of water to make a paste. Slowly stir paste into chili. Simmer an additional 30 minutes.
Val’s Turkey-Veggie Chili

Valerie Mendelsohn

things you need

some
lean ground turkey

some cans
crushed tomatoes

3 cups
water

some cans
fat-free chicken broth

some
tomato paste

some
onion

some
garlic

some
zucchini (chopped)

some
yellow squash (chopped)

some
corn

some
chili powder

some
Tobacco sauce

some
brown sugar

here’s how

1  Brown turkey and chopped onion in a large pot.

2  When cooked, add all other ingredients. Cover and leave on low heat for 1 1/2 hours. That’s it!
## Beverly Chillbillies

Rachel, Samantha & Hobo Hand Siegel

### Things you need

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>3 Tbl chili powder (New Mexico)</td>
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<tr>
<td>3 Tbl chili powder (Ancho)</td>
<td></td>
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<tr>
<td>2 Tbl cumin</td>
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<tr>
<td>2 Tbl Mexican oregano</td>
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<tr>
<td>4 lbs chuck roast</td>
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<tr>
<td>8 slices bacon (cut into pieces)</td>
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<tr>
<td>1 med Onion (chopped)</td>
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<tr>
<td>3 canned chipotle peppers in adobo sauce</td>
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<tr>
<td>5 cloves garlic (chopped)</td>
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<tr>
<td>1 cup tomato sauce</td>
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<tr>
<td>2 Tbl lime juice</td>
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<tr>
<td>5 Tbl masa</td>
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<tr>
<td>to taste</td>
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<tr>
<td>8 1/2 cups water</td>
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### Here's how

1. Mix chili powders, cumin and oregano together, add 1 cup water to make a paste and set aside.
2. Fry bacon in pan, save rendered fat and set aside.
3. Cook beef on grill until browned on both sides. Remove from grill and cut into cubes.
4. Add remaining fat to large soup pot and sauté onion until soft.
5. Add garlic and chipotle chilies and cook another minute or so.
6. Add chili paste and cook for another 3 minutes. Add cubed beef, tomato sauce, lime juice and 7 cups of water. Simmer for 2 hours.
7. Mix masa with ½ cup water to make a paste and add to pot to thicken chili mixture.
8. Season with salt and pepper to taste.
# Cal-A-Bama’s Spicy Hot Turkey Chili

**Nancy Minkler**

**things you need**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
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<tbody>
<tr>
<td>1.25 lbs lean ground turkey or ground sirloin</td>
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<td>if you prefer</td>
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<tr>
<td>1 Tbl extra light, extra virgin olive oil</td>
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<tr>
<td>1-1.75 oz packet French’s Original Chili-O Seasoning Mix</td>
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<tr>
<td>1 cup water</td>
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<tr>
<td>1 cup bell peppers (red, green &amp; yellow)</td>
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<td></td>
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<tr>
<td>1 cup white onion (diced)</td>
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<tr>
<td>1—14.5 oz can tomato sauce</td>
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<tr>
<td>1—14.5 oz can Mexican style stewed tomatoes</td>
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<tr>
<td>1—14.5 oz can peeled, diced tomatoes with jalapenos</td>
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<tr>
<td>2—10 oz can Rotel Chili Fixins (diced tomatoes &amp; green chilies)</td>
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<tr>
<td>1—30 oz can chili beans in chili gravy</td>
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<tr>
<td>1—30 oz can dark red kidney beans (drained &amp; rinsed)</td>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
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<tbody>
<tr>
<td>1 tsp Accent seasoning</td>
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<tr>
<td>2 small handfuls dried parsley flakes</td>
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<tr>
<td>2 tsp garlic powder</td>
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<tr>
<td>2 tsp onion powder</td>
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<td></td>
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<tr>
<td>3 tsp Spanish blend chili powder</td>
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<tr>
<td>1 tsp paprika</td>
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<tr>
<td>to taste</td>
<td></td>
<td>salt &amp; pepper</td>
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</tbody>
</table>
here's how

1. Cook meat thoroughly in olive oil over med-high heat. Add water and seasoning packet. Stir until meat is fully coated with seasoning.

2. Add diced bell peppers, onions and all of the canned ingredients. Let simmer over med-low heat for 30 minutes, stirring frequently to prevent

3. Add the accent, parsley, garlic powder, onion powder, chili powder, paprika, salt and pepper. Stir very well and allow to simmer over low heat

4. Best served with homemade cornbread and Colby cheese for dipping.
Beverly Hills
Farmer's Market