

UNIT 14 CHILI COOK-OFF

Jay's 1st Place Winning Recipe

2 lbs Angus chuck roast, excess fat removed, cubed
2 lbs lean pork, cubed
Olive oil and butter
12 ounces tomato paste
16 ounces chicken broth
16 ounces beef broth
3 medium sweet onions, coarsely chopped
2 dried chili arbol peppers, seeds removed
10 garlic cloves, minced
1 Tbsp dried oregano
1/2 tsp dried basil
1 Tbsp ground cumin
3 Tbsp Gebhardt's chili powder
2 cups dry pinto beans, rocks picked out, rinsed, & soaked overnight in water
Salt & pepper to taste

Pick rocks out of pinto beans (yes, there are rocks in pinto beans), rinse, and place in large crock pot or large, deep pot with cold water covering beans at least 3 inches. Allow to soak overnight in cold water. In the morning, drain off soaking water and add fresh water to pot, covering beans about 1 to 1-1/2 inches. If using crock pot, place cover on and turn to high heat, allowing beans to simmer 4-6 hours until tender (if heating on stove top, cover and bring to simmer for 4-6 hours until tender). Periodically, add a little hot water to just keep beans covered, if needed.

While beans are simmering, brown beef and pork over medium high heat in a large, deep cast iron skillet, using 2 Tbsp olive oil and 2 Tbsp sweet cream butter. When meat is browned, add chopped onion and minced garlic and stir for a few minutes until onions are clear, but not brown. Add tomato paste and half of chicken and beef broth. Add dry seasonings and stir into meat mixture, cover and allow to simmer for 2 hours over low heat. Add meat and seasonings to beans in crock pot for remainder of cooking time, stirring occasionally, salting to taste, and if too thick, adding more chicken and beef broth (the chili should be fairly thick, and not too watery).

Serve in bowls with cornbread and butter on the side (some like to drink milk with chili).
Bon appetit!

Doris' 2nd Place Winning Recipe – Cheating Chili

Six Gun Chili Mixin's

Add the 2 large brown pouches of Mixin's to 1 cup of water in a bowl...set aside.

Chop two onions and one half green pepper and a few cloves of garlic; sauté

Add two pounds hamburger plus a piece of steak, chopped up. Brown, drain grease

Add:

14.5 oz. can of tomatoes (juice and all)

Small can chopped green chilies

One can of kidney beans

One can of black beans

Salt, pepper, to your taste (Doris added a "tad" of chili powder)

Stir in Mixin's and water mixture

Bring to a boil.

Now add the small red pepper pouch for heat levels to your taste

One half the pepper pouch – hot (enough to drive in-laws out)

All the pepper pouch – stir fast if you want to keep the spoon

Simmer uncovered for about an hour, adding water as desired for a thick stew consistency.

White pouch of masa flour can be used to thicken the chili. Mix it with warm water to a batter thickness and add to the simmering chili. Doris did not use the Masa.