

Chili Recipes



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1. Title Page
2. Contents
3. Contents, continued
4. Continued
5. continued
6. continued
7. CHILI FACTS
8. \$20,000 Chili
9. \$25,000 Chili
10. 8-Pepper Chili
11. 10- Minute Chili
12. Abilene Chili
13. Alamo Chili
14. Alaska Pipeline Chili
15. Alligator Chili
16. All American Chili
17. Aloha Chili
18. American Chili
19. Apple Cider Chili
20. Arkansas Ridge-Runner Chili
21. Award Winning Chili
22. Bad Attitude Chili
23. Baked Chili
24. Bacon Lovers Chili
25. BBQ Chili
26. Bean and Corn Chili over Puffed Tortilla
27. Bean-less Chili
28. Beef and Barley Chili
29. Beef and Beer Chili
30. Behind the Eight-Bean Chili
31. Big Game Day Chili
32. Biker Bob's Texas Red Chili
33. Biker Gang Chili
34. Black Bean and Chicken Chili
35. Black Bean and Sirloin Chili
36. Black Bean and Vegetable Chili
37. Boiler Maker Chili
38. Bowl of Red
39. continued
40. Bowl of Red, Paul Prudhomme's
41. continued
42. Breakfast Chili, Dad's Original
43. Brown Bean Chili
44. Buffalo- Beef Chili
45. Buffalo Chicken Chili (crockpot)

46. Burgundy Chili
47. Butter Bean Chili
48. Butterfield Stage line Chili
49. Chili and Beans, Ranch-Style
50. Cal-Tex Chili
51. Can-Can Chili
52. Carroll Shelby's Chili
53. Capital Punishment Chili
54. Casablanca Chili
55. Cashew Chili
56. Cashew Chili II
57. Chicken and Chorizo Chili
58. Chicken Chili
59. Easy
60. Fiery
61. Santa Fe
62. Squashed
63. and Sweet Potato
64. Verde
65. White Hot
66. White with Salsa
67. Chili in Bread Bowls
68. Chili Caliente
69. Chili Con Carne
70. Easy Chili Con Carne
71. Chili and Corn Bread
72. Chili and Corn dumplings
73. Chili in a Hurry, Mom's
74. Chili Mole' Ole'
75. Chili Parlor Chili
76. Chili Pizza
77. Chili with Potato Dumplings
78. Chili Queen's Chili
79. Chili Soup
80. Chili Blast, Larry's
81. "Chilly" Chili
82. Chipotle Chili
83. Chuck wagon Chili
84. Chunky Chili, Slow-Cooked
85. Cincinnati Chili
86. Classic Chili
87. Colorado Chili
88. Corn Chili
89. Corny Chili
90. "Corny" Beans and Chili
91. Cow Puncher Chili

92. Crockpot Chili (2)
93. Crockpot Chili
94. Crockpot Chili
95. Crockpot Chili with Black Beans
96. Crockpot White Bean Chicken Chili
97. Crockpot Chili, Crock Pot Red
98. Crockpot Skyline Chili
99. Daisy Duke's Crockpot Chili
100. Dallas Chili
101. Dean's Chili
102. Deer Chili (crockpot)
103. Deer Camp Chili
104. Deer Valley Chili
105. Devil's Mix Chili
106. Doc's Secret Remedy
107. Eddie's Chili
108. Fiesta Chili, Five-Can Chili
109. Firewater Chili
110. Georgia-Style Chili
111. Grandma's Chili
112. Habanero Beef Chili
113. Hank's Chili
114. Healthy Chili
115. Hearty Chili
116. Heaven and Hell Chili
117. Home-Style Blazin' hot Chili
118. Hominy-Sausage Chili
119. Hurry Up Chili
120. Iron-Pot Homestyle Chili, Johnny Cash's
121. Jailhouse Chili
122. Jamaican Chili Blend
123. Kahlua Chili
124. Little Havana Chili
125. Los Venganza Del Almo Chili
126. Low Burn Chili
127. Margarita Chili
128. Mexicali Chili (Crock Pot)
129. Mexican Red Chili
130. Mustang Chili
131. "My Hot Honey" Chili
132. Navaho Chili
133. Navaho Green Chili
134. No-Bean Chili
135. No-Bean Garlic Chili
136. Northwestern Chili
137. Number One Chili

138.Out of this World Chili
139.P.'s Chili
140.Pedernales Chili
141.Peppered Chili
142.Philly Chili
143.Picadillo Chili
144.Pie, Chili Corn
145.Pineapple Pork Chili
146.Pittsburgh Chili
147.Pork Chili
148.Pork and Bean chili
149.Pork and White Bean Chili
150.Prontito (Quick) Chili
151.Puerto Rican Chili
152.Puppy's Breath Chili
153.Red Chili Nightmare
154.Re-Fried Chili
155.Reno Bob's Chili
156.Renew-zit Chili
157.Rip-Your-Face-Off Chili
158.San Antonio Chili
159.Satan's Fantasy Chili
160.Savory Chili
161.Seafood Chili
162.Seafood Chili II
163.Short Cut Chili
164."Sissy-Pants" Chili
165.Slam-Dunk Chili
166.Smoked Chili
167.Spaghetti & Bean Chili
168.Spicy Chili # 17
169.Steak and Shake Chili
170."Stop, Drop and Roll" Chili
171. Such-a-Bunch-a Chili
172."Taste's Like Chicken" Chili
173.Tempe Chili
174.Ten Chili Chili
175.Ten Minute Chili
176.Tennessee Chili
177.Tequila Chili
178.Texas Chili
179.Texas Chili II
180.Texas Chili III
181.Real Texas Chili
182.Texas Border Chili
183.Texas Red Chili

184. Texas Roadhouse Chili
185. Three-Bean Chili
186. Three-Way Burn Chili
187. Tomato Soup Chili
188. Touchdown Chili
189. Turkey Chili
190. Turkey Chili, White
191. Turkey Macaroni Chili
192. Two-Bean Chicken Chili
193. Vegetable Chili, Kate's
194. Lightning-Fast
195. Vegetarian Chili
196. Vegetarian Chili II
197. Vegetarian Chili III
198. Vegetarian Chipotle Chili
199. Venison Chili
200. Volcano Chili
201. Walk-About Chili
202. Week-night Chili
203. Well-Rounded Chili, Brown's
204. White Chili
205. Creamy
206. Wooden Parrot Chili
207. World Champion Chili
208. World Class Chili
209. "You're Not Man Enough" Chili
210. Zucchini Chili

CHILI FACTS:

HABANERO is a squat chile with a slightly tapering lantern shape, about 1 3/4 inches long and 1 1/4 inches across. Its pale to medium green color ripens to yellow and then to orange (there are cultivars that ripen to a pale apricot color and others to a chocolate brown). The surface is very shiny, almost translucent, and undulating. It is often rated as the hottest chile in Mexico (although I would say one of the hottest) with a lingering flavor and aroma when charred.

In Yucatan, where it is charred and mashed with lime juice and salt, it is used as a condiment. It is also left whole, charred and added to beans or tomato sauce or can be finely sliced and added to pickled onions. It is not used dried in Mexico.

JALAPENO chile is named for its birthplace, Jalapa, the capital of the state of Vera Cruz, although it is now grown in many parts of Mexico. These chiles are without doubt the best known outside of Mexico because they are pickled, canned and widely distributed. There are many cultivars, but they are all unmistakable: a smooth blunt-nosed elongated triangle, about 2 1/2 inches long and 1 inch wide, whose color is a shiny medium to dark green that ripens to a bright red. Some have dark patches; others have a brown vertical striping, or corking. They are very fiery.

Jalapenos are most commonly eaten pickled as a relish; they are also eaten charred and blended into sauces. Narrow strips can be cooked with shredded meat for tamales or empanadas, and in Vera Cruz the whole chile is charred, peeled and stuffed with cheese, meat or fish. Ripened and smoke-dried, the jalapeno is called chipotle.

\$20,000 Prize-Winning Chili

2 1/2	pounds	Lean ground chuck
1	pound	Lean ground pork
1	cup	Finely chopped onion
4		Garlic cloves -- finely chopped.
1	can	Budweiser beer (12 oz.)
8	ounces	Hunt's tomato sauce
1	cup	Water
3	tablespoons	Chili powder
2	tablespoons	Ground cumin
2	tablespoons	Wyler's beef-flavor instant -- bouillon (or 6 cubes)
2	teaspoons	Oregano leaves
2	teaspoons	Paprika
2	teaspoons	Sugar
1	teaspoon	Unsweetened cocoa
1/2	teaspoon	Ground coriander
1/2	teaspoon	Louisiana hot sauce -- to taste
1	teaspoon	Flour
1	teaspoon	Cornmeal
1	tablespoon	Warm water

In large saucepan or Dutch oven, brown half the meat; pour off fat. Remove meat. Brown remaining meat; pour off all fat except 2 Tbsps. Add onion, garlic; cook and stir until tender. Add meat and remaining ingredients except flour, cornmeal and warm water. Mix well. Bring to boil; reduce heat and simmer covered 2 hours. Stir together flour and cornmeal; add warm water. Mix well. Stir into chili mixture. Cook covered 20 minutes longer. Serve hot. Makes 2 quarts.

\$25,000 Chili

:

Serving Size :

- 3 medium Onions -- diced
- 2 medium Green peppers -- diced
- 2 large Stalks celery -- diced
- 2 small Cloves garlic -- minced
- 1/2 small Fresh jalapeno peppers
- 8 pounds Lean chuck -- ground coarsely
- 1 can 7 oz diced green chilies
- 14 1/2 ounces Can stewed tomatoes
- 15 ounces Can tomato sauce
- 6 ounces Can tomato paste
- 6 ounces Chili powder
- Tabasco sauce to taste
- 12 ounces Beer
- 12 ounces Mineral water -- bottled
- 3 Bay leaves -- or 2 your choice
- Garlic salt to taste
- Salt/pepper to taste

Dice and saute first 5 ingredients. Add meat and brown. Add everything else, including 1/2 can beer.(Drink the remainder). Add water JUST TO COVER TOP. Cook about 3 hours on low heat. Stir often. Remove bay leaves. Couple of notes: Better the 2nd day, if you can wait that long. Also, those I substitute pure New Mexico ground red chili. Whatever you use make sure it's pure chili powder, no additional seasonings added.

8 Pepper Chili

1 lb beef for stew
1 can hot-n-spicy chili beans
16 oz can tomatoes, drained and chopped
16 oz can tomato sauce

1 cup onion, chopped
3/4 cup green pepper, chopped
4-6 cloves garlic, crushed
1-3 jalapeno peppers, chopped
2-4 assorted hot peppers (banana, habanero, Hungarian, etc)

salt
pepper
chili powder
basil
oregano
paprika
white pepper
Tabasco sauce
Worcestershire sauce

tortilla chips
shredded cheddar cheese
sour cream

Cut beef into medium size cubes. Chop onion and peppers, crush garlic.

In a large pot, cook the beef, onion, peppers and garlic until beef is browned. Add 1/2 to 1 Tbsp. Worcestershire and Tabasco to taste and cook until vegetables are tender. Do not drain.

Stir in tomatoes, tomato sauce, and beans. Add remaining spices to taste (about 1 tsp. each of basil, oregano, paprika), not too much salt. Reduce heat to low and cook, covered, 1-2 hours. Stir occasionally.

Serve with tortilla chips, and top each bowl with a sprinkle of shredded cheddar and a Tbsp. of sour cream.

10 Minute Chili

2-15.5 oz cans dark red kidney beans, undrained
1-14.5 oz can tomatoes, crushed, diced or chopped, undrained
8 oz can tomato sauce
6 oz can tomato paste
1 large onion, medium dice
1 lb ground beef
2 cloves garlic, chopped
1 1/2 tablespoons brown sugar
1 teaspoon white sugar
1/4 teaspoon salt
1/4 teaspoon black pepper
1 1/2 tablespoons Worcestershire sauce
2 tablespoons chili powder
1 teaspoon cumin powder
6 oz water (more for thinner or less for thicker)

Brown crumbled ground beef, and onion (adding garlic last so as not to burn). Add the rest of the ingredients, stirring as you put them in. Simmer for 5-10 minutes. Makes 4-6 servings.

Abilene Chili

- 3 pound lean ground beef
- 3 tablespoon brown sugar
- 1 teaspoon thyme
- 1 teaspoon salt
- 1 teaspoon cumin seed
- 1 teaspoon garlic powder
- 2 bay leaves
- 1 teaspoon cilantro
- 1/4 teaspoon oregano (Mexican preferred, Italian o.k.)
- 2 tablespoon paprika
- 46 ounces V-8 Juice
- 1 cup onions; chopped
- 16 ounces peeled tomatoes (Mexican style for extra kick)
- 4 cans pinto or kidney bean (if you like beans in your chili)

Brown beef and drain. Add all ingredients and cover. Cook for 7-17 hours in a crock pot on medium high.

Alamo Chili

2 pounds stew meat, browned
1 onion, chopped
8 ounces tomato sauce
2 cloves garlic, minced
2 tablespoons chili powder
2 jalapeno peppers, chopped

Combine all ingredients in crockpot. Salt and pepper to taste.

Cover and cook on low for 6-8 hours.

Alaska Pipeline Chili

5 pounds moose meat
1 pound bacon, diced
Garlic, to taste
2 to 4 onions, chopped
2 to 6 tablespoons chili powder, to taste
2 tablespoons cumin, or to taste
2 (16 ounce) cans tomatoes, undrained

Cook bacon until there is a large amount of bacon grease in the pan. Add moose meat, onions and garlic, and cook until meat is browned, stirring often. Add chili powder, cumin and tomatoes and simmer until meat is tender. If more liquid is needed, add a little water or beer.

Alligator Chili

3 pounds alligator meat, diced
½ cup oil
2 cups diced onions
1 cup diced celery
1 cup diced bell pepper
2 tbsps diced garlic
2 tbsps diced jalapenos
1 16-ounce can pinto beans
3 8-ounce cans tomato sauce
1 cup chicken stock
1 tbsp chili powder
1 tsp cumin
salt and cracked black pepper to taste

METHOD:

In a heavy dutch oven, heat oil over medium high heat. Add alligator and sauté twenty minutes to render juices. Add onions, celery, bell pepper, garlic and jalapenos. Sauté until vegetables are wilted, approximately three to five minutes. Add pinto beans, tomato sauce and chicken stock, bring to a low boil and reduce to simmer. Add chili powder and cumin, stir well into mixture and allow to cook one hour, stirring occasionally. Once alligator is tender, season to taste using salt and black pepper. This dish is often served at hunting camp dinners over spaghetti.

Recipe SERVES: 6

All - American Chili

Serving Size : 2

1 pound lean ground beef
1 15 ounce can red kidney beans, canned --
undrained
1 8 ounce can tomato sauce
1 tablespoon vinegar
2 tablespoons chili powder
2 tablespoons minced onion
1 teaspoon sugar
1/4 teaspoon garlic salt
chopped scallions -- if
desired
sour cream -- if desired
shredded cheddar cheese -- to
garnish

Cook meat in 3-quart saucepan over medium-high heat
4-5 minutes or until no longer pink, stirring
constantly. Drain off excess fat.

Stir in beans, tomato sauce, vinegar, chili powder,
minced onion, sugar if using, and garlic salt. Heat
just to boil, reduce heat immediately, cover, and
simmer 20 minutes, stirring occasionally.

Serve topped with sliced scallions and dairy sour
cream. Garnish with shredded Cheddar cheese.

Yield:
"1 quart"

Quick Aloha Chili

2 pounds ground beef
1 large onion, finely chopped
1 can kidney beans, rinsed and drained
1 can pork and beans, undrained
1 can (20 oz. size) can pineapple chunks, undrained
1 cup ketchup
1/4 cup brown sugar
1/4 cup vinegar

In a large pan, brown beef and onion; drain fat. Stir in remaining ingredients. Cover and simmer for 20 minutes.

AMERICAN CHILI

1 lb. elbow macaroni
1 1/2 lbs. ground chuck
3 tbsp. oil
1 med. onion, finely chopped
1 tsp. dry sweet basil
1 can red kidney beans
1 tsp. garlic powder
1/4 c. chopped parsley, fresh or dry
1 lg. can crushed tomatoes
1 lg. can tomato puree
Salt and pepper to taste
Cayenne pepper to taste
Parmesan cheese, optional

In a large skillet saute onions until transparent, then add all ingredients except meat, pasta and beans. In a separate pan saute ground chuck until brown. Drain off excess fat and add to sauce in skillet. Simmer 1 hour. Cook elbow macaroni and add to chili then drain kidney beans, rinse and add to skillet. Salt and pepper to taste. Mix well. Simmer 15 more minutes. Top with Parmesan cheese before serving.

APPLE CIDER CHILI

2 tbl canola oil
2 lbs sirloin steak, cubed
1/2 lb lean ground beef
12 oz hot italian sausage
casing removed, chopped
1 large yellow onion, chopped
4-6 garlic cloves, pressed
1/4 cup chili powder
1/2 tbl red pepper flakes
1/4 cup Worcestershire sauce
2 tsp cumin
1 tsp dried basil

1 tsp salt
1/4 cup your choice hot sauce
(I recommend Louisiana brand)

2-14.5oz cans beef broth
2-14.5oz cans whole tomatoes
with liquid
1/2 can whole cranberry sauce
1/8 cup apple cider vinegar
1 cup chopped fresh cilantro
2 bay leaves
fresh ground pepper to taste

place oil in large heavy pot over medium-high heat.

Brown the sirloin. Drain fat and set aside in a bowl.

Brown ground beef, sausage and onion, breaking up meat. Drain fat and return all meats to pot.

Stir in remaining ingredients. Bring to a boil, reduce heat and simmer for 2 hours, stirring occasionally, breaking up tomatoes.

Before serving, discard bay leaves

Garnish with grated cheese and sour cream if desired

Arkansas Ridge-runner Chili

1 1/2 to 2 lbs stew meat (beef) chopped
2 med onions
1 med bell pepper
2 small cayenne peppers
2 tblsp cumin
1 tblsp chili powder
2 (4 oz) tomato sauce or 1 (8 oz) can
Cooked tomatoes, chopped
1 tsp garlic
1 tsp cinnamon
1 tsp red pepper flakes
1 tsp Tobasco sauce
1 tblsp cooking oil
1 tblsp flour

Brown chopped beef. saute onions and fresh peppers in 1 tblsp oil until tender. Add dry spices to onion mixture and heat 5 minutes. Drain meat and add to onion mixture. Add tomato sauce and 1 can water. Make gravy using oil from onion mix and 1 tblsp flour - add 8 oz water. Add gravy to meat/onion mixture. Cook at very low heat for 3-4 hours adding water if needed.

Award Winning Chili

3 lbs coarse ground chuck
3 lbs cubed beef stew meat
1/3 cup Extra virgin Olive oil
4 jalapeno peppers 3 seeded & minced 1 whole
4 poblano peppers chopped & seeded
1 large red bell pepper
1 large green bell pepper
1 large onion
1 bulb chopped garlic
3 dried ancho chilies seeded
2 dried seeded chili negros
3 dried seeded chili (red new Mexico)
5 Tbsp standard chili powder
1 Tbsp cocoa powder
2 Tbsp cumin
1 tsp black pepper
1 tsp adobo seasoning
1 Tbsp beef base
2 cups water or beer
28oz chopped tomatoes (canned)
29oz canned black beans

Saute meat till browned in olive oil , drain the meat , add all the peppers onions and garlic and spices saute for 15 mins till onion is translucent . Mix beef base with water or beer, and add to the beef and veggie mixture, simmer on low for about half hour , add tomatoes and beans, and continue to simmer till the cubed stew meat is very tender.

Bad Attitude Chili

2 lbs pork roast cut into 1" pieces

2 lbs cheap ground beef

1/2 cup GOOD chile powder

1 lg onion roughly chopped

1 head garlic- minced

8 New Mexican green chiles

1 Tb hot Hungarian paprika roasted, peeled, seeded,

4 beef bullion cubes chopped.

1 bottle amber Mexican beer

1 Tb ground cumin

2 squares bitter baker's chocolate

1 28 oz can crushed tomatoes

1/4 cup bourbon

salt to taste

Sautee 1/4 of the garlic and onions until translucent. Add 1/4 of the meat, chile powder and brown. Salt the meat while cooking. Put into your chili pot. Cast iron is best. Repeat until all the meat is done. Put the rest of the ingredients in you chili pot and simmer for an hour.

As in any recipe, the amount of ingredients is variable. Add more of anything you want, especially chiles.

Baked Chili

1 pound ground beef
1/4 cup chopped onion
1 tablespoon chili powder
1 tablespoon Original Bisquick mix
3 tablespoons water
1 can (14 1/2 ounces) whole tomatoes, undrained
1 can (15.25 ounces) Green Giant whole kernel corn, drained
3/4 cup Original Bisquick mix
1 teaspoon salt
3/4 cup yellow cornmeal
2/3 cup milk
1 egg

Heat oven to 350 F. Cook beef and onion in 2-quart saucepan, stirring frequently, until beef is brown and onion is tender; drain. Mix chili powder, 1 tablespoon Bisquick mix and the water; add to beef mixture. Stir in tomatoes, corn and salt; break up tomatoes. Heat to boiling, stirring frequently. Pour into ungreased square baking dish, 8x8x2 inches, or 2-quart casserole. Stir remaining ingredients until blended; pour over beef mixture. Bake uncovered 35 to 40 mins or until golden brown. Makes 8 Servings

BACON LOVERS CHILI.

1/2 pound trimmed slab bacon OR thick sliced bacon, chopped

3 pounds lean boneless beef Chuck, cut into 2 inch pieces

3 tablespoons all-purpose flour

1 tablespoon each, salt and paprika.

Three medium onions, coarsely chopped

five cloves garlic, crushed

4 cups beef broth

one 28-ounce can peeled tomatoes, undrained

four poblano peppers, seeded, cut into chunks

1/4 cup canned chipotle peppers in adobo sauce, chopped

3 tablespoons ground cumin

cook bacon in a large chili pot or Dutch oven over medium heat until crisp. Transfer bacon to a large bowl; set aside. Pour off and reserve all but 2 tablespoons bacon drippings from the pot.

Coat beef in combined flour, salt and paprika, Brown one third of the beef in drippings in pot; transfer to bowl with reserved bacon. Repeat twice with remaining beef, adding reserved drippings as necessary to ground beef. Add onions and garlic to last batch of beef, cook 2 min., stirring frequently.

Return beef and bacon. To pot. Add beef broth, tomatoes, peppers, and cumin and bring to a boil. Reduce heat; cover and simmer 1 1/2 hours. Uncover; continue to simmer 35 to 45 min. or until beef is tender and chili is thickened.

Makes 8 to 10 servings

BBQ Pork Chili

2 large red onions
2 habanero chillies
6 jalapeño chillies
4 bird eye chillies
as much cubed pork as needed
3 tins chopped toms
1 teaspoon hot smoked paprika
olive oil
4 cloves garlic
1 tin olives
freshly ground black pepper
2 tbs mixed herbs

Finely chop the onions, garlic, chillies and 1/2 the olives and bung in a slow cooker with the olive oil, mixed herbs, smoked paprika and pepper. Either bbq the pork cubes or fry until colored but not cooked.

Leave on the lowest heat for about one day, so the pork disintegrates. About an hour before serving add in the olives. If the sauce is too thin turn the heat up slightly and leave the lid off the slow cooker for the last 1 hr or so, if it is still too thin stir in some gravy thickener.

Bean and Corn Chili over Puffed Tortilla

4 (7-inch diameter) soft flour tortillas

1 cup onion, chopped

2 cloves garlic, finely chopped

1/2 teaspoon vegetable oil

1 (14-OZ.) can of italian style plum tomatoes, drained

3/4 teaspoon ground cumin

1/8 teaspoon fresh ground black pepper

1/8 teaspoon red pepper flakes

1 (15-OZ.) can kidney beans

1/4 cup kidney bean liquid

1 cup frozen whole kernel corn, thawed

3 ounces Monterey jack cheese, shredded

1 (4-OZ.) can chopped mild green chillies, drained or 1/2 teaspoon fresh jalapeno pepper

arrange tortillas on foil lined baking sheet, watching carefully, bake tortillas at 450 degrees for 4 to 5 minutes until puffed and lightly golden. remove from oven, and set aside. saute onion and garlic in oil in a 12-inch nonstick skillet over medium heat for 3 to 4 minutes. add tomatoes, cumin, black and red pepper, kidney beans and kidney bean liquid, and 1/2 of the green chilies. simmer for 5 minutes, stirring often, add corn and cook 1 minute longer. Place a tortilla on each plate, mound about 3/4 cup of chili over each, sprinkle each with 1/4 of the cheese, serve accompanied by the remaining green chilies.

CHILI (Beanless)

1 tbsp. olive oil
2 1/2 lbs. ground sirloin or ground round
1 can (46 oz.) tomato juice
1 sm. can tomato sauce
1 sm. can tomato paste
1/2 c. water
4 tbsp. instant onion, minced
4 tbsp. chili powder
4 tbsp. celery flakes
1 tsp. oregano
1 tsp. ground cumin
3/4 tsp. powdered mustard
1/2 tsp. curry powder
1/2 tsp. garlic salt
1/4 tsp. ground red pepper
2 cans (4 oz. each) green chilies (mild), drained and chopped

In large saucepan heat oil until hot. Add beef and stir until browned, about 10 minutes. Add all remaining ingredients. Bring to boil. Reduce heat and simmer, covered, stirring frequently about 3 1/2 to 4 hours. Serves 8.

Beef and Barley Chili

- 1 tsp oil
- 1 cup onions, chopped fine or coarse...however you like them
- 1 pound ground beef
- 1 3/4 cup beef broth
- 14 ounce can tomatoes
- 3/4 cup pearl barley
- 2 1/2 Tbsp chili powder
- 1 Tbsp garlic powder
- 1 tsp cumin
- 1 tsp salt
- 1 can corn(regular or creamed)
- 1 Tbsp peanut butter

Brown onions and beef in oil .Stir in rest except corn and peanut butter, and bring to boil. Cover and simmer 10-15 minutes. Add corn and peanut butter, simmer and stir constantly for 1-2 minutes. Serve with a dollop of sour cream if desired. Serves 6-8 adults (or in my case 2 adults and 5 growing kids!)

Beef and Beer Chili

1 1/2 pounds boneless beef top round, trimmed of fat
1/pound lean boneless pork (from leg or loin), trimmed of fat
1 bottle or can (12 oz.) beer
2 medium-size onions, chopped
2 cloves garlic, minced or pressed
1/4 cup masa flour (corn tortilla flour)
1 large can (28 oz.) tomatoes
2 tablespoons chili powder
1 teaspoon each ground cumin and dry oregano leaves
1/2 cup chopped cilantro (coriander)
1 can (7 oz.) green chile salsa
1 medium-size fresh jalapeno chile, seeded and finely chopped
1 large green bell pepper, seeded and finely chopped
2 tablespoons lime or lemon juice
salt

Cut beef and pork into 1-inch cubes. In a wide 3 1/2- to 4-quart pan, combine beef, pork, and 1/2 cup of the beer over medium heat. Cover and simmer for 30 minutes.

Add onions and garlic; cook, uncovered, stirring occasionally, until most of the liquid has evaporated and juices and onions are browned (30 to 35 minutes). Add masa and stir gently for 30 seconds. Gradually blend in remaining 1 cup beer, stirring to loosen any browned bits. Mix in tomatoes (break up with a spoon) and their liquid, chili powder, cumin, oregano, cilantro, salsa, jalapeno, and bell pepper. Cover, reduce heat, and simmer until beef is very tender when pierced (1 to 1 1/2 hours more). Stir in lime juice and season to taste with salt. Offer garnishes to sprinkle over individual portions, if desired.

In separate bowls, offer 1 medium-size avocado, peeled, seeded, and chopped; 1/2 cup sliced green onions (including tops); lime wedges; and 1 cup (4 oz.) shredded jack cheese.

Yield: Makes 8 servings.

BEHIND THE EIGHT BEAN CHILI

1/4 lb of each of the following: dry beans: kidney, white, pink, black, red, pinto, cranberry and navy

1 lb bacon, cut into pieces

5 large onions, chopped

1 jar minced garlic

1/4 cups coriander

1/4 cups cinnamon

1/4 cups paprika

1/4 cups cayenne pepper

1/2 cups dried red peppers

1 gallon can Italian plum tomatoes, with juice

1 can non-alcoholic beer

5 lb ground beef

salt to taste

.

In a large pot, soak the beans together overnight in water to cover. Drain and add fresh water to cover. Cook at simmer 1 1/2 hours. Heat a #14 Dutch oven and fry bacon until just beginning to crisp. Add onions and garlic. Cook over medium heat for 5 minutes. Add all spices and cook another 5 minutes. Add tomatoes and juice and the n/a beer. Simmer 1/2 hour. Divide meat into three batches and brown in large skillet. Drain and add to tomato mixture. When the beans are fully cooked, drain, reserving liquid, and add to meat/tomato mixture. Salt to taste and simmer 1 hour. Add bean liquid as necessary.

Big Game Day Chili

Ingredients:

2 tablespoons vegetable oil
2 yellow onions, chopped
1 sweet onion, chopped
1 head garlic, peeled and minced
1 yellow bell pepper, chopped
1 orange bell pepper, chopped
2 pounds cubed beef stew meat
2 pounds Italian sausage meat
4 slices smoked bacon, cut
into 1-inch pieces
2 (28 ounce) cans tomato sauce
2 (6 ounce) cans tomato paste
2 (14 ounce) cans black beans, rinsed
and drained
2 (14.5 ounce) cans kidney beans, rinsed
and drained
1 (7 ounce) can chipotle peppers in
adobo sauce, chopped
2 cups beef broth
1 (12 fluid ounce) bottle dark beer
1/4 teaspoon chili powder, or to taste
1/4 cup crumbled dried oregano
1 tablespoon fresh-ground black pepper
2 teaspoons salt, or amount to taste
2 1/2 ounces dark chocolate candy bar

Directions:

1. Heat the oil in a large deep pot over medium-high heat, and stir in the onions, garlic, and bell peppers. Cook and stir until the onions are transparent, about 5 minutes. Add the beef stew meat, sausage, and bacon. Cook until meats are evenly browned. Drain the fat. 2. Stir in the tomato sauce, tomato paste, black beans, kidney beans, chipotle peppers with sauce, beef broth, beer, chili powder, oregano, pepper, salt, and chocolate. Bring the mixture to a boil. Reduce heat to low and simmer for at least 1 hour; 2 hours is preferred.

Biker Bob's Texas Red Chili

Ingredients:

1 onion, chopped
1 can diced green chile
2 Tbs garlic powder
2 cans El Pato tomato sauce (1 hot style tomato and 1 jalapeno tomato -- or for white folk 1 green and 1 yellow can) (Can be ordered from <http://www.mexgrocer.com>)
1 can beer
1/2 cup New Mexico Hot chili powder (Trust me it ain't hot!)
1 Tbs kosher or sea salt
Butt load of black pepper (about 2 Tbs)
1 Tbs coffee
2 pounds meat (1 hamburger and 1 pork sausage)
2 Tbs Masa Harina or flour
3 Tbs of ground cumin.
1 Tbs Mexican oregano (crushed -- rubbed in between your palms to release flavor) or regular if it's all you have
4 tsp cayenne pepper
2 cups water
2 cans favorite beans (pinto, black, kidney or navy -- mix them up and make it colorful) drained and rinsed

Instructions:

All right; for the hard part. Dice up onion, drain and rinse beans.

Brown your meat (but don't cook it all the way because it will cook in the pot.)

Put all the ingredients in a crockpot, stir well, and set time for whenever. The only thing that really needs to cook the rest of the way through is the meat and it won't take long. But, the longer everything cooks, the more the flavors mingle so that's better. Tastes even better the next day. If you don't cook on high for 4 hours at least, let it go slow for 8 hours or longer.

Serve with grated cheese and flour tortillas.

Biker Gang Chili

6 lb. kidney suet
40 lb. ground beef
1 quart vegetable oil
2 qts canola oil
4 very lg. yellow onions
10 medium heads garlic
1 bunch fresh parsley
1 14 oz.) pkg. plus 2 peppers of
dried whole habanero chilies
3 ancho chili peppers
10 small hot chilies
12 Japanese red chili peppers
3 Tbsp ground white pepper
3 Tbsp fresh ground black peppers
1 2 1/2 oz.) jar paprika
2 lb. real butter
1 Tbsp ground cumin
9 15 oz.) cans tomato sauce
1 12 oz.) can tomato paste
1 3 or 4 oz.) jar accent
salt to taste
red chili or kidney beans

render suet and drain. brown beef in skillet using drained suet (throw cracklings away). put cooked beef in a very large cooking pot. chop onions, garlic and parsley (fine chop). saute onions until clear, add garlic and parsley. cook 5 minutes or so. do not brown garlic (it will be bitter). add to cooked meat. add enough other oil to get desired amount. (if you don't like your chili as greasy as mine, don't use extra oil.) crush or grind all of the whole chili peppers, remove stems. add white and black pepper, paprika and cumin. mix all together thoroughly. use about 1/2 tablespoon of this mixture for each pound of ground beef (more for hotter). add tomato sauce and paste. cook 30 minutes, add butter and let simmer 20 to 30 minutes. salt to taste. float chili over heated beans. eat. if you like extra hot chili, use more habanero chilies

Black Bean & Chicken Chili

6 Boneless Skinless Chicken Breast Halves -- cut into 1" pieces
2 md Red Peppers -- chopped
1 1/2 md Onions -- chopped
4 Garlic Cloves -- minced
3 tb Olive Oil
1/4 c Chili Powder
2 ts Ground Cumin
1 ts Ground Coriander
1 cn Black Beans Rinsed And Drained -- (15 to 19 oz.)
28 oz Can Italian Plum Tomatoes cut up
1 c Beer
10 1/2 oz Pkg Medium-Sharp Cold Pack Cheese

Saute chicken, red peppers, onions, and garlic in oil in a Dutch oven about 5 minutes or until chicken is almost cooked. Add chili powder, cumin, and coriander; cook 3 minutes. Stir in beans, tomatoes (with their liquid), and beer. Bring to a boil. Simmer 15 minutes, uncovered, stirring frequently. Reduce heat to low. Stir in cheese; continue cooking until cheese is melted and chili is thoroughly heated.

Black Bean and Sirloin Chili

1/3 cup olive oil
2 lbs boneless sirloin, cut into 1/2-in. cubes
2 cups chopped yellow onion
2 Tbsp minced garlic
5 fresh jalapeno peppers, seeded and chopped fine
1/3 cup Masa Harina (corn tortilla flour mix)
1/3 cup plus 1 tsp chili powder
1/2 tsp cayenne
1/2 tsp ground cumin
1/2 tsp white pepper
2 tsp. salt
4 cups beef broth
2 cups cooked black beans, rinsed and drained if canned
grated mild Cheddar for Garnish
minced red onion for garnish

In a heavy kettle heat the oil over moderately high heat until it is hot but not smoking and in it brown the sirloin in batches, transferring it as it is browned with a slotted spoon to a bowl. In the fat remaining in the kettle cook the yellow onion, the garlic and the jalapenos over moderate heat, stirring, until the onion is softened, add the Masa Harina, the chili powder, the cayenne, the cumin, the white pepper, and the salt, and cook the mixture, stirring for 5 minutes. Add the broth and the sirloin and simmer the mixture, uncovered, stirring occasionally for 45 minutes, or until the meat is tender. Stir in the beans, simmer the mixture for 15 minutes, and serve the chili garnished with the Cheddar and the red onion.
Serves 8.

BLACK BEAN VEGETABLE CHILI

1 med. sized eggplant, cut into 1/2 inch cubes
1 tbsp. coarse (kosher) salt
1/2 c. olive oil
2 med. sized yellow onions, peeled and cut into 1/4 inch dice
2 zucchini, cut into 1/4 inch dice
1 red bell pepper, seeded, cored and cut into 1/4 inch dice
1 yellow bell pepper, seeded, cored and cut into 1/4 inch dice
4 lg. cloves of garlic, peeled and coarsely chopped
8 ripe plum tomatoes, cut into 1 inch cubes
1 c. vegetable broth (use a vegetable bouillon cube)
1 c. chopped Italian parsley
1/2 c. slivered fresh basil leaves
3 tbsp. chili powder
1 1/2 tbsp. ground cumin
1 tbsp. dried oregano
1 tsp. freshly ground black pepper
1/2 tsp. crushed red pepper
Salt to taste (optional)
2 c. cooked black beans
1 1/2 c. fresh corn kernels (removed from 2 cobs)
1/2 c. chopped fresh dill
1/4 c. lemon juice
Sour cream (garnish)
Grated Monterey Jack cheese (garnish)
3 scallions, thinly sliced (garnish)

Place eggplant in colander. Toss with salt and let sit for 1 hour to remove moisture. Pat dry. Heat 1/4 cup olive oil in a large casserole. Saute onions, zucchini, peppers and garlic for 10 minutes. Place remaining 1/4 cup oil in a skillet. Over medium high heat, cook eggplant until just tender, about 10 minutes. Remove with slotted spoon to casserole. Add to casserole the tomatoes, broth, 1/2 cup parsley, basil and spices. Cook over low heat for 30 minutes, stirring occasionally. After 30 minutes cooking time, add black beans, corn, dill and lemon juice. Cook additional 15 minutes. Adjust seasonings and stir in remaining 1/2 cup parsley. Serve hot, garnished with a generous dollop of sour cream and/or grated Monterey Jack cheese and some sliced scallions. Serves 8.

BOILER MAKER CHILI

Ingredients

2 pounds ground beef chuck
1 pound bulk Italian sausage
3 (15 ounce) cans chili beans, drained
1 (15 ounce) can chili beans in spicy sauce
2 (28 ounce) cans diced tomatoes with juice
1 (6 ounce) can tomato paste
1 large yellow onion, chopped
3 stalks celery, chopped
1 green bell pepper, seeded and chopped
1 red bell pepper, seeded and chopped
2 green chile peppers, seeded and chopped
1 tablespoon bacon bits
4 cubes beef bouillon
1/2 cup beer
1/4 cup chili powder
1 tablespoon Worcestershire sauce
1 tablespoon minced garlic
1 tablespoon dried oregano
2 teaspoons ground cumin
2 teaspoons hot pepper sauce (e.g. Tabasco)
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon cayenne pepper
1 teaspoon paprika
1 teaspoon white sugar
1 (10.5 ounce) bag corn chips such as Fritos®
1 (8 ounce) package shredded Cheddar cheese

Directions

Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.

Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chile peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.

After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.

To serve, ladle into bowls, and top with corn chips and shredded Cheddar cheese.

Bowl of red

Total time: About 4 hours

Servings: This makes 12 generous servings

Note: The chili is best made 1 day ahead to allow the flavors time to marry. Achiote paste is available at Latin markets. For a deeper, smoky flavor, roast the dried chilies until aromatic before re-hydrating. Dried chiles are available at Mexican markets.

6 ancho chiles, stemmed and seeded
2 guajillo chiles, stemmed and seeded
3 dried New Mexico chiles, stemmed and seeded
2 dried chipotle chiles (not packed in adobo sauce), stemmed and seeded
3 cups boiling water
6 1/2 pounds boneless chuck roast, trimmed and cut into bite-size pieces
Salt
Freshly ground black pepper
1 tablespoon plus 2 teaspoons ground cumin, more as desired
1 tablespoon ground Mexican oregano, more as desired
2 teaspoons ground coriander, more as desired
3 poblano chiles
3 jalapeno chiles
1 pound thick-cut bacon, cut crosswise into 1/4 -inch strips
3 large onions, diced
2 tablespoons minced garlic (about 12 cloves)
1 tablespoon achiote paste, optional
1 (6-ounce) can tomato paste
1 (12-ounce) bottle beer
1 (28-ounce) can diced tomatoes
6 cups beef broth, divided, more as desired
2 teaspoons celery salt, more as desired
Tabasco (or another vinegar-based hot sauce), to taste

1. Place the dried ancho, guajillo, New Mexico and chipotle chiles in a medium bowl and cover with the boiling water. Keep the chiles submerged until they rehydrate and are softened, about 15 minutes. Drain, reserving the water.
2. Meanwhile, in a large bowl, combine the cubed beef with 4 teaspoons salt, 2 teaspoons black pepper, the cumin, oregano and coriander. Toss, making sure the beef is evenly coated and the spices are evenly distributed. Set aside.
3. Roast the fresh chiles: Place the poblano and jalapeno chiles on a rack set over a gas stove-top burner heated over high heat. Roast until the skin on all sides of each chile is charred, about 5 minutes, turning frequently. (If you have an electric or ceramic stove top, roast the chiles in the oven using the broiler setting until charred on all sides.) Wrap each pepper in plastic wrap and set aside until the peppers are cool enough to handle, then peel the skin (the skin should stick to

the plastic wrap). Rub the plastic wrap against the skin to loosen and remove it. Do not rinse the peppers to remove the skin, as rinsing will remove flavor. Stem and seed each pepper, then dice the peppers into one-fourth inch pieces. Set aside.4. In a large, heavy-bottom pot (preferably cast iron) heated over medium heat, cook the bacon until the fat renders and the bacon is crisp, about 10 minutes. Strain the bacon to a small bowl and set aside. Drain the fat, leaving 3 to 4 tablespoons in the pot. Discard the remaining fat, or save for another use.

5. Place the bacon and rehydrated chiles in a blender or food processor. Process until the bacon and chiles are puréed, adding a little of the reserved water (from the rehydrated chiles) as needed to thicken the purée to a paste the consistency of wet cement. Set aside.

6. Brown the beef: Heat the bacon fat over high heat until very hot, then sear the beef until browned on all sides (the beef will not be cooked through). The beef will need to be seared in batches, about one-third at a time (sear only enough beef as will fit in a single layer in the pot at a time). Remove the browned beef to a bowl using a slotted spoon and continue until all of the beef is seared. Set aside.

7. To the pot, add the onions. Cook over medium heat until the onions soften and just begin to color, 5 to 7 minutes. Stir in the diced poblanos and jalapenos, as well as the minced garlic and achiote paste, if using (be sure to mash the paste well until thoroughly incorporated and there are no lumps). Continue to cook until the garlic is aromatic, 2 to 3 minutes.

8. Stir in the tomato paste and increase the heat to medium-high. Cook, stirring frequently, until the tomato paste thickens and darkens slightly, leaving a thin film on the bottom of the pan. Watch carefully and continue to stir, making sure the paste does not burn.

9. Immediately stir in the beer, using a wooden spatula or spoon to scrape any flavoring from the bottom of the pan. Stir in the diced tomatoes (with juice), then stir back in the browned beef.

10. Stir in the beef broth and celery salt and bring the mixture to a gentle simmer. Stir in the bacon and rehydrated chile paste. Cook, uncovered, until the beef is tender, about 2 hours, stirring frequently. Add additional beef broth as needed to thin the consistency, and check the seasoning occasionally.

11. When the beef is tender, adjust the chili with a dash of Tabasco or vinegar -- the acidity will help to lighten the chili, distinguishing the flavors. Serve immediately, or give the chili time to allow the flavors to mature. The chili will keep for up to 1 week, covered and refrigerated.

Paul Prudhomme's Bowl of Texas Red

Seasoning Mix:

- 1 tbs salt
- 1 tbs ground guajillo chile pepper
- 1 tbs ground arbol chile pepper
- 2 tsp dried sweet basil leaves
- 1 1/2 tsp garlic powder
- 1 tsp paprika
- 1 tsp black pepper
- 1 tsp cayenne pepper
- 1 tsp ground cumin
- 1 tsp dry mustard
- 1 tsp dried thyme leaves
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cinnamon

Other Ingredients:

- 5 pounds beef top round, cut into 1/2-inch dice
- 3 dried ancho or poblano peppers
- 3 dried arbol pepper or any small, thin hot red chile pepper
- 6 dried serrano or guajillo peppers
- 1/2 cup yellow cornmeal
- 1 1/4 lb yellow cornmeal
- 1 1/4 pound salt pork, Boston pork butt, or bacon cut into 1/4-inch dice (if you use salt pork, rinse some of the salt from the rind and pat dry)
- 6 cups chopped onions
- 6 cups chopped green bell peppers
- 3 cups chopped celery
- 2 tbs minced fresh garlic
- 4 bay leaves
- 6 cups beef (preferred), pork, or chicken stock
- 8 medium fresh tomatoes, peeled and smashed, with their juices
- 1 tbs ground cumin

Directions

Preheat oven to 350 degrees.

Combine seasoning mix ingredients thoroughly in a small bowl. Make 6 tablespoons plus 2 1 1/2 tablespoons.

Sprinkle 1/4 cup of the seasoning mix all over the meat and work it in well with your hands.

Place the dried anchos, arbols, and serranos on a baking dish and dry them in the oven until brittle about 10-13 minutes. Let cool. Then crush them with your hands into the bowl of a food processor and blend to a fine powder. There should be about 7 tablespoons in all.

Place the cornmeal in a small skillet over medium-high heat and toast flipping the cornmeal and shaking the skillet constantly, until the cornmeal is light brown, about 4 minutes. Remove from the heat and set aside.

Place the salt pork, pork butt, or bacon in a large heavy pot over medium heat. Cover and cook,

uncovering the pot occasionally to scrape the bottom until the salt pork is a deep brown color, about 30 minutes. There should be a film on the bottom of the pot that looks like ground red pepper. Remove the salt pork from the pot with a slotted spoon and set aside.

Turn the heat up on high, and when the fat remaining in the pot is hot, add half of the beef to the pot. Cook, turning once or twice until browned, about 5 minutes. Remove with a slotted spoon to a bowl. Then brown the remaining beef and remove to the bowl.

Add 4 cups each of the onions and bell peppers, 2 cups of the celery, the garlic, and the remaining seasoning mix to the pot. Stir well, cover, and cook 8-10 minutes. Add the bay leaves, cover, and cook uncovering occasionally to stir, about 15 minutes. Remove the lid and cook until the vegetables are sticking to the bottom of the pot, about 6 minutes. Stir in the ground peppers and the browned beef. Cook until the meat sticks hard and forms a hard crust on the bottom of the pot, about 20-25 minutes.

Meanwhile, place the browned salt pork and 1 cup of the stock in the container of a blender and process until thoroughly blended.

When the meat has formed a crust on the bottom of the pot, stir in the salt pork/stock mixture and scrape the bottom of the pot. Add the tomatoes, the remaining 2 cups of onions, 2 cups of bell peppers, 1 cup celery, and 1 cup of stock. Scrap the bottom of the pot well and cook, uncovered, 12 minutes. Cover the pot and cook over high heat 8 minutes. Add the toasted cornmeal and 1 cup more of stock to the pot and scrape the bottom. Stir in the remaining 3 cups of stock and the cumin. Bring to a boil, cover, lower the heat, and simmer, scraping occasionally if the mixture starts to stick, about 1 hour and 10 minutes. Remove from the heat. Makes about 18 cups.

Serve immediately or refrigerate overnight and reheat before serving. Fantastic with toasted corn tortillas.

Note: do not use commercial chili powder.

DAD'S ORIGINAL BREAKFAST CHILI

2 lb. ground beef
8 tbsp. chopped onion
2 c. finely chopped celery
8 tbsp. oleo, optional

Brown the above in a large pan and add: 4 c. boiling water
8 c. cooked tomatoes
4 tbsp. green pepper, chopped
4 tsp., or less, salt
2 tsp. chili powder
2 tsp. Worcestershire sauce
8 oz. mushroom pieces

Cook slowly for 1 hour or more. Serve on hot toast.

BROWN BEAN CHILI

2 lbs. ground beef
Chili powder to taste
2 env. Lipton's onion soup
1 can Stewarts fresh shelled beans
1 can Old El Paso pinto beans
1 can Old El Paso pinto beans with
chili
Cornstarch and water (thickener)

Fill a large pan half full with water. Bring to a boil. Add onion soup mix and ground beef and boil until the meat is cooked. Put in the refrigerator to cool. When cooled, skim off the fat. Put back on the stove. Add chili powder (to taste) and all beans. Bring back to a boil, stirring occasionally. When boiling, add the thickener (mix cornstarch and water to a medium consistency), stirring constantly until thickened. Let simmer for about 1/2 hour. Serve with chunks of Cal Jack cheese and saltine crackers mixed in.

Buffalo-Beef Chili

5 lbs chuck buffalo (cut into small cubes)
5 lbs chuck beef (cut into small cubes)
9 cloves garlic , chopped or mashed fine
olive oil
25 jalapeno peppers(seeded and chopped)
15 chili pequine peppers (mashed)
4 red habanero peppers (seeded and Chopped)
8 tablespoons ground cominos (cumin)
6 tablespoons ground oregano
4 tablespoons ground coriander
2 teaspoons cayenne pepper
1/2 teaspoon salt
1 tablespoon Habanero sauce
8 tablespoons paprika
4 oz tomato paste
1/2 tablespoons masa harina or less, to thicken

Boil the peppers in 2 cups water and strain; save the water.
Combine the oil, garlic and meat, cook till just brown. Add the peppers to the meat mixture. Add 2 cups water, plus the boiled pepper water. Add more water as necessary, But don't let it get too thin. Add spices and let simmer slowly in the pot for about 1 1/2 hours. Let chili settle and the grease rise. Skim the grease off. Cook 10 more minutes. Thicken with masa if desired.

Serves: 25

Buffalo Chicken Chili (crockpot)

2 1/2 lb boneless skinless chicken thighs, cut into 1-inch pieces

1 large onion, chopped (about 1 cup)

2 medium stalks celery, sliced (about 1 cup)

2 medium carrots, chopped (about 1 cup)

1 can (28 oz) diced tomatoes, un-drained

1 can (15 oz) can Black beans, drained, rinsed

1 cup chicken broth

2 tablespoons chili powder

1/2 teaspoon salt

1/4 cup buffalo wing sauce

Crumbled blue cheese, if desired

Spray 5- to 6-quart slow cooker with cooking spray. In cooker, mix all ingredients except buffalo wing sauce and cheese.

Cover; cook on Low heat setting 8 to 10 hours.

Stir in buffalo wing sauce. Serve sprinkled with blue cheese.

Burgundy Chili

2 pounds boneless beef chuck roast, cut into 1" cubes
2 large onions, chopped
3 stalks celery, cut into 1" pieces
1 large green bell pepper, coarsely chopped
1 large red bell pepper, coarsely chopped
1 cup sliced fresh mushrooms
2 jalapeno peppers, chopped
4 cloves garlic, minced
3 tablespoons olive oil
2 tablespoons cocoa
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1 teaspoon paprika
1 teaspoon ground turmeric
1/2 teaspoon salt
1/2 teaspoon ground cardamom
1/4 teaspoon pepper
1 tablespoon molasses
1/2 cup Burgundy or other dry red wine
2 16-oz cans whole tomatoes, undrained & chopped
16 oz can kidney beans, drained
15 oz can garbanzo beans, drained
Shredded Cheddar cheese

Cook first 8 ingredients in olive oil in a large Dutch oven over medium-high heat, stirring constantly, until meat browns. Drain and return meat mixture to Dutch oven.

Stir in cocoa and next 13 ingredients. Bring mixture to a boil; cover, reduce heat, and simmer 1 1/2 hours, stirring occasionally. Serve with Spicy Sour Cream Topping and shredded cheese.

Zippy Sour Cream Topping

8 oz carton sour cream
1/3 cup salsa
2 tablespoons mayonnaise
1 teaspoon chili powder
1/2 teaspoon onion powder
1/2 teaspoon curry powder
Dash of ground red pepper
1 tablespoon lemon juice
1 teaspoon Dijon mustard

Combine all ingredients; cover and chill. Serve with chili.

YIELD: 1 2/3 cups.

BUTTER BEAN CHILI

serves 4-6

1 pound ground pork
1 cup chopped onion
2 - 3 cloves garlic, minced
16 oz can tomatoes, cut up
16 oz can butter beans or lima beans, drained
8 oz can tomato sauce
2 4-oz can green chili peppers, rinsed, seeded and chopped
1 tablespoon chili powder
1/2 teaspoon sugar
1/2 teaspoon dried basil, crushed
1/4 teaspoon ground allspice
1/4 teaspoon black pepper
1/8 teaspoon ground red cayenne pepper

In a large skillet or a saucepan cook pork, onion, garlic till meat is brown and onion is tender, drain off fat. Stir in undrained tomatoes, drained butter beans or lima beans, tomato sauce, chopped chili peppers, Chili powder, sugar, salt, basil, allspice, black pepper and red pepper. Bring mixture to boiling. Reduce heat. Cover and simmer for 30 minutes. If desired, serve with toppings suggested below Suggested toppings: crushed crackers, shredded cheese, chopped carrot, sour cream, shredded lettuce, chopped onion, alfalfa sprouts and chopped fresh tomato.

Butterfield Stage line Chili

Yield: 25 Servings

4 medium onions, minced
10 lb beef brisket, Lean
1 Habanero, finely, Chopped
1/4 c oil
1 1/2 cloves garlic ,minced
2 lb pork, Ground
1 cn (7oz) whole green chiles, minced
1 cn (15oz) tomato sauce
1 lb whole tomatoes, finely Chopped
1 T cumin
1 t salt
1 t oregano
1 T dry mustard
1 oz tequila
1 can beer
2 cn (3 oz) chili powder
2 beef bouillon cubes

Brown onions, and beef in oil. Stir in garlic, pork, chiles, cumin, oregano, salt, dry mustard, tomato sauce, tomatoes, tequila, beer, chili powder and bouillon cubes.

Bring to boil, then reduce heat and simmer 2-3 hours. Stir occasionally. Do not stir the last 30 min before serving.

CHILI and BEANS, RANCH-STYLE

--RANCH-STYLE BEANS:--

1/2 lb. pinto beans
2 ham hocks
1 lg. yellow onion (chopped)
1 (303) can chopped stewed tomatoes
1 1/2 tsp. smoke flavoring
2 to 4 cloves garlic
2 tbsp. Worcestershire sauce
Salt and red pepper

Cover with plenty of water, bring to boil, then simmer (covered) for an hour and a half (or until beans are soft-tender). Stir occasionally and add water as necessary during cooking. Remove ham hocks and extract bone and fat. Shred up meat, return to bean mixture and stir. (Now's the time to remove a bowl full of ham and beans from the pot and store it in freezer or refrigerator for a quick soup type meal or BBQ side dish later on in the week.) --CHILI:--

1 1/2 lbs. lean ground beef (chuck, round, etc.)
1 sm. yellow onion (diced)
1 tbsp. Worcestershire sauce
1 pkg. of Texas-style chili spice mix
Garlic salt

Combine and fry in skillet, stirring until lightly browned, then add: 1/2 c. beer
1 (303) can tomato sauce

Simmer for 15 minutes, then add meat mixture to bean pot along with: 1 (303) can chopped stewed tomatoes

Check consistency and taste: if you like it thicker, add masa paste; if you like it thinner, add V-8 or tomato juice; if you like it hotter, add crushed chili pepper. After adjusting to your taste, continue to simmer chili and beans for 30 minutes and serve. (Left overs freeze well.) --THE TRIMMINGS:--

While you wait for the last 30 minutes of simmering: 1. Make your favorite cornbread (or cheat and use a small box mix, but add 1 tablespoon melted butter and 1 tablespoon sugar to directions). Just before baking, top the batter with shredded smokey cheese. 2. Prepare diced raw white onion and shredded Cheddar cheese (the sharper, the better) for toppers. Provide crisp celery and carrot sticks to accompany the meal. 3. Plan to finish with individual ice cream dessert bars (or scoops of coffee ice cream topped with Kahlua or fudge sauce).

CAL-TEX CHILI

CAL CHILI

Saute in 1 tsp oil in a large pot;
1 onion, chopped 1/4"
2 cloves garlic, finely chopped
add;
1 tsp sugar
2 (28oz) cans diced tomatoes
3 (15.5oz) cans kidney beans, drained
2 (15.5oz) cans hot chili beans, drained
2 (15oz) cans ranch-style beans
with jalapeno's, drained
2 (15oz) pinto beans
with jalapeno's, drained
1 (4oz) can chopped green chilies
3/4 cup hearty red wine

simmer 2 hours until beans are soft

to serve:

2 scoops CAL chili in a bowl, topped with 2 scoops TEX chili

makes 12 servings

TEX CHILI

cook 6 strips bacon in 6-qt pot
add;

3 lb ground chuck
1 lb ground pork
1 lb round steak
cut against the grain with bias cut
drain well; do not overcook

add;
2 oz mild chili powder
2 oz hot chili powder
(more if you like)
1 tbl sugar
1 tbl salt
16 oz beer

simmer until chili powder makes a sauce
(about 1 hour)

CAN-CAN CHILI

Ingredients

- 2 pounds ground beef chuck
- 1 pound bulk Italian sausage
- 3 (15 ounce) cans chili beans, drained
- 1 (15 ounce) can chili beans in spicy sauce
- 2 (28 ounce) cans diced tomatoes with juice
- 1 (6 ounce) can tomato paste
- 1 large yellow onion, chopped
- 3 stalks celery, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 green chile peppers, seeded and chopped
- 1 tablespoon bacon bits
- 4 cubes beef bouillon
- 1/2 cup beer
- 1/4 cup chili powder
- 1 tablespoon Worcestershire sauce
- 1 tablespoon minced garlic
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons hot pepper sauce (I use Sriracha)
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon white sugar
- 1 (10.5 ounce) bag corn chips such as Fritos
- 1 (8 ounce) package shredded Cheddar cheese

Directions

Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.

Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chile peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.

After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.

To serve, ladle into bowls, and top with corn chips and shredded Cheddar cheese.

Carroll Shelby's Chili

(from Jane Butel's _Chili Madness_)

1/4 lb. suet or 1/4 cup cooking oil
1 lb. beef round, coarse chili grind
1 lb. beef chuck, coarse chili grind
8-oz. can tomato sauce
12 oz. beer
1/4 cup ground hot red chile*
2 medium cloves garlic, minced
1 small onion, finely chopped
1-1/4 tsp dried oregano (preferably Mexican)
1/2 tsp paprika
1-1/2 tsp ground cumin
1-1/4 tsp salt
1/8 tsp cayenne pepper
3/4 lb. Monterey jack cheese, grated

Melt suet or heat the oil in a heavy 3-quart (or larger) pot over medium-high heat. Remove the unrendered suet and crumble meat into the pot. Break up any lumps with a fork and cook, stirring occasionally, until meat is evenly browned. Add tomato sauce, beer, chile, garlic, onion, oregano, paprika, 1 tsp of the cumin, and salt. Stir to blend and bring to a boil. Lower heat and simmer uncovered, stirring occasionally, for 1 hour. Taste and adjust seasonings, adding cayenne pepper. Simmer uncovered 1 hour longer. Stir in the cheese and the remaining 1/2 tsp cumin. Simmer 1/2 hour longer, stirring often to keep cheese from burning.

* The cookbook really calls for this much, but unless you have a taste for fire, use less! I use half this amount, and I really like hot food.

"Capitol Punishment" Chili

Yield: 4 Servings

1 T oregano
2 T paprika
2 T msg (monosodium glutamate)
9 T chili powder ,light
4 T cumin
4 T beef bouillon
1 (instant, crushed)
24 oz Old Milwaukee beer
2 c water
4 lb chuck, Extra Lean, chili grind
2 lb pork, Extra Lean, chili grind
1 lb chuck, Extra Lean, cut into 1/4 cubes
2 large onions ,finely chopped
10 cloves garlic, finely Chopped
1 large Onion, finely Chopped
1/2 c Wesson oil (or kidney suet)
1 t mole (powdered), also called mole poblano
1 T sugar
1 t coriander seed
1 parsley, cilantro)
1 t Louisiana red hot sauce
1 (Durkee's)
8 oz tomato sauce
1 T masa harina flour
salt, To Taste

In a large pot, add paprika, oregano, MSG, chili powder, cumin, beef bouillon, beer and 2 cups water. Let simmer.

In a separate skillet, brown meat in 1 lb. or 1 1/2 lb. batches with Wesson oil or suet. Drain and add to simmering spices. Continue until all meat is done.

Saute chopped onion and garlic in 1 T. oil or suet. Add to spices and meat mixture. Add water as needed. Simmer 2 hours. Add mole, sugar, coriander seed, hot sauce and tomato sauce. Simmer 45 min.

Dissolve masa harina flour in warm water to form a paste. Add to chili. Add salt to taste. Simmer for 30 minutes. Add additional Louisiana Hot Sauce for hotter taste.

Makes 1 pot.

Casablanca Chili

- 3 cups cooked ham, cut into one inch cubes
- 2 tablespoons brown sugar
- 1 teaspoon ground allspice
- 1 (9 ounce) package mango chutney
- 2 tablespoons lime juice
- 2 tablespoons creamy peanut butter
- 1/4 cup raisins
- 1 (15 ounce) can chickpeas, rinsed and drained
- 1 (16 ounce) can chili beans in spicy sauce
- 2 (10 ounce) cans diced tomatoes with green Chile peppers

In a large saucepan or Dutch oven, combine the cubed ham, brown sugar, allspice, mango chutney, lime juice, peanut butter, raisins, chick peas, chili beans, and diced tomatoes with chillies. Cook over medium-high heat, stirring frequently, for 15 to 20 minutes, until thoroughly heated.

CASHEW CHILI

Ingredients:

2-3 cups kidney beans
4 medium onions
2 bell peppers
2 stalks celery
3 cloves garlic
1 tsp basil
1 tsp oregano
1 tblsp chili powder
1 tsp cumin
2 cans tomatoes
1/2 - 1 cup cashews
1 tsp salt
1/4 cup cider vinegar (this is really much more than is needed)
handful raisins
black pepper, bay leaf

Instructions:

Saute onions, bell peppers, celery, garlic. Add spices, fry with onion mix, stirring constantly. Add tomatoes, pepper, bay leaf, cashews, salt, raisins, wine. Add beans, simmer covered for 30 min. Add water if necessary. Add vinegar when chili is almost ready. For variety, add carrots or green beans (may need to cook longer until they are tender).

CASHEW CHILI

Group I:

- 4 med. onions, chopped
- 2 lg. green peppers, chopped
- 2 stalks celery, chopped
- 3 cloves garlic, finely chopped

Group II:

- 2 (28 oz.) cans crushed tomatoes
- 1 tsp. dried basil
- 1 tsp. oregano
- 1 tbsp. chili OR 1/2 tsp. chile powder
- 1 tsp. ground cumin
- Black pepper
- 1 bay leaf

Group III:

- 1 c. cashews
- 1 c. raisins
- 1 tsp. salt
- 1/4 c. red wine vinegar

Group IV:

- 4 carrots, chopped

Group V:

- 1 (15 oz.) canned corn
- 3 c. canned kidney or pinto beans

In a big pot with lid, saute items in Group I in a little oil until onions are transparent. Add items in Group II plus 1 can water. Simmer for 10 minutes. Add items in Group III. Simmer 10 minutes. Add items in Group IV. Simmer 30 minutes. Add items in Group V. Simmer 20 minutes. You can serve it over brown rice.

CHICKEN AND CHORIZO CHILI

All ingredients should be cut and ready before cooking

In one large pot on medium heat add;

1/2 cup corn oil.

Add;

1 very large onion, white or yellow, diced

1 diced red bell pepper

1 diced yellow bell pepper

1 diced green bell pepper

1/3 cup chopped parsley

cook until soft

add;

2 lb skinless boneless chicken breasts, cubed.

1/8 cup chili powder

1/2 tbl salt

1 tbl black pepper

1/2 tbl ground cumin

1 tbl brown sugar

stir and cook for about 10 minutes, stirring occasionally

add;

10-12 cloves garlic, crushed

12 oz pork chorizo

2 (15.8oz) cans chili beans, drained

2 (15.8oz) cans black beans, drained

continue to cook and stir

add;

1 (28oz) whole tomatoes, with liquid

1 (29oz) can tomato sauce

1 (14.5oz) can stewed tomatoes

continue to cook on medium heat, stirring often, for about 30 minutes.

serve with heated tortillas on the side with a serving bowl of mixed marinated hot peppers, carrot (cut), raw onions and raw cauliflower.

You can also offer farm bread or sourdough bread

Feeds 8-10 people

Chicken Chili

1 large yellow onion diced
1 med red onion diced
1 large green bell pepper diced
2 large red bell pepper diced
2 large garlic cloves minced
Olive Oil
chili powder
cumin
oregano
black pepper
salt
dried cilantro
4 cups of cubed cooked chicken (white breast meat)
2 cans drained 15 oz light red/pink kidney beans
1 can whole tomatoes, 28 oz. drained and chopped
2 cups herbed tomato sauce
2 mildly hot fresh red chili peppers fine diced (round red ones)
1 Tbsp masarica (corn dough/meal mix) (optional)

In pot, heat a few Tbsp of olive oil and add chopped onions, peppers, garlic and seasonings. Cook and stir until vegetables are soft tender. Add the cubed chicken, tomato products, beans, fresh chopped chilies and gently cook (bubble/ simmer) for about 15 to 20 minutes. The chili will be thick enough but the masarica will add a bit of flavor as well as thickening. Yield 6 to 8 servings.

Easy Chicken Chili
Serves 10 - 12
(or 6 in my house)

5 garlic toes, sliced
5 celery stalks, rough-chopped
1 large Bermuda onion, chopped
3 TBL canola oil
3 (15oz) cans diced tomatoes w/onions & garlic (Hunts)
2 (15oz) cans black beans
2 (15oz) cans pinto beans
2 large OR 3 small skinless, boneless chicken breasts, cut into bite size chunks
5 tsp. Chili Powder
2 1/2 tsp. cumin
1 tsp. Sea salt
1/2 teaspoon pepper
4 oz. tomato paste
1 (32oz carton) low sodium, fat free chicken broth

Prepare a large Soup pot or Dutch oven; Add the oil. Cook the onion, celery, and garlic over medium heat until softened.

Add tomatoes, chicken, chili powder, cumin, salt & pepper. Simmer until chicken is cooked through. Stir in the tomato paste, beans and chicken broth, bring to a boil, then lower heat and simmer for 20-30 minutes, stir occasionally.

Fiery Chicken Chili

vegetable cooking spray
2 tsp vegetable oil
4 c. coarsely chopped onion
1 1/2 c. coarsely chopped green pepper
4 cloves garlic, thinly sliced
1 1/2 lbs skinned, boned chicken breast, cut into 1/4" pieces
1/4 c. chili powder
1 tsp ground cumin
2 tsp ground coriander
1/2 tsp salt
1/2 tsp cayenne pepper
2 (14 1/2 oz) cans no-salt-added tomatoes, undrained and chopped
6 oz can tomato paste
10 1/2 oz can low-salt chicken broth
12 oz can beer, broth or wine
1 bay leaf
2 15-oz cans garbanzo beans, drained

Coat a large dutch oven with cooking spray, add oil. Place on medium high heat and heat until hot. Add onion, bell pepper, garlic; saute 5 min or until tender, stirring frequently. Add chicken and cook 2 minutes or until browned, stirring constantly.

Add chili powder, ground cumin, coriander, salt and cayenne. Cook 1 minute, stirring constantly. Add chopped tomatoes, tomato paste, beer, broth, and bay leaf. Cover, reduce heat, simmer 40 minutes, stirring occasionally. Add beans; cook, uncovered, an additional 20 minutes, stirring occasionally. Discard bay leaf.

Santa Fe Chicken Chili

2 pounds boneless skinless chicken breasts, cut into 1/2-inch cubes
4 medium sweet red peppers, diced
4 garlic cloves, minced
2 large onions, chopped
1/4 cup olive oil
3 tablespoons chili powder
2 teaspoons ground cumin
1/4 teaspoon cayenne pepper
1 can (28 ounces) diced tomatoes, undrained
2 cans (14-1/2 ounces each) chicken broth
2 cans (16 ounces each) kidney beans, rinsed and drained
1 jar (12 ounces) salsa
1 package (10 ounces) frozen corn
1/2 teaspoon salt
1/2 teaspoon pepper

In a Dutch oven or soup kettle over medium heat, saute chicken, peppers, garlic and onions in oil until the chicken is no longer pink and vegetables are tender, about 5-7 minutes.

Add chili powder, cumin and cayenne pepper; cook and stir for 1 minute. Add the tomatoes and broth; bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes.

Add remaining ingredients and simmer over low heat for thirty to forty minutes.
Serve with garnishes of your choice.

SQUASHED CHICKEN CHILI

1 acorn squash, cut in half length-wise, peeled and diced to 1" square
1 chicken breast, skinless & boneless (1 1/2-2 lbs), cut into 1" pieces
1 (28 oz.) can diced tomatoes, with juice
1 c. light beer
1 (15.5 oz) can pinto beans, drained
1 TBL extra-virgin olive oil
1 red onion, chopped
1 red sweet pepper, chopped
1 jalapeno, seeded and chopped
2 garlic cloves, finely chopped
1 TBL five-spice powder
1 TBL chili powder
1 TBL cocoa powder (unsweetened)
1 tsp brown sugar
3 TBL lime juice
1 lime cut into wedges, for serving
cilantro, for serving
Sour cream, for serving

Heat the olive oil in a large chili pot or Dutch oven over medium-high heat. Add the onion and cook, stirring, until softened.

Add the bell pepper, jalapeno, garlic, five-spice powder and chili powder and cook for about 3 minutes. Stir in the squash and chicken pieces, tomatoes, beer, cocoa powder and brown sugar.

Bring mixture to the boil, stirring, then reduce the heat and simmer for 20 minutes.

Stir in the beans and lime juice and cook for 5 minutes more. Remove from heat and let stand till cooled slightly.

Ladle into serving bowl and top with a dollop of Sour cream, some cilantro and a lime wedge.

serves 4

CHICKEN and SWEET POTATO CHILI

Serves 4

2 sweet potatoes, peeled, cut into 1/2-inch chunks

2 teaspoon oil

1 cup onion, chopped

1 pound chicken breasts, bare & boneless, cut into 1-inch chunks

3 garlic cloves, minced

2 teaspoon chili powder

1 can (14 ounces) diced tomatoes, spicy

1 can (16 ounces) kidney beans, drained

Place sweet potatoes in a large saucepan. Add enough water just to cover them. Bring to a boil over high heat. Reduce heat and simmer for 5 minutes or until almost tender. Drain well with a colander. Set aside.

Using the same large saucepan, heat oil over medium heat and cook onion for 5 minutes. Add garlic and chili powder and cook for 2 to 3 minutes. Stir frequently. Add tomatoes with their juices, beans and partially cooked sweet potatoes. Bring to a boil over high heat. Reduce heat; simmer uncovered for 10 minutes or until chicken is cooked through.

Chicken Chili Verde

- 1 dried chipotle chile (optional)
- 1 tablespoon dry oregano
- 8 skinned & boned chicken thighs
- 4 ounce can diced green chilies
- 1 cup chicken broth
- 1/2 cup cilantro, or more
- 1 teaspoon ground cumin
- 2 tablespoons lime juice
- sugar, (as needed)
- 1 pound tomatillos, fresh, peeled, quartered
- 3 cloves minced garlic
- 1 chopped onion

Dump everything except cilantro, lime juice and sugar in a large saucepan. Bring to a boil and simmer gently for 40 minutes or until chicken is very tender and sauce is reduced (adding cilantro about 15 minutes before done). Add lime juice, taste and add sugar if sauce is too tart. Serve over rice or in burritos.

WHITE-HOT CHICKEN CHILI

Yield: 6 servings

INGREDIENTS

2 tablespoons vegetable oil
1 onion, chopped
1 stalk celery, chopped
1-1/4 pound boneless skinless chicken breasts, Cubed
2 cloves garlic, minced
2 jalapeno peppers, chopped
1 tablespoon chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
Pinch salt, optional
Pinch cayenne pepper
2 cups low-sodium chicken stock
19-oz white kidney beans, drained And rinsed
1/4 cup chopped fresh coriander or parsley

DIRECTIONS

In a large saucepan, heat half of the oil over Medium heat; Cook onion and celery for 5 minutes. Push to one Side. Heat Remaining oil on other side of pan over high

Heat; brown Chicken on all sides, about 5 minutes.

Stir in garlic, jalapeno peppers, chili powder, Cumin, Oregano, optional salt and cayenne; cook,

Stirring, for 1 minute. Stir in stock; bring to boil. Cover and Reduce Heat; simmer for 15 minutes. Uncover and simmer For 10 minutes.

Stir in beans; cook for 5 minutes, stirring Occasionally. Taste And adjust seasoning if necessary. Serve Sprinkled with coriander.

Nutritional Information Per Serving (1/6 of Recipe):

Calories: 247, Carbohydrate: 17 G, Fiber: 6 G, Protein: 28 G,

Fat: 7 G, Sodium: 574 mg, Cholesterol: 55 mg

Diabetic Exchanges: 1/2 Starch, 1 Vegetable,

3-1/2 Very Lean Meat, 1 Fat

WHITE CHICKEN CHILI WITH SALSA

Chili

- 2 1/2 c. water
- 1 tsp. lemon pepper
- 1 tsp. cumin seed
- 4 chicken breast halves (about 1 1/2 lb.), skinned
- Cooking vegetable oil spray
- 1 garlic clove, minced
- 1 c. chopped onions
- 2 (9 oz.) pkg. frozen shoepeg white corn OR 2 cans shoepeg corn
- 2 (4 oz.) cans diced green chiles, undrained
- 1 tsp. ground cumin
- 2 to 3 tbsp. lime juice
- 2 (15 oz.) cans white or northern beans, undrained
- 2/3 c. crushed tortilla chips (optional)
- 1 1/2 oz. (2/3 cup) shredded fat free Monterey Jack cheese

In large saucepan, combine water, 1 teaspoon lemon pepper and cumin seed. Bring to a boil. Add chicken breast halves. Reduce heat to low and simmer 20 to 30 minutes or until chicken is fork tender and juices run clear. Remove chicken from bones, cut into 1 inch pieces. De-fat the broth, return to saucepan, place chicken back in the stock. Spray medium skillet with cooking spray, add 1 minced garlic clove, cook and stir 1 minute (careful not to burn garlic, it is terrible). Add to chicken then saute 1 cup onions to skillet, cook and stir until tender. Add cooked onions, corn, chilies, ground cumin and 2 to 3 tablespoons lime juice to chicken mixture. Bring to a boil. Add beans, cook until thoroughly heated. To serve place about 1 tablespoon each of tortilla chips and cheese in 8 individual soup bowls, ladle hot chili over and serve with salsa.

Chili in Bread Bowls

Servings: 9

1 tablespoon all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 pound each lean beef stew meat, boneless skinless chicken breast and boneless pork, cut into cubes
1 tablespoon vegetable oil
1 medium onion, chopped
1 medium green pepper, chopped
1 jalapeno pepper, seeded and chopped
1 can (28 ounces) diced tomatoes, drained
1 can (16 ounces) kidney beans, rinsed and drained
1 can (15 1/2 ounces) navy beans or great northern beans, rinsed and drained
1 can (8 ounces) tomato sauce
1 tablespoon chili powder
1 garlic clove, minced
1 1/2 teaspoons ground cumin
1/2 teaspoon dried basil
1/4 to 1/2 teaspoon cayenne pepper
9 large hard rolls
Sour cream, chopped green onions and sweet red pepper, optional

In a large resealable plastic bag, combine the flour, salt and pepper. Add meat in batches; toss to coat. In a large skillet, brown meat in oil in batches. Transfer to a 5 quart slow cooker with slotted spoon. Stir in onion, peppers, tomatoes, beans, tomato sauce and seasonings. Cover and cook on low for 7 to 8 hours or until the meat is tender. Cut tops off rolls; carefully hollow out bottom halves. Spoon about 1 cup of chili into each roll. Garnish with sour cream, onions and red pepper if desired.

Chili Caliente

2 tablespoons olive oil
1 lb lean chuck roast, cubed, or diced, or 1 lb ground beef
1/2 cup chopped bacon (optional)
1 medium-large onion
3/4 cup Fresh cilantro leaves
6 cloves garlic, minced
4-6 jalapenos chopped (deseed and devein)
2 Japanese peppers (orange colored)
1-2 cans of chicken or beef broth, more for thinner consistency
1 (28 oz) can crushed tomatoes
1 16-ounce can kidney beans, undrained
1 16-ounce can chili beans, undrained
1 tbs dried oregano
1 tbs ground cumin
2 tbs chili powder
Salt and pepper to taste

In large pan add moderate amount of olive oil, add onions and garlic and simmer until onions are transparent. Then add the beef and sear until meat is grey in color. Next add Jalapeño/pepper paste to the pan. (to prepare the jalapeños wash and remove stems and seeds. Chop into small pieces and boil in 2 cups of water. After boiling put entire contents into a blender along with and handful of cilantro, this will form a thin paste). Next add remaining ingredients (except for beans) to the pan and simmer for about an hour. After an hour add the beans and simmer for another 30-60 minutes. Use remaining cilantro for garnish. Chili should be relatively thick. If too thick add more broth.

Chili con carne

1 1/2 lbs lean ground beef
1 1/2 cubed chuck, 1/2 "
2 lbs white onions, diced
1 bunch celery (10 or 12 ribs) including leaves, chopped
3 to 6 cloves garlic, minced
2 14-oz cans crushed tomatoes
2 8-oz cans dark red kidney beans
14-oz can refried beans
3 or 4 fresh tomatoes, diced

4 tablespoons chili powder
1 tablespoons salt
1 tablespoon black pepper
1/2 tsp cayenne
2 tsp allspice
3/4 tsp cinnamon
4 tablespoons basil
3 tablespoons cumin
coriander
2 squares semisweet chocolate
1/2 cup fresh chopped cilantro
4 tablespoons oregano
4 tsp dry mustard
4 tablespoons brown sugar
2 tablespoons vinegar
juice and zest of 1 lemon
4 tablespoons soya sauce
1/2 bottle Pacifica brand beer

Heat up a large heavy pot. Saute ground beef, till all grey and starting to brown, Add chopped onions and celery, and saute for about 10 minutes, till translucent. Add the rest of the ingredients, and spices, stirring gently.

Bring up to a boil, stirring frequently. Lower heat to a simmer, stir every 10 minutes or so, for at least two hours (Crock pot, or into large casserole, covered, then over-nite in the oven at 275F is ideal).

Serve with green salad, cold beer, and over rice, +/- or with garlic toast.

EASY CHILI CON CARNE

- 1 lb. ground beef
- 2 tbsp. shortening
- 1 tbsp. chopped garlic
- 1 1/2 tbsp. chili powder
- 1 tbsp. paprika
- 1 tsp. salt
- 1 (20 oz.) can tomatoes
- 1 (8 oz.) can tomato sauce
- 3 c. cooked red beans
- 1/2 c. chopped onion

Brown ground beef with onion in shortening in skillet, stirring until crumbly. Add remaining ingredients except beans, mixing well. Cook covered, over high heat until steaming. Simmer for 1 hour. Add beans, mixing well. Cook until heated through.

CHILI & CORN BREAD

- 1 lb. ground beef
- 1 or 2 onions, chopped
- 2 cloves garlic, crushed
- 2 or more tbsp. chili powder
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. oregano
- 1 tsp. vinegar
- 1 (1 lb.) can stewed tomatoes
- 1 (1 lb.) can kidney beans, undrained
- 1 pkg. Jiffy cornbread mix (sm.)

Brown ground beef with onions and garlic; drain. Add chili powder, salt, pepper, oregano, vinegar, stewed tomatoes and kidney beans. Simmer, stirring occasionally until liquid is reduced and thickened. Put in a 8x8 inch dish. Mix cornbread according to package and cover chili mixture with it. Cook according to package directions or until cornbread is golden brown and done in the center. Serves up to 4. Recipe can easily be doubled, by doubling all ingredients. Use a larger dish and one big package or 2 small cornbread mix.

Chili with Corn Dumplings

1 1/2 pounds lean ground beef
3/4 cup chopped onion
1 can (15.25 ounces) Green Giant® whole kernel corn
1 can (16 ounces) stewed tomatoes, undrained
1 can (8 ounces) tomato sauce
2 tablespoons chili powder
1 teaspoon red pepper sauce
1 1/3 cups Original Bisquick® mix
2/3 cup cornmeal
2/3 cup milk
2 to 4 tablespoons chopped fresh cilantro or parsley, if desired

1. Cook beef and onion in Dutch oven over medium heat, stirring occasionally, until beef is brown; drain. Reserve 1/2 cup of the corn. Stir remaining corn with liquid, tomatoes, tomato sauce, chili powder and pepper sauce into beef mixture. Heat to boiling; reduce heat. Cover and simmer 15 minutes.
2. Mix Bisquick mix and cornmeal. Stir in milk, cilantro and reserved 1/2 cup corn just until moistened.
3. Drop dough by rounded tablespoonfuls onto simmering chili. Cook uncovered over low heat 10 minutes. Cover and cook 10 minutes longer or until dumplings are dry.

Mom's Chili in a Hurry

1 lb Ground beef
1 md Onion, chopped <=OR=> 2 tb Instant minced onion
1/2 ts Garlic powder
1 tb Chili powder (or to taste)
2 1/2 ts Ground cumin
1 cn Crushed tomatoes with added Puree (28 oz)
1 cn Chili beans (kidney)
1 cn Tomato paste (6 oz)

1. In a large 4 qt dutch oven or large saucepan, cook beef and onion over medium-high heat, stirring often to break up meat, until lightly browned, 5 to 10 minutes. Drain off any excess fat.
2. Stir in all remaining ingredients. Heat to boiling. Reduce heat to medium low and simmer, uncovered for 10-15 minutes.

Chili Mole Ole

- 2 lb Lean ground beef
- 2 Onions, chopped
- 2 Garlic cloves, minced
- 2 cn Pinto or kidney beans (15 oz each)
- 1 cn Tomato sauce (29 oz)
- 1 1/4 c Pace picante sauce
- 1/2 c Water
- 3 tb Unsweetened cocoa
- 2 ts Ground cumin
- 1 ts Dried oregano, crushed
- 1 1/4 ts Salt
- 1/8 ts Ground cloves
- 1/8 ts Nutmeg
- 1/8 ts Allspice
- 1 Green pepper, chopped

In Dutch oven, brown ground beef with onion and garlic. Add remaining ingredients, except green pepper, bring to a boil. Reduce heat, cover and simmer 40 minutes. Add green pepper, simmer for 20 more minutes.

CHILI PARLOR CHILI

- 1 lb. ground beef
- 2 sm. onions, chopped
- 2 tsp. chili powder
- 1 tsp. crushed red pepper
- 1/2 tsp. ground allspice
- 3 bay leaves (in sack)
- 1 tbsp. Worcestershire sauce
- 1/2 qt. water or more
- 1/2 tsp. garlic powder
- 1/2 tsp. cinnamon
- 2 tsp. cumin
- 1/2 tbsp. salt
- 1 tbsp. vinegar
- 1 (6 oz.) can tomato paste

Add beef to water to break up. (Do not brown beef.) Add remaining ingredients. Cook over medium heat about 2 hours or more. Watch so not to burn.

CHILI PIZZA

1 lb. ground beef
1 med. onion, chopped
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
2 tbsp. chili powder
1/2 tsp. salt
1/2 c. water
2 pkgs. Pillsbury crescent dinner
rolls
4 oz. grated Cheddar cheese
Green pepper, rings or chopped

Brown ground beef in skillet; pour off excess grease. Add onion and saute over medium heat until onion is transparent. Add next 5 ingredients and simmer over low heat about 20 minutes. Preheat oven to 400 degrees. Press 2 packages crescent roll dough into bottom and up sides of 12 or 14-inch pizza pan or cookie sheet. Bake 10 minutes. Spread chili evenly over crescent dough. Sprinkle with cheese and green pepper. Bake additional 15-18 minutes. Serve at once. Serves 4.

Chili Queen Chili

This is, according to the legend, one of San Antonio chili queen's original recipe.

2 pounds beef, cut into 1/2-inch cubes
1 pound pork, cut into 1/2-inch cubes
1/4 cup suet
1/4 cup pork fat
3 medium onions, chopped
6 cloves garlic, minced
1 quart water
4 ancho chiles, seeds and stems removed, chopped fine
1 Serrano chile, seeds and stems removed, chopped fine
6 dried red New Mexican chiles, seeds and stems removed, chopped fine
1 tablespoon cumin seeds, freshly ground
2 tablespoons Mexican oregano
Salt, to taste

Lightly flour the beef and pork cubes. Quickly cook in the suet and pork fat, stirring often. Add onions and garlic and sauté until they are tender and limp. Remove all pieces of fat. Add the water to the mixture and simmer for 1 hour.

Grind the chiles in a blender or molcajete. Add to the meat mixture. Add remaining ingredients and simmer for an additional 2 hours. Skim off any fat that rises, then serve.

Chili With Potato Dumplings

1 lb Ground beef
1 lb Ground turkey
1/2 c Chopped onion
1 cn (15 1/2 oz) kidney beans, rinsed and drained
1 cn (15 1/2 oz) mild chili beans, undrained
1/2 c Chopped green pepper
4 ts Chili powder
1 ts Salt
1 ts Paprika
1 ts Cumin seed
1/2 ts Garlic salt
1/2 ts Dried oregano
1/4 ts Crushed red pepper flakes
3 c Tomato-vegetable juice (V-8)

Dumplings:

1 c Mashed potato flakes
1 c Flour
1 tb Minced fresh parsley
2 ts Baking powder
1/2 ts Salt
1 c Milk
1 Egg, beaten

In a 5 qt. Dutch oven, cook beef, turkey and onion until meat is browned; drain. Add the next 11 ingredients; bring to a boil. Reduce heat; cover and simmer 30 minutes, stirring occasionally.

In a medium bowl, combine the first 5 dumpling ingredients. Add milk and egg; stir just until moistened. Let rest for 3 minutes. Drop by tablespoonfuls into simmering chili. Cover and cook for 15 minutes. Makes 8 servings (2 quarts).

CHILI SOUP

By Bart Edwards

2 lb ground beef
1 (11 oz) can whole kernel corn, drained
1 (1.0 oz) pkg ranch dip mix
1 (1.25 oz) taco seasoning mix
1 tbl tabasco sauce
1 (10 oz) can diced tomatoes and green chilies, drained
2 (14.5 oz) cans tomatoes with onions
1 (12 oz) can chili beans, drained
1 (8 oz) pkg shredded cheddar cheese (for garnish)
1 (8 oz) tub sour cream (for garnish)
1 bag corn chips (optional)

Brown the ground beef in a large pot. Drain and return to pot.

Add ranch mix, taco seasoning, corn and Tabasco sauce, tomatoes with chilies, tomatoes with onion, chili beans to the pot with the beef. Cover and cook on medium heat for 35 minutes, stirring often.

Ladle into individual serving bowls and top with 1-2 oz shredded cheese, 1 tbl sour cream and serve with corn chips

Serves 8

LARRY'S CHILI BLAST

2 tbl olive oil
3 large onions, chopped
2 green bell peppers, seeded and chopped
2 red bell peppers, seeded and chopped
3 jalapenos, seeded and chopped
5 cloves garlic, chopped
2 lb ground beef
2 lb ground pork (or bulk sausage)
3 tbl chili powder

2 tsp cumin
2 tsp oregano
beef broth if needed

1/2 tsp cayenne pepper
1/2 tsp crushed red pepper
1 tbl instant coffee
1 milk chocolate bar, broken in small pieces
3 tbl cider vinegar
2 (28 oz) cans tomatoes, chopped or diced
1 (6 oz) tomato paste
1 (15 oz) can kidney beans, drained and rinsed
1 (15 oz) can black beans, drained and rinsed
(I prepare the beans from scratch)

Garnishes-shredded cheddar, red onions, chopped,
scallions, thin sliced, sour cream

in a large dutch oven, heat the olive oil.

Saute' onions over medium heat until they start to soften. Add peppers and garlic and continue to cook, stirring often, until the onions have caramelized and the peppers have softened. Remove onions and peppers and set aside.

In the same pot (add additional oil if necessary), cook the beef and pork, stirring often, until the meat is cooked through and crumbled. Drain any fat from the meat. Return the onions and peppers to the pot with the meat and add remainder of ingredients EXCEPT the beans.

If there is not enough liquid to cover, add enough beef broth to cover. Mix well.

Bring pot to the boil. Reduce heat, simmer and stir occasionally for one hour. Add beans and simmer for an additional 25 minutes.

Serves 10

CHILLY CHILI

3 chopped shallots
2 chopped garlic cloves
3 peeled and seeded chopped avocados
2 cups chicken broth
2 cans diced tomatoes w/ green chilies
2 cups plain yogurt
1/2 cup light cream
1/4 cup sour cream
1/4 cup dry sherry
1/4 cup fresh chopped cilantro
1 tsp cumin

1 tbl chili powder
1/4 tsp white pepper
1 large jar green salsa
1 (4.5oz) can diced green chilies
1 (15oz) can rinsed butter beans
TOPPING;
1 lime, juiced
1 avocado, seeded and diced
1/2 cup chopped scallion greens
1 tbl fresh chopped cilantro
1 pint sour cream

prepare ingredients before combining;

in a food processor, combine the shallots, garlic, avocados and chicken broth for 30 seconds or until smooth. Pour this into a large bowl.

Process the tomatoes with the yogurt, light cream, sour cream and sherry for 15 seconds. Add the herbs and spices and process for 15 seconds. Pour this into the large bowl with the other stuff.

Stir in the salsa and chilies.

To prepare topping;

Toss the avocado with the lime juice.

Garnish the top of each serving with avocado, a dollop of sour cream and a pinch of the scallions and the cilantro.

Serve chilled.

Makes 12 appetizer servings or 5 lunch servings

Chipotle Chili

- 1 chopped Onion
- 2 tsp. minced, bottled Garlic
- 1 Tbsp. Oil
- 1 lb. Hot Italian Sausage
- 1/2 lb. Ground Beef
- 2 Tbsp. Chili Seasoning, or more to taste
- 1 tsp. Salt, or to taste
- 1 tsp. Cumin
- 1/2 tsp. Paprika
- 1 14-1/2 oz. can Stewed Tomatoes or Mexican Style Tomatoes
- 1-1/2 cans Beef Broth
- 1 can chopped Green Chiles
- 2 peppers chopped-up out of can of Chipotle Chili in Adobo Sauce
- 2 tsp. Adobo Sauce
- 2 tsp. Tomato Paste
- 1 can Pinto Beans

Cook onion and garlic in oil over medium heat stirring often, about 8 minutes. Add Italian Sausage and Ground Beef
Cook until meat is cooked and broken up with edge of spoon or spatula.
When done, drain well and return to pot.

Add Chili Seasoning, Salt, Cumin and Paprika
Turn heat to medium high and cook stirring occasionally 7 minutes.
Add Stewed Tomatoes, Beef Broth, Green Chiles and Chipotle peppers. Add Adobo Sauce and Tomato Paste
Simmer 15 minutes. Add Pinto Beans and simmer 15 minutes longer.
Serves: 4

Texas Chuck Wagon Chili

1 (3 pound) beef chuck roast, cut into small
stew-size chunks (including fat)
6 tablespoons chili powder
3 tablespoons ground oregano
6 cloves garlic, minced
3 tablespoons ground cumin
1 tablespoon cayenne (less if you don't like it really hot)
1 1/2 to 2 quarts water
1/3 cup Masa Harina or cornmeal

Using some of the fat, render fat for browning rest of meat. Brown meat in a cast-iron Dutch oven.

Add chili powder, oregano, garlic, cumin and cayenne. Stir to coat meat.

Add water and stir. Bring liquid to boil and simmer, covered, for 1 to 1 1/2 hours.

Make a thick paste of Masa Harina or cornmeal and add to chili. Stir to prevent lumping.

Remove lid and simmer 30 to 45 minutes longer (more if you like) to thicken and reduce stew to desired consistency.

NOTE: You may need to cut down on the seasonings to suit more tender, non-Texas palates.

Slow-cooked Chunky Chili

Ingredients

Pork sausage, ground beef and plenty of beans make this chili a hearty meal-starter. I keep the versatile mixture in serving-size containers in my freezer at all times. I can quickly warm up bowls of it on cold days-or use it fix chili dogs, chili tacos and more. -----Margie Shaw, Greenbrier, Arkansas

- 1 lb. ground beef
- 1 lb. bulk pork sausage
- 4 cans(16oz.each) kidney beans, rinsed and drained
- 2 cans(14 1/2 oz. each) diced tomatoes, drained
- 2 cans(10oz.each)diced tomatoes and green chilies, undrained
- 1 large onion, chopped
- 1 med. green pepper, chopped
- 1 envelope taco seasoning
- 1/2 teasp. salt
- 1/4 teasp. pepper

Procedure

In skillet, cook beef and sausage over med. heat until meat is no longer pink; drain. Transfer to a 5qt. slow cooker. Stir in the remaining ingredients. Cover and cook on high for 4-5 hours or until veggies are tender. Serve desired amount. Cool the remaining chili; transfer to freezer bags or containers. Freeze for up to 3 months.

To use frozen chili:

Thaw in the refrig.; place in a saucepan and heat through. Add water if desired.

Yield: 3 qts. (12 serving)

CININNATI CHILI

2 lbs. lean ground beef
1 qt. water
2 med. onions, minced
5 whole allspice
1/4 tsp. ground red pepper
1 tsp. cumin
4 tbsp. chili powder
1 tsp. cinnamon
1/2 oz. unsweetened baking chocolate
4 cloves garlic
2 tbsp. vinegar
1 bay leaf
5 whole cloves
2 tsp. Worcestershire sauce
1 1/2 tsp. salt
1 can tomato paste

Add ground beef to water in 4 quart kettle. Stir until beef separates to a fine texture. Boil gently for 30 minutes. Add remaining ingredients; stir to blend. Return to a boil; reduce heat to simmer, uncovered, simmer about 3 hours. (During the last hour, kettle may be covered when chili reaches desired consistency.) Refrigerate overnight. Before reheating, remove any fat from surface of chili.

TO SERVE:

- TWO WAY: Spaghetti topped with chili. THREE WAY: Spaghetti topped with chili and grated Colby cheese (fine). FOUR WAY: Spaghetti topped with chili, cheese, and onions. FIVE WAY: Spaghetti topped with chili, cheese, onions and kidney beans. CONEYS: Frankfurter on bun with mustard, topped with chili, onions and grated cheese.

Classic Chili

2 lb. ground beef
1/2 c diced green chilies
12 oz. can tomato paste
1/4 c. diced celery (1 stalk)
2 29-oz cans tomato sauce
3 medium tomatoes, chopped
29 oz can kidney beans (with liquid)
3 T chili powder
2 t ground cumin seed
29 oz. can pinto beans (with liquid)
2 t salt
1 c diced onion (1 medium onion)
2 c water
1 1/2 t black pepper

Brown the ground beef in a skillet over medium heat; drain off fat.

Using a fork, crumble the beef into pea-sized pieces.

In a large pot, combine the beef with all the remaining ingredients. Bring to a simmer over low heat. Cook, stirring every 15 minutes, for 2 to 3 hours,

Colorado Chili

2 lbs beef chuck, cut in bite size cubes
2 Tbsp vegetable oil
2 cup water
6-8 dried chiles, break off stems and shake out seeds
2-3 garlic cloves, minced
1 medium onion, chopped
1 tsp salt
1 tsp ground black pepper
1 tsp Mexican oregano (1 1/2 tsp if not Mexican)
1/2 tsp ground cumin
1 1/2 Tbsp oil
1 1/2 Tbsp flour

Prepare chile puree. Place chiles in large nonreactive bowl. Add boiling water to cover and try to ensure that chiles stay submerged. Let stand 30-40 min to soften. Remove chiles to blender. Taste soaking water; if it's bitter discard it and use plain water for the rest, else use a mixture of soaking water and plain water. If you don't want to taste it, it's safer to toss it and use plain water. Add 1 to 1 1/2 cup water to chiles and blend until very smooth, 1 to 2 min. Pour mixture through strainer, pressing pulp with spoon or rubber spatula to get all the puree out. Set aside.

Heat 2 Tbsp oil in heavy skillet. Add meat and cook until browned. Add 2 cup water, cover and simmer 1 hour. Add chile puree to meat and stir in. Mash salt and garlic together to make a paste. Saute chopped onion in 1 1/2 Tbsp oil until tender. Mix in salt/garlic paste and 1 1/2 Tbsp flour. Stir 1 min to get raw taste out of the flour and add mixture to simmering beef. Add cumin, pepper and oregano. Cover and simmer 2 hours.

CORN CHILI

1 sm. onion, chopped
1 clove garlic, minced
1/2 c. green pepper, chopped
1-2 tbsp. oil
2 c. corn
3 c. cooked kidney beans*
3 c. canned tomatoes
1/2-1 tsp. chili powder
1/4 tsp. cumin
1 tsp. oregano
1/4 tsp. salt

*(Cook 1 1/2 cups dry beans in 4 1/2 cup water if not using canned). Saute onion and garlic in small amount of oil. Saute green peppers lightly. Add tomatoes and corn. Mash 1 cup beans and add all beans to mixture. Add seasonings. Bring to boil. Simmer 1/2 hour or until thick, not watery.

Corny Chili

1 lb Ground beef

1 md Onion, chopped

1/4 c Chopped celery

1 cn (16 ounces) pork and beans, undrained

1 cn (15-1/2 ounces) kidney beans, rinsed and drained

1 cn (12 ounces) whole kernel corn, undrained

1 cn (10-3/4 ounces) condensed tomato soup, undiluted

1 cn (10-3/4 ounces) condensed vegetable soup, undiluted

1/4 c Water

1/4 c Packed brown sugar, optional

1 tb Vinegar

2 To 3 tablespoons chili powder

In a Dutch oven, brown ground beef, onion and celery; cook until tender. Drain. Add remaining ingredients; simmer until heated through. Yield: about 6-8 servings.

"CORN" BEANS AND CHILI

Chili mix;

2 dried ancho chillies, seeded	4 large cloves garlic	1 tbl cayenne
2 jalapeno's roasted	2 tsp salt	1 tbl cumin
skinned and seeded	1 tsp lemon pepper	1 1/s tbl coriander
1 habanero roasted	1 tbl basil	2 tbl chili powder
skinned and seeded		

rough-cut chillies and garlic. Place in a small processor.
Add seasonings and spices; process until smooth. Set aside

2 lb coarse ground beef	1 28oz can tomato sauce
2 large onions, diced	1 28oz can peeled, ground tomatoes
2 stalks celery, diced	2 15oz cans pinto beans, with liquid
2 green peppers, roasted, skinned, seeded and diced	1 15oz can dark kidney beans with liquid
2 yellow peppers, same way	1 11oz can tomatillo's with liquid
4 roma tomatoes, diced	2 roasting ears corn kernels, stripped
1/3 cup dark brown sugar	salt and cracked black pepper to taste

brown the beef in a large stockpot over medium heat, stirring constantly.
Add onions and celery and cook till translucent, stirring to avoid burning.
Add chili mix, peppers, tomatoes, sugar, tomato sauce and ground tomatoes and continue cooking for 10 minutes, stirring from time to time.
Add beans and tomatillo's; simmer over low heat 20 minutes.
Add corn kernels; season to taste, if needed.

Serve hot and garnish as desired.

Garnishes are; chopped cilantro, diced onion or scallion, grated cheddar (can be broiled), hot sauce and lime wedges

COW PUNCHER CHILI

1 lb. pinto beans
1/2 c. onions, chopped
1/2 c. green pepper (chopped)
2 lbs. ground beef
2 or 3 cloves garlic, crushed
6 lg. tomatoes, peeled
3 tbsp. chili powder
3 tsp. Tabasco sauce
3 c. tomato sauce
1 tbsp. vinegar
1 tbsp. brown sugar
1 qt. beef broth
Salt to taste

Cook beans. In a skillet brown onions, peppers, meat and garlic. Add to beans with rest of ingredients. Cook 2 hours over low heat. Serve with crackers or hot cornbread.

Crock Pot Chili

Source: Rival crock pots

Number of Servings: 6

2 Can(s) (16 oz) drained kidney beans
2 Can(s) (14.5 oz) diced tomato
2 Pound(s) browned and drained ground beef
1 coarsely chopped medium onion
1 coarsely chopped green bell pepper
2 Clove(s) crushed garlic
3 Tablespoon(s) chili powder
1 Teaspoon(s) pepper
1 Teaspoon(s) cumin
1 Teaspoon(s) salt

Put all ingredients in crock pot in order listed. Stir once. Cover and cook on low 10-12 hours or high 5-6 hours.

CROCK POT CHILI

1 lb. ground beef
1/2 c. onion, chopped
2 cloves garlic, minced
1 (24 oz.) can tomatoes, cut up
1 (16 oz.) can red kidney beans,
drained
3/4 c. tomato juice
1 (4 oz.) can green chilies, chopped
1 tbsp. Worcestershire sauce
2 tbsp. paprika
1 tsp. dried oregano, crushed
1/2 tsp. ground cumin
1/4 tsp. celery salt
1/4 tsp. cayenne
1/8 tsp. dry mustard
Dash of hot pepper sauce
1/2 c. water
Sour cream (optional)
Cheddar cheese, grated (optional)

Use 1 1/2 quart or smaller crockery cooker. In skillet, cook meat, onions and garlic. Drain off fat. Transfer meat mixture to electric crock pot. Stir in remaining ingredients. Cover and cook on low setting for 8 to 10 hours. Makes 5 servings.

CROCK POT CHILI

2 lb. boneless beef round steak
1 c. chopped onions
2 c. chopped celery
1/2 c. chopped green pepper
1 (1 lb. 13 oz.) can tomatoes, blended
3 tbsp. Worcestershire sauce
2 tsp. salt
2 tsp. paprika
2 tsp. chili powder
1 tsp. garlic powder
1 tsp. cumin
1 can red kidney beans, drained
3 tbsp. lemon juice
1/4 c. chopped parsley

Combine all ingredients except beans, lemon juice and parsley in crock pot. Cover. Cook on low 6 hours. Add beans, cover, cook on high for 1 hour longer. Stir in lemon juice and parsley. Serve immediately.

Crockpot Chili

INGREDIENTS:

2 lbs. ground chuck
1 cup chopped onion
1 green pepper, chopped
2 to 3 ribs celery, chopped
1 large (28 oz.) can crushed tomatoes
1 (8 oz.) can tomato sauce
2 cans kidney or pinto beans, drained
1 tsp. pepper
3 tsp. chili powder
hot pepper, to taste, cayenne
1 tsp. garlic salt

PREPARATION:

In a large skillet, brown the ground beef. Drain well. Combine all ingredients in a slow cooker; cover and cook for 7 to 8 hours on LOW, or until done.

Serves 6 to 8.

CHILI FOR CROCK POT

- 2 lbs. ground round
- 2 c. chopped onion
- 2 crushed garlic cloves
- 2 tbsp. chili powder
- 1 tsp. salt
- 1 tsp. paprika
- 1 tsp. oregano
- 1 tsp. ground cumin
- 1/2 tsp. cayenne pepper
- 1/2 c. beef stock (can be made with bouillon cubes)
- 1 (28 oz.) can undrained tomatoes, mashed (add another 14 oz. can if you like a lot of tomatoes)
- 3 (#1) cans drained kidney beans
- 1 pkg. chili seasoning mix (McCormick)

If too much liquid add 1 small can tomato paste to thicken. Brown the ground round. Drain off fat. Add onions and garlic, and cook until onions are transparent. Add remaining ingredients and cook until bubbly. Transfer to crock pot and cook on low most of day (5 to 7 hours). Serve with chopped onions or grated cheese as a garnish. Can be cooked on low on stove if you are home all day.

CROCKPOT CHILI WITH BLACK BEANS

- 1 3/4 c. black beans
- 1 lb. beef stew meat, cubed
- 1/4 c. bacon grease
- 3/4 c. chopped onion
- 1/2 c. chopped green bell peppers
- 1/2 c. diced green chilies
- 3 tbsp. tomato paste
- 2 (15 1/2 oz.) cans diced tomatoes
- 4 tsp. powdered instant beef broth
- 1/4 tsp. ground cumin
- 1TBL. minced garlic
- 1/2 tsp. each salt and pepper

- 1 c. Monterey Jack OR cheddar for topping, if desired
- 1 c. sour cream for topping, if desired

Combine all ingredients except toppings; Cook in crockpot for 6 hours.

White Bean Chicken Chili (Crockpot)

Ingredients

3/4 pound boneless skinless chicken breasts, cubed
1/2 teaspoon salt
1/4 teaspoon pepper
1 medium onion, chopped
1 jalapeno pepper, seeded and chopped
2 teaspoons dried oregano
1 teaspoon ground cumin
2 tablespoons olive oil
4 garlic cloves, minced
2 cans (15 ounces each) white kidney or cannelloni beans, rinsed and drained, divided
3 cups chicken broth, divided
1-1/2 cups (6 ounces) shredded cheddar cheese
Sour cream and minced fresh cilantro, optional

Directions

Sprinkle chicken with salt and pepper. In a large skillet over medium heat, cook the chicken, onion, jalapeno, oregano and cumin in oil for 3-4 minutes or until chicken is browned and vegetables are crisp-tender. Add garlic; cook 1 minute longer.

Transfer to a 3-qt. slow cooker. In a small bowl, mash 1 cup of beans; add 1/2 cup broth and stir until blended. Add to the slow cooker with the remaining beans and broth. Cover and cook on low for 3 to 3-1/2 hours or until heated through.

Stir before serving. Sprinkle with cheese. Garnish with sour cream and cilantro if desired. Yield: 6 servings.

CROCK POT CHILI

- 1 1/2 to 2 lbs. ground beef, frozen
- 2 tsp. salt
- 1 pkg. Williams chili seasoning
- 1 beef bullion cube
- 1 sm. onion, chopped
- 1/2 c. water
- 1 can tomatoes OR
- 1 sm. can tomato sauce
- 1 can pinto beans or chili beans

Place frozen meat in pot. Add other ingredients. Cook on low 8 or 9 hours.

CROCK POT RED

- 2 lb. stew meat
- 1 lg. chopped onion
- 1 tbsp. oregano
- 1 pkg. taco seasoning
- 1 tsp. garlic salt
- 1 lb. 10 oz. can green chilies
- 1 lb. can whole tomatoes

Layer all ingredients in crock pot. Meat on bottom. Low 8-10 hours. Stir after 4 or 5.

CROCK POT SKYLINE CHILI

2 1/2 lb. ground beef
15 oz. can tomato sauce
8 oz. can tomato paste
5 tbsp. chili powder
2 tsp. cinnamon
1 tsp. allspice
1 1/4 tsp. salt
1 tbsp. vinegar
1 tsp. black pepper
1/4 tsp. garlic powder
1 tsp. onion salt
2 tsp. A-1 sauce
1 qt. water

Cook beef but do not brown. Put all ingredients in crock and mix well. Cook for 12 hours or more on low setting. Makes 4-6 servings.

Daisy Duke's Chili

1 pound ground beef
2 onions, chopped
2 cans (14-oz. size) chopped tomatoes, undrained
1 can (15-oz. size) tomato sauce
1 tablespoon chili powder
1 teaspoon ground cumin
1/2 teaspoon dried oregano
2 cans (15-oz. size) red kidney beans, rinsed and drained
2 tablespoons cornstarch
1/4 cup water

Cook ground beef in heavy skillet until brown and drain. Mix all ingredients except cornstarch and water in 3-4 quart slow cooker. Cover and cook on low heat for 6-7 hours until vegetables are tender.

Turn heat to high. Mix cornstarch and water until smooth and add to chili, stirring well. Uncover and cook for about 15 minutes, until slightly thickened.

Dallas Chili

Serving Size : 12

6 pounds Beef brisket -- coarse grind
4 tablespoons Red chili, hot -- ground
1 tablespoon Red chili, mild -- ground
1/2 tablespoon Chile caribe
1 teaspoon Cayenne pepper
2 tablespoons Oregano ,dried, pref -- Mexican
8 Garlic cloves -- crushed
4 Bay leaves
1 teaspoon Gumbo file(ground sassafras)
3 tablespoons Cumin -- ground
3 tablespoons Woodruff or
2 ounces Chocolate -- unsweetened
1 teaspoon Paprika
1 tablespoon Salt
1/3 cup Bacon drippings
2 tablespoons Lemon juice
2 tablespoons Lime juice
1 tablespoon Dijon mustard
2 tablespoons Corn flour(masa harina)
4 cans Beer(12oz ea)
1 tablespoon Worcestershire sauce
1 tablespoon Sugar
1 tablespoon Chicken fat(opt)
Hot pepper sauce -- liquid(opt)

Combine the beef with the ground chili, caribe, cayenne pepper, oregano, garlic, bay leaves, gumbo file, cumin, woodruff(if used), paprika, and salt

Heat the bacon drippings in a large heavy pot over medium heat. Add the meat-and-spice mixture to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.

Stir in the remaining ingredients, including the chocolate, if used, and the optional chicken fat and liquid hot pepper sauce. Bring to a boil, then lower the heat and simmer, uncovered, for 2 hours. Taste and adjust seasonings.~ 4. Simmer, uncovered, for 10 hours longer, adding more beer or water and stirring as needed. Skim off fat before serving.

DEAN'S CHILI

24 oz. Pace picante sauce
16 oz. tomato paste
16 oz. tomato sauce
6 oz. ketchup
24 oz. beer or water
2 lg. onions
2 lg. bell peppers
Tabasco sauce
Chili powder
Minced onion
Garlic powder
8 oz. pickled Jalapeno peppers
32 oz. pinto beans
Salt
Pepper
5 lbs. stew meat, deer or goat,
cut into bite size pieces

Pour beer, picante sauce, tomato paste, tomato sauce, ketchup, strained pinto beans, chopped bell peppers, strained Jalapeno peppers, 2 tablespoons chili powder into at least a 10-quart pot. Take a skillet with spot of grease put in meat. Sprinkle meat with chili powder, garlic powder, salt, pepper, minced onion; sear in skillet until light brown. Pour into pot. Take chopped onion, put in skillet. Sprinkle with Tabasco sauce, let onions get soft. Pour into pot. When all ingredients are together boil for 30 minutes, then let simmer for 2 to 3 hours.

DEER CHILI

3 1/2 lbs. deer chuck roast
1 (1 lb.) can tomatoes
1/2 c. water
1 c. chopped onion
1 clove garlic
1 can chili beans
2 tsp. chili powder
1 can chili beef soup
1/2 c. diced green pepper
Rice

Cut meat into 1" strips. Roll in flour. Brown in skillet. Put in slow cooker or crock pot. Add tomatoes, water, onion, chili powder, soup, chili beans, garlic and green pepper. Set on low to low-medium heat setting for about 6 hours. Serve with rice.

Deer Camp Chili

(Serves six)

2 pounds venison, cut into 1/2-inch cubes
1 pound pork shoulder, cut into 1/2-inch cubes
3 tablespoons flour
1/4 cup vegetable oil
4 cloves garlic, minced
6 tablespoons ancho chili powder
1 tablespoon dried oregano
1 teaspoon freshly ground cumin seeds
4–5 cups game or beef stock
1 tablespoon masa harina mixed with 2 tablespoons water
Cayenne pepper to taste (optional)
4 cups cooked pinto beans (optional; if using canned, drain and rinse well)
Salt and fresh ground black pepper, to taste

Combine the meats in a bowl and add the flour along with salt and pepper; stir until evenly coated. In a Dutch oven or large pot, heat the oil over medium-high heat and add the meat. Cook, stirring frequently, until the meat is browned. Add the garlic and cook 2 minutes. Put in the chili powder, oregano, and cumin and stir. Slowly mix in 4 cups of the stock or broth.

Simmer for 1 1/2 hours, or until the venison is fork tender. Add more stock or broth as necessary to keep it from sticking or over thickening. Add the masa harina paste, stir well, and simmer for 10 more minutes. Add salt, pepper, and cayenne, if desired. If using beans, heat them now in a separate pot.

To serve, ladle beans into a bowl and top with the chili.

Deer Valley Chili

Serves 8 - 10

2 cups dried black beans
10 cups Water
1 tsp. Pepper
1/2 cup unsalted butter
2 medium Anaheim chilies, seeded, chopped
2/3 cup chopped red onion
2/3 cup chopped celery
2/3 cup chopped red bell pepper
1 Large Leek (white part only)
2 Garlic cloves, minced
2 Tbsp. dried oregano, crumbled
1/4 cup corn flour
1 teaspoon cayenne
2 1/2 tablespoons ground cumin
2 tablespoons ground coriander
1 teaspoons salt
1/8 cup Sugar
4 1/2 cup chicken stock canned
2 1/4 cup frozen corn, thawed
4 cups diced cooked turkey or chicken
Topping Grated cheddar cheese, red onion, sour cream, fresh cilantro
Soak black beans in large pot overnight, drain and add 10 cups water and pepper. Bring to a boil, simmer 1 1/2 hours. Drain.
Melt butter in pot; add chilies, onion, celery, bell peppers, leek, garlic and oregano. Cook until soft, about 10 minutes. Reduce heat to low.
Add the flour and spices, cook 5 minutes.
Add the sugar and 4 cups stock and bring to simmer.
Puree 1 1/4 cup of the corn with the remaining 1/2 cup of stock. Add this to chili.
Mix black beans, turkey and remaining cup of corn. Simmer all for 25 minutes.
Garnish with grated cheddar cheese, red onion, sour cream, & fresh cilantro.

DEVIL'S MIX CHILI

1 tbl olive oil
1 lb ground beef
1 medium onion, chopped
1 tsp chopped garlic
1/2 tsp salt
1.3 oz chili seasoning mix

2 1/2 cups crushed tomatoes
1 (15oz) can black beans
1 (15oz) can red beans, drained
1 (4.5oz) can deviled ham spread
1/2 cup beef stock

over medium to high heat, in a skillet, heat olive oil and add beef.

Cook for 5 minutes or until brown and crumbly.

Reduce heat to medium and add the onions, garlic salt and seasoning mix.

Cook 5 minutes, stirring often

Stir in remaining ingredients, cover and simmer for 1/2 hour, stirring often.

Serves 4

Doc's Secret Remedy

3 lb Cubed Sirloin or London
-Broil
4 tb Wesson oil
6 oz Sausage
8 oz Can of Hunts Tomato Sauce
6 oz Can Snap-E-Tom
12 oz Can Budweiser
11 tb Chili Powder
1 ts Garlic Powder
1 tb Onion Powder
1 tb Cumin
2 ts Tabasco Pepper Sauce
Salt to taste.

Saute beef in Wesson oil. Fry sausage till done and drain well. Put beef and sausage in your favorite chili recipe!

Add 8 oz. can of Hunts Tomato Sauce, Snap-E-Tom, 6 oz. Budweiser (drink the other 6 oz), and bring to a simmer. Add 6 Tbsp of Chili Powder, 1 tsp of Garlic Powder, 1 Tbsp of Onion Powder, 1 Tbsp Tabasco Pepper Sauce.

Simmer slowly for about an hour and 30 minutes.

Add the remaining 5 Tbsp of Chili Powder, 1 Tbsp of Cumin, 1 tsp of Tabasco Pepper Sauce. Simmer for 30 minutes. Salt to taste.

This prescription is good for what ails ya! It is known to cure Lumbago, Mange, Dry Rot, Blind Staggers and a bad Hang Over. As a precaution for those stomach burners, keep a bottle of Pepto-Bismol handy.

This will serve 6-8 hungry interns.

EDDIE'S CHILI

2 Lb. ground beef
1 Lb. Bulk sausage (mild or hot by taste)
1 lg. can tomato sauce
1 lg. can whole tomatoes
3 onions, chopped
1 pod garlic
2 tbsp. mustard
2 tsp. vinegar
1/2 c. chili powder
Salt & pepper

Brown meat. Add sauce, tomatoes, onions, garlic, chili powder, salt and pepper. Cook on low heat for 1 hour. Last 10 minutes add vinegar and mustard.

FIESTA CHILI

2 lb lean chuck, cubed	1 large onion, chopped
1/2 cup flour	2 cloves fresh garlic
2 tbl chili powder	2 large cans red kidney beans
1 tsp cumin	2 lg cans peeled tomatoes
2 tsp salt	1 tsp sugar
1/2 tsp black pepper	1/2 cup corona beer
1 tbl olive oil	1 (14.5 oz) can whole kernel corn
2 tbl butter	2 cups cooked rice*
1 cup sour cream	1 cup shredded jack cheese*
	1 cup shredded cheddar cheese*
	4 oz fresh chilies*

coat beef cubes with flour, chili powder, cumin, salt pepper using the "shake and bake" method. Coat well.

Brown meat in the oil, slowly adding the onion and garlic. Strain out any excess drippings; add remaining flour mixture to pot

Drain liquid from kidney beans. Add this liquid to the pot; stir in tomatoes, sugar and beer; cover. Simmer, stirring occasionally, for approx. 1 1/2 hours, until beef is tender. Stir in kidney beans; heat to boiling.

Heat corn separately in butter. When heated, add corn to mixture.

Serve with rice on the side, as well as garnish* choices

Five-Can Chili

Ingredients

1 can(15oz.) chili with beans
1 can (15 oz.) mixed vegetables, drained
1 can (11 oz.) whole kernel corn, drained
1can(10-3/4oz.) condensed tomato soup, undiluted
1 can(10oz.) diced tomatoes and green chilies

Procedure

In a saucepan, combine all ingredients; heat through.

Yield: 6 serving

Firewater Chili

2 pounds chuck steak or buffalo meat, cut into small cubes
1 pound ground chuck
1/4 cup olive oil
2 14 1/2 oz cans of peeled whole tomatoes [hand crushed with juice added]
2 medium yellow onions, chopped
4 cloves fresh minced garlic
2 ears of corn, kernels scraped off or 1 box frozen white corn
2 cans chopped green chiles
1 can of red kidney beans

Seasonings

2 tablespoons molasses
2 tablespoons garlic salt
2 tablespoons chili powder
2 tablespoons brown sugar
1 teaspoon ground cumin

Firewater

[can be pureed in a blender or added straight to the pot if you chop the jalapeno & poblano chiles]
1 1/2 cups water
1 cup of gin [Vodka]
1 can poblano chiles in adobo sauce
3 fresh jalapenos
1 tablespoon ground black pepper

Heat a large pot on medium high heat. Add 1/4 cup of olive oil and 1/2 of meat. Brown on all sides remove or push to side, then add remaining meat. Add next 6 ingredients. Stir. Mix seasonings in, and cook for 2 to 3 minutes. Add Firewater and cover. Cook for 1 and 1/2 hours on medium low heat till meat is tender, stirring occasionally. I recommend for thicker Chili add a slurry of masa harina [2 tablespoons of masa harina mixed with 1/4 cup cold water, or 2 tablespoons cornstarch with 1/4 cup cold water], and turn heat up, cook and stir till chili is thickened, a few minutes.

Georgia-Style Chili

3 lb chuck, cut in chunks
3 t oil
1 1/2 c beef broth
1 1/2 c chicken broth
4 1/2 T ca chile powder
4 T Gebhardt chili powder
1/2 T hot chile powder
1/2 T Chimayo chile powder
1/2 T pasilla powder
3 1/2 T cumin
1 T granulated garlic
4 t onion powder
1/2 T brown sugar
1 t Tabasco
8 oz tomato sauce
1/2 c green chiles, Canned, chopped

Brown meat in the oil in heavy Dutch Oven; add broths, tomato sauce, and green chiles.

Stir in 2/3 of the spices. Cook for 2 hours on low heat.

Add remaining spices.

Cook another hour or until meat is tender. Add salt to taste.

GRANDMA'S CHILI

3 cups rice	1/2 cup corn syrup	2 lb chopped beef
4 tbl oil	1/2 cup cider vinegar	1/2 cup water
1 medium onion, chopped	1 tbl salt	2 beef bullion cubes
2 green bell peppers, chopped	1/2 tsp black pepper	1 lg can kidney beans, drained
1 clove garlic, minced	1/2 tbl cinnamon	1/2 cup whole corn
2 halapeno peppers, (seeded and chopped)	1/2 tbl ground cloves	1 cup sour cream*
1 (46oz) crushed tomatoes	1/2 tbl allspice	3 cups tortilla chips*
1/4 cup dark brown sugar	1/2 tbl mustard seed	1 cup cheddar, shredded*
	1 tbl chili powder	

1. prepare rice according to directions
2. heat oil in 2-qt saucepan
3. add onion, both peppers and garlic. Cook until softened
4. add crushed tomatoes. Stir and heat through
5. add brown sugar, corn syrup, vinegar, salt, pepper, cinnamon, cloves, allspice, mustard seeds and chili powder
6. bring to a boil, lower heat and cook slowly for 1/2 hour
7. while above mixture is simmering, in a large dutch oven brown the meat
8. add 1/2 cup of water and bullion cubes to meat. Stir, cover and simmer 5-10 minutes
9. when water is absorbed combine saucepan contents with meat in the larger pot.
10. Add kidney beans and corn. Cover, cook over medium heat for 10 minutes (do not let it scorch)
11. Serve over bed of rice, with garnishes* (optional)

Habanero Beef Chili

2 tbsp. olive or vegetable oil
2 c. medium-diced white onion
3 lbs. very lean ground beef
3/4 c. ground pure California chili powder
2-28 oz. cans diced tomatoes with juice
2-12 oz. cans pinto beans (can substitute kidney beans)
3 c. clarified beef stock or enough to cover (canned stock or water can substitute)
1 tbsp. Mexican oregano
2 tbsp. ground cumin
4 tbsp. chopped fresh garlic
1 tbsp. ground black pepper
3 tbsp. salt (or to taste)
3 fresh habanero chilies finely diced-BE CAREFUL! These are extremely hot. Use food handling gloves.
1 tbs. cayenne pepper or to taste

Use heaviest pot if possible for even heat distribution. Sauté onions in olive oil until translucent. Add ground beef and cook thoroughly while stirring frequently. Do not overly "brown" the meat: cook thoroughly. Add ALL other ingredients and stir to fully incorporate. Bring to low boil for three minutes. Turn heat down to medium simmer and cook for 1 hour skimming any fat that rises to surface. Stir frequently. Serve hot in earthen bowls topped with shredded cheddar, Monterey jack, and fresh salsa.

HANK'S CHILI

1 lb. chuck hamburger
1/2 lb. link or hot Italian sausage,
cut up
1 can (15 oz.) tomato sauce
3 tbsp. chili powder or to taste
1 red onion, chopped
1 white onion, chopped
2 lg. stalks celery
2 cans (about 7 oz.) stewed tomatoes
Tabasco to taste
1 can (12 oz.) beer, divided (1/2 can)
1 bottle (12 oz.) mineral water (add
to cover top)
2-3 bay leaves
1 clove garlic, chopped or garlic
salt to taste
Salt, pepper, oregano & cumin (about
1 1/2 tsp.)
1 LARGE can red kidney beans

Cook meat and onion. Add spices and liquid. Simmer for about an hour. Add beans 1/2 hour before cooking is done. Makes 6-8 servings.

Healthy Chili

- 2 cups firm tofu -- crumbled
- 1 clove garlic -- minced
- 1 tablespoon chili powder
- 2 tablespoons Worcestershire sauce
- 1 cup onion -- chopped
- 1 large green pepper -- chopped
- 1 carrot -- thinly sliced
- 2 tablespoons soy oil
- 1 cup tomatoes -- chopped
- 1 16-ounce can tomato sauce
- 1 15-ounce can dark red kidney beans
- 1/2 teaspoon dried basil -- crushed
- 1 teaspoon cumin
- 1 teaspoon cayenne pepper
- 1 6-ounce can tomato paste -- optional
- Salt -- to taste
- 4 cups cooked brown rice

GARNISHES

- Minced onion -- optional
- Grated Cheddar cheese -- optional
- Avocado -- optional

In a mixing bowl, combine tofu, garlic, chili powder and Worcestershire sauce; set aside.

In a large skillet, sauté onion green pepper and carrot in soy oil until onion becomes transparent. Add tofu mixture cook and stir 3 minutes over medium heat.

Add tomatoes, tomato sauce, kidney beans, basil, cumin, cayenne and, if desired, tomato paste. Cover and simmer for 30 minutes. Salt to taste. Serve on brown rice. Garnish with minced raw onion, grated Cheddar cheese and avocado, as desired.

Makes 8-1 cup servings.

Hearty Chili

1 pound coarsely ground beef
1 pound lean pork shoulder, ground
1 large onion, diced
1 cup sliced celery
3 tablespoons chili powder, medium to hot
1 1/2 teaspoon ground cumin
2 cans (14.5 ounces each) diced tomatoes
12 ounces V-8® vegetable juice
1 cup beef broth
1/2 cup beer
3 bay leaves
3 large garlic cloves
1 can chopped green chiles, (3-4 ounce)
1 bell pepper, diced
1 1/2 teaspoons dried leaf oregano
1/2 teaspoon black pepper
1 can (15 ounces) small red beans, drained and rinsed
salt, to taste
2 tablespoons cornmeal, mixed with 3 tablespoons warm water, optional

PREPARATION:

In a large kettle or dutch oven, brown beef and pork until no longer pink. Add onion, celery, chili powder, cumin, tomatoes, vegetable juice, beef broth, beer, bay leaves, garlic, green chilies, bell pepper, oregano and pepper. Bring to a simmer and cover. Cook for 3 to 4 hours or until tender, stirring frequently and adding water if necessary. Add beans, if using, and salt, to taste. If too much liquid, stir in cornmeal mixture to thicken a bit.

Serves 10 to 12.

HEAVEN 'N HELL CHOCOLATE CHILI

2 tbl vegetable oil	2 tbl Louisiana hot sauce
2 lbs buffalo meat or hamburger, lean, ground	2 (28oz) cans crushed tomatoes w/ juice
2 large sweet onions, finely chopped	2 (8oz) tomato sauce
3 jalapeno peppers, seeded and chopped	2 (28oz) cans kidney beans, drained and rinsed
1 (1.25oz) pkg chili seasoning mix	1/2 cup chocolate liquor
2 tbl nestle's chocolate drink powder	1 (4.5oz) can chopped green chillies, drained
	Sour cream*
	Shredded white cheddar cheese*
	Jalapeno salsa*
	Cocoa powder*

In a 6-quart nonstick or other pot, warm the oil, then, using medium heat, brown the meat and onions, stirring frequently. Add the fresh chillies and saute a minute or two. In a small bowl, combine the seasoning mix and chocolate powder. Stir this into othe meat mixture. Add hot sauce, tomatoes, tomato sauce and beans. Stir well, lower the heat and simmer, slightly vented, for 45 minutes. add the chocolate liquor and simmer for 20 more minutes, stirring often. Add the canned chlilies and simmer for another 10 minutes.

Serve with selected garnishes.

BLAZIN' HOT HOME-STYLE CHILI

6 lb lean ground beef	1 tbl dried cilantro	18oz tomato paste
2 large onions, chopped	1 tbl ground cumin	1 (28oz) peeled tomatoes
1/4 tsp cayenne	1 cup chili powder	30oz medium salsa
1 tbl black pepper	2 tbl toasted onions	52oz light red kidney beans (drained and rinsed)
1 tbl garlic salt	20oz enchilada sauce	1/2 fresh habanero pepper, seeded and minced
1 tbl paprika	29oz beef broth	

1. add ground beef to hot pot. Brown off till all pink is gone. Drain off fat. Return fat to pot and soften chopped onion.
2. Return meat to the onion pot. Stir and lower heat to medium.
3. Add all dry ingredients. Stir well.
4. Add the rest of the ingredients, except the habanero and the kidneys. Stir until thoroughly blended. Cook 15-20 minutes. add beans and the pepper. Reduce heat to low and simmer for 45 minutes, stirring occasionally.

Hominy -Sausage Chile

1 pound Hot sausage, (casings removed)
1 pound Ground beef
1 large Onion, (chopped)
1 large Green Pepper, (chopped)
1 - 28 ounce can diced Tomatoes
1- 16 ounce can Hominy
1 - 6 ounce can Tomato paste
1 Tablespoon sugar
1/2 teaspoon salt
3/4 teaspoon oregano
shredded Jack cheese

1. In a 5 Quart Dutch oven, cook Sausage and Ground beef over high heat, stirring occasionally, about 5 minutes.
2. Add Onion and Green pepper to Dutch oven and continue cooking until meat is lightly browned and Onion and Green pepper are tender. skim fat.
3. Stir in Chile powder and cook 1 minute. Now stir in Tomatoes with there juices, Hominy, Tomato paste, Sugar, Salt, and Oregano. heat to boiling. Reduce heat to low, cover and simmer 10 minutes. Serve with shredded Cheese if you like.

Hurry Up Chili

Ingredients:

2 1/2 lb Ground beef
1 tb Garlic powder
3 tb Dried minced onions
1 pk McCormick's Chili Seasoning (regular)
1 pk McCormick's Texas Red Chili Seasoning
1 tb Oregano powder
28 oz Can Contadina (brand) crushed tomatoes in tomato puree
32 oz Cans of Bush's Dark Red Kidney beans
26 oz Can of Campbell's Tomato Soup (Family size, condensed)
8 oz beef broth
Salt to taste

Instructions:

In a large pot, brown the ground beef along with the garlic powder, minced onions, chili seasoning, and oregano.

Open the cans while it is browning.

When the meat and seasonings are nicely browned, add the crushed tomatoes, the kidney beans (juice and all), and the whole can of Campbell's tomato soup.

Stir well.

Next, grab that Campbell's soup can and fill it with the broth, and add to the pot.

Pour in water until the chili is just about the consistency you like.

I found 1/3 of a can of water is just right for me.

Stir it all again, and get a small spoonful of the chili to taste it for salt.

I found that it needed about a half tsp of salt to make it perfect, you may want more or none at all.

Reduce heat to fairly low, and simmer for about 20 minutes, stirring often enough to keep it from sticking on the bottom of the pot.

That's all there is to it.

Johnny Cash's Old Iron Pot Family Style Chili

Ingredients:

5 pounds sirloin steak

3 packages McCormick, Lawry's, Schilling or any good chili seasoning mix
chili powder

Spice Island's chili con carne seasoning

Cumin

2 tablespoons granulated sugar

Thyme

Sage leaves

Chopped raw onions

Chopped chile peppers

4 cans red kidney beans

4 cans whole tomatoes

1 can tomato paste

Garlic and onion powder

Salt to taste

Directions:

Chop steak and cook until medium with a little shortening. Add packages of seasoning mix and cook 5 minutes. Add beans, tomatoes, spices, onions, sugar and chili powder or a cup con carne mix. Taste.

If too hot for children or ladies, add 1 or 2 cans of tomatoes. Add tomato paste. If it gets too thick, add water. Simmer over low heat for 20 minutes.

Serve with soda crackers or oyster crackers.

Jailhouse Chili

1/2 lb. beef suet, ground
2 lbs. beef round steak, cut in small cubes
3 cloves garlic, crushed
1 1/2 teaspoons paprika
3 Tablespoons chili powder, hotness to taste
1 Tablespoon cumin seed, crushed
salt and pepper to taste
3 Cups water
2 cups pinto beans
2 Tablespoons bacon fat

Put the suet, meat and all the seasonings in a large heavy pan. Fry until suet is rendered and meat is light brown. Add 3 cups of water. Cover and simmer 3 - 4 hours. Serve with tortillas or cornbread, and have chopped onions and grated cheese on the side for people to add as they wish.

Soak the beans overnight. Drain and add fresh water to cover them by an inch. Add the bacon fat and cook until soft but not mushy. Add beans to chili just before serving, or serve them on the side. 6 - 8 servings

JAMAICAN CHILI BLEND

2 lb lean pork cut into cubes
1 c orange juice
1/2 cup lime juice
1/2 cup lemon juice
1/4 cup olive
6 cloves garlic, chopped
4 large onions, sliced
4 green bell peppers, seeded and chopped
2 tbl cumin
1 tbl oregano
1/2 tsp cloves 2 small jalapeno peppers, chopped
1/2 cup raisins
1/2 cup water
2 (16 oz) Caribbean-style black beans, with liquid (or regular black beans)

optional; serve with sour cream, lime wedges, flour tortillas and/or shredded cheese

in a sealed gallon storage bag, marinate the pork cubes in the orange, lime and lemon juice overnight
.
drain off marinade. In a frying pan, saute the pork cubes in the oil until brown.

In a 3-qt slow cooker, add all the ingredients and stir once
Cook on low 6-8 hours

Serves 6

KAHLUA CHILI

- 1/4 c. vegetable oil
- 2 onions, chopped
- 2 cloves garlic, minced
- 2 lbs. ground beef
- 1 (1 lb. 11 oz.) can red kidney beans, semi drained
- 1/2 c. green pepper, seeded & chunked
- 1/2 c. Kahlua
- 1/4 c. chopped parsley
- 3 tbsp. chili powder
- 1 tbsp. tomato paste
- 2 tsp. salt
- 1 tsp. red cayenne pepper
- 1 tsp. cumin powder
- 1 tsp. dried marjoram leaves, crushed
- 1 tsp. dried oregano leaves, crushed

--GARNISHES:--

- 1/2 lb. cheddar cheese, grated
- 2 c. chopped onions
- 2 c. sour cream

In a large 4 quart pot, heat oil. Add onions and garlic; saute until transparent. Add meat; brown. Add remaining ingredients (except garnishes); mix well. Bring to boil. Reduce heat and simmer, partially covered for 45 minutes. Can be prepared ahead and reheated. Serve with garnishes.

LITTLE HAVANA CHILI

1/2 cup vegetable oil
2 1/2 lb ground pork
2 1/2 lbs ground beef
1 cup white onions, minced
2 tbl garlic, minced
3/4 cup chili powder
2 tbl ground cinnamon
2 tbl ground cumin
3 1/2 tbl cocoa powder
2 tbl granulated sugar

1 tbl allspice
1 tsp ground cloves
2 tsp ground turmeric
1/2 cup balsamic vinegar
2 cups brewed coffee
2 cups beef broth
3 cups crushed tomatoes
1 1/2 qt v-8 juice
1 qt cooked black beans

4 cups havarti cheese, grated*

heat half the oil in a heavy stockpot and add pork and beef. Cook until done. Drain off drippings and set aside.

Return pot to stove and heat remaining oil. Over moderate heat, add onions and garlic and cook until softened. Add all the ground spices and cook for approx. 5 minutes, stirring almost constantly.

Add reserved cooked meat, vinegar, coffee, broth, crushed tomato and v-8 juice. Simmer over low heat for about an hour, stirring every 5-10 minutes to avoid scorching. Add black beans and simmer another 15 minutes.

Serve immediately, with individual bowls topped with the grated havarti.

Los Venganza Del Almo Chili

Yield: 4 Servings

1 T oregano
2 T paprika
2 T msg (monosodium glutamate)
11 T chili powder
4 T cumin
4 T beef bouillon (instant, crushed)
36 oz old Milwaukee beer
2 lb pork, cubed (thick
1 butterfly pork chops)
2 lb chuck beef, cut into cubes
6 lb rump, Ground
4 large onions finely Chopped
10 cloves garlic finely Chopped
1/2 c Wesson oil (or kidney suet)
1 t mole (powdered) also called mole poblano
1 T sugar
2 t coriander seed (from Chinese parsley, cilantro)
1 t Louisiana red hot sauce (Durkee's)
8 oz tomato sauce
1 T masa harina flour
salt, To Taste

In a large pot, add paprika, oregano, MSG, chili powder, cumin, beef bouillon, beer and 2 cups water. Let simmer.

In a separate skillet, brown meat in 1 lb. or 1 1/2 lb. batches with Wesson oil or suet. Drain and add to simmering spices. Continue until all meat is done.

Saute chopped onion and garlic in 1 T. oil or suet. Add to spices and meat mixture. Add water as needed. Simmer 2 hours. Add mole, sugar, coriander seed, hot sauce and tomato sauce. Simmer 45 min. Dissolve masa harina flour in warm water to form a paste. Add to chili. Add salt to taste. Simmer for 30 minutes. Add additional Louisiana Hot Sauce for hotter taste.

LOW-BURN CHILI

2 cups water	2 green onion stalks	1 cup chopped cilantro
1/2 cup milk	1 green bell pepper	4 1/2 tbl chili powder
2 tbl corn oil	1 yellow bell pepper	2 tsp garlic salt
1 lb beef chuck	3 habanero peppers	2 tsp cayenne pepper
1 lb ground beef	3 jalapeno peppers	1 tsp oregano
1 cup masa (or flour)	(add more peppers, to taste)	1/2 tsp paprika
1 large can stewed tomatoes		3 tsp cumin

first, mix water, milk, oil and meats in chili pot and cook on high heat till meat is browned. While meat cooks, chop veggies and peppers to desired size (remove seeds and ribs from hot peppers). When meat is browned, add all remaining ingredients into pot, stir well, cover and simmer for 2-3 hours, taking care not to let it stick or burn. The longer you let it simmer, the "hotter" the chili.

Serve with crackers and shredded cheese if you like.

MARGARITA CHILI

2 tbl peanut oil	1/4 tsp black pepper
1 large onion, chopped	1/2 tsp crushed red pepper (or more!)
3 cloves garlic, chopped	1/2 tsp salt
1 red bell pepper, seeded and chopped	1/4 tsp thyme
1 green bell pepper, seeded and chopped	1 tsp cumin
1/4 cup tequila	1 tbl chili powder
2 (28 oz) cans diced tomatoes	3 tbl fresh cilantro, chopped
1 large can kidney beans	juice from 1/2 lime
2 (15oz) cans black beans	coarse salt and lime slices*
	extra cilantro*

in large skillet, heat oil and add chopped onion. Cook until slightly soft, then add garlic, green and red pepper and tequila. Cook until onion is golden.

Move this mixture to a dutch oven. Add tomatoes and beans.
Heat through. Add ground pepper, crushed pepper, salt, thyme, cumin and chili powder.
Simmer one hour, stirring occasionally.
Add lime juice and simmer five minutes more.

Serve with garnishes*
(coarse salt is for rims of the bowls, just like a margarita glass)

Mexicali Chili, crock pot recipe

4 lbs. Lean Ground Beef
3 tsp. bottled Garlic
2 large Onions, chopped
1 bag Birdseye Stir-fry Peppers
1 46-oz. can V-8 Juice
2 tsp. Salt, or to taste
1/2 tsp. Pepper, or to taste
3 Jalapeno Peppers, minced fine
2 Packages Chili Seasoning Mixes

Brown meat with onions, garlic and peppers until there is no more pink in meat. Drain well.

Put in large crock pot or divide between two smaller crock pots. Do the same with the remaining ingredients. Stir well to blend and to dissolve chili and dry seasonings mixes. Cover and set crock pot on low. Cook 4 to 6 hours. Divide into meal size batches and freeze. Beans can be added to this when you thaw out a batch add 1 (16-oz.) can drained and rinsed pinto or kidney beans and heat up.

Mexican Red Chili

1 lb. hamburger meat (lean)
3 lg. jalapenos (seeded and chopped)
1/2 lb. hot sausage
1/2 lb. stew meat
1 cup chopped onion
3/4 cup chopped bell pepper
2/3 cup chopped celery
1 can New Orleans kidney beans
3 Tbsp. chili powder
1 tsp. salt
3 lg. cloves garlic, minced
1 cup French onion soup
1 can chopped green chilies
1 can tomatoes
2 cans tomato sauce
1/2 tsp. sugar
1 Tbsp. cayenne
1 tsp. oregano
2 Tbsp. jalapeno juice

1/4 tsp. garlic powder
3/4 tsp. Tabasco sauce
1/2 tsp. cumin
1/2 tsp. onion powder

Marinate stew meat with jalapeno juice, onion powder and garlic powder. Refrigerate 24 hours. Brown hamburger meat with onion and garlic and bell pepper and cumin. Brown sausage; remove brown stew meat. Mix all meat. Add soup, tomato sauce, tomatoes and beans (drained). Add jalapenos, chili powder, cayenne, oregano, celery and chili peppers, salt, sugar, Tabasco. Cook at medium heat 2 hours.

Mustang Chili

Makes 8 Servings

Ingredients:

3 1/2 pounds Rough ground chuck beef
3 medium onions chopped
4 cloves garlic minced
3 ounces Whiskey
2 ounces Rum
1 tablespoon Honey
1 teaspoon cocoa powder
4 tablespoons Ground cumin
1/2 teaspoon Ground cloves
1/2 teaspoon Ground sage
1 teaspoon Salt to taste
1 lemon, juice of
1 Fresh jalapeno ~- seeded and chopped
4 Jalapeno peppers whole
1 teaspoon Black pepper
1 1/2 cup Stewed, sliced tomatoes
2 cups Tomato sauce
1/2 cup Tomato paste
1/2 cup Chopped green bell peppers

Directions:

Saute the meat, onions and Bell peppers together. Add this to the large cooking pot into which you have combined all the other ingredients. Bring to a boil for 2-3 minutes, reduce heat, and cook for 40 minutes. Be sure to stir frequently. Salt to taste. Raise heat to high and bring to a boil for 2 minutes.

MY HOT HONEY CHILI

2 lbs ground beef
1 cup chopped onion
1 clove garlic, finely chopped
1/2 cup bell pepper, chopped
1 (14.5oz) can diced tomatoes
1 (4oz) can diced green chilies
2 (15oz) cans chili beans
2 tsp chili powder
1 tsp cumin
1 tsp thyme
1/2 tsp salt 1/2 tsp cinnamon
3/4 cup honey

in a large pan or chili pot, brown the beef. Add the onion, garlic and bell pepper. Cook until the onion is clear. Drain the grease from the beef mixture and return the meat to the pot. Add remaining ingredients except for the honey. Mix well and simmer 1/2 hour. Add honey and stir well. Simmer for an additional 7 minutes and serve.

Provide cheese, crackers or hard bread, as desired.

Serves 8

Navajo Chili

Recipe By :

Serving Size : 0 Preparation Time :0:00

Categories :

- 1 large can chopped green chilies
- 2 1/2 pounds boneless pork loin - cut into 1-inch cubes
- 3 medium coarsely chopped onions
- 6 large cloves minced garlic (or 10 medium cloves)
- 3 tablespoons Mexican oregano (or 4 tablespoons regular)
- 40 ounces beef broth
- 1 can diced canned tomatoes
- jalapeno (optional)

Place ingredients into a large pan or crockpot. Cook on high for 6 hours or 8 to 10 hours on low.

Navajo green chili

Yield: 6 servings

Ingredients:

3 lb Pork shoulder trimmed 3 Medium onions chopped -of fat
2 1/2 ts Salt
2 c Stewed tomatos
4 6 cloves of garlic minced
3 tb Bacon grease
1/2 ts Dried ground Mexican
1 6 oz. can tomato paste -oregano
1/3 c Flour
2 16 oz. cans of whole green chiles
3 c Water

Instructions:

Melt bacon grease in a skillet over med-high heat. Put flour into a paper bag and shake the meat with the flour to coat meat. Add the meat to the bacon grease a little at a time and brown well & evenly. Remove the meat to a 5 qt. Dutch oven. Add the onions & garlic to the skillet and saute until translucent. Add these to the pork in the pot. Stir in the remaining ingredients bring pot to a boil and keep stirring every 2-3 minutes. When boiling lower heat to low & simmer for 45 minutes. Taste adjust seasonings as per personal taste & cook for 30 mins. more.

This recipe comes to us from the Native Americans we call the Navajo. They call themselves the Di-Neh. It is a great chili and deserves your attention! Enjoy!

*Source: Mary R. Neh Home Economist Navajo Cultural Center

NO BEAN CHILI

1-2 lb. ground beef
12 oz. pkg. fresh mushrooms
1 lg. green pepper
1 lg. onion
4 cloves fresh garlic
8 oz. can tomato paste
48 oz. canned tomatoes
1 tbsp. black pepper
3 tbsp. cumin or to taste
3 tbsp. chili powder or to taste

In a VERY large skillet or large pot: Brown and drain fat from ground beef. chop green pepper and onion, mince garlic, and saute with beef. Open cans of tomato and drain the liquid into the beef and vegetables. Shred or slice canned tomatoes and add to chili. Add tomato paste, black pepper, cumin, and chili powder to taste. Wash and slice mushrooms, add to chili. Cover and simmer for at least 20 minutes, stirring occasionally. Serves a crowd, guaranteed to please! Serve with bread, rolls, or cornbread.

NO BEAN GARLIC CHILI

1 tsp. basil leaves
2 tbsp. olive oil
8-10 cloves of garlic
2 onions (lg.)
2 tbsp. oregano
1 tsp. thyme
1/2 tsp. rosemary
3 tbsp. parsley
1 green pepper
1 tsp. cumin
3 stalks of celery
2 lbs. meat (80% fat free)
3 cans whole tomatoes
2 cans tomato sauce
2 cans tomato paste
NO BEANS

Chop up garlic, onion, green pepper, celery, fry in 2 tablespoons olive oil (add more oil if needed) and add spices. In separate pan fry meat (do not drain meat!). Add ingredients from other pan - now put in a crock pot (yes lots of dishes to wash in my kitchen). Add tomato stuff. Drain liquid from whole tomatoes into crock pot - chop up tomatoes into tiny pieces - then add. Heat to boiling - simmer 1 hour.

NORTHWESTERN CHILI

Ingredients	Seasonings	Cont'd
1 lb great northern beans	salt	3 jalapenos, roasted,
1 lb pinto beans	cracked black pepper	seeded and diced
4 cups beef broth		2 tbl hot chili powder
1 can beer	2 tsp onion powder	1 tbl granulated sugar
1/4 cup sherry	1 tsp cayenne	2 tbl mild chili powder
2 cans stewed tomatoes	1 tbl oregano	2 tbl brown sugar
2 lb ground pork	granulated garlic	3 tbl red salsa
2 lb lean ground beef	paprika	2 tbl green pepper sauce
	10 cloves garlic	1 can tomato paste
	1 large onion	

soak beans overnight and cook till tender

put beans in a large pot; add broth and 12 cups water. Bring to a boil. Add 2 tsp salt, 3/4 tsp coarse ground pepper, 3/4 tsp fine ground pepper. Add 1/8 tsp onion powder, cayenne, 1 tbl granulated garlic and 1 tbl paprika. Add 1 can of beer. Return to the boil, lower heat and simmer 1 hour, uncovered.

Stir occasionally while simmering;

Add 2 tsp salt, the sherry, 1 tbl granulated garlic, 5 cloves garlic, chopped, the onion, chopped, 1 jalapeno, seeded and chopped, the stewed tomatoes, tbl hot chili powder, 1 tbl mild chili powder. Stir well and simmer for 20 minutes more.

Add another pinch cayenne, onion powder and oregano.

Add sugar and brown sugar, salsa and pepper sauce

Simmer on very low heat while preparing the meat

Brown pork, seasoned with paprika and garlic. Drain and set aside.

Brown beef in same pan, seasoned with both chili powders.

Add meats to chili. Season again to taste with the chili powders.

Add balance of ingredients, stir well and simmer for 40-50 minutes

20 servings

Number One Chili

2 1/2 lb Lean ground chuck
1 lb Lean ground pork
1 c Finely chopped onion
4 Garlic cloves; finely chopped
1 cn Budweiser beer (12 oz.)
8 oz Hunt's tomato sauce
1 c Water
3 tb Chili powder
2 tb Ground cumin
2 tb beef-flavor instant bouillon (or 6 cubes)
2 ts Oregano leaves
2 ts Paprika
2 ts Sugar
1 ts Unsweetened cocoa
1/2 ts Ground coriander
1/2 ts Louisiana hot sauce, to taste
1 ts Flour
1 ts Cornmeal
1 tb Warm water

In large saucepan or Dutch oven, brown half the meat; pour off fat. Remove meat. Brown remaining meat; pour off all fat except 2 Tbsps. Add onion, garlic; cook and stir until tender. Add meat and remaining ingredients except flour, cornmeal and warm water. Mix well. Bring to boil; reduce heat and simmer covered 2 hours. Stir together flour and cornmeal; add warm water. Mix well. Stir into chili mixture. Cook covered 20 minutes longer. Serve hot. Makes 2 quarts.

Out of This World Chili

Serving Size : 8

2	pounds	beef stew meat, cubed
29	ounces	diced tomatoes, no salt added -- drained
31	ounces	low sodium kidney beans, canned -- drained
4	ounces	diced Green Chilies Mild, Canned -- drained
8	ounces	no salt added tomato sauce
1	cup	red wine
1	large	onion -- finely chopped
6	large	garlic cloves -- minced
1	large	green bell pepper -- seeded and diced
1	teaspoon	salt
1	teaspoon	paprika
1/4	teaspoon	freshly ground black pepper
2	teaspoons	ground cumin
4	tablespoons	chili powder
1/4	teaspoon	crushed red pepper
1/2	teaspoon	Tabasco sauce
2	tablespoons	cocoa powder
2	teaspoons	dried oregano
2	tablespoons	Worcestershire sauce
1	tablespoon	olive oil
2	ounces	four-cheese Mexican-style shredded cheese

Heat olive oil in a large pot or Dutch oven on medium-high heat. Add meat, onion, garlic and green pepper. Cook until meat is browned on all sides and vegetables are softened. Drain. Add rest of ingredients except kidney beans and cheese. Bring to a boil. Reduce heat. Cover and simmer for two hours stirring every fifteen minutes. Add kidney beans. Uncover and simmer for two more hours, again stirring every 15 minutes. Serve with cheese sprinkled over top.

Per Serving: 418 Calories; 13g Fat (29.8% calories from fat); 39g Protein; 32g Carbohydrate; 12g Dietary Fiber; 78mg Cholesterol; 483mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 1 Vegetable; 1/2 Fat; 0 Other Carbohydrates

P.'S CHILI

3 lb. hamburger
2 med. onions, chopped
2 green peppers, chopped
2 tbsp. chili powder
1 tbsp. cumin seeds
1 tsp. oregano
1/2 tsp. hot pepper sauce
1/4 tsp. cayenne
1/4 tsp. fennel seed
Onion salt to taste
Garlic salt or powder to taste
Salt and pepper to taste
4 lg. cans tomatoes
3 lg. cans chili beans
2 cans beef bouillon soup

Brown meat in medium pieces with onions and peppers in a large skillet. Drain fat. In a large stock pan. Squeeze tomatoes by hand. Add beans and all other ingredients and meat mixture. Simmer uncovered for 1 hour or more.

Pedernales River Chili

This is the chili that was always cooked at the LBJ Ranch in Texas. It was a favorite of Lyndon B. Johnson. He ate this with saltine crackers and a glass of ice cold milk.

- 4 pounds coarsely-ground beef
- 1 large onion, chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon Mexican oregano
- 1 teaspoon ground cumin seeds
- 6 teaspoons red chili powder
- 2 (16 ounce) cans tomatoes
- Salt, to taste
- 2 cups hot water

Put the meat, onion and garlic in a large pot and sear until light brown. Add the remaining ingredients. Bring to a boil, lower the heat, and simmer, covered, for 1 hour. Let cool, then refrigerate. Skim the congealed fat from the top. Reheat the chili to serve.

Serves 10

Peppered Chili

7 tb Butter
2 Garlic cloves, med-fine chop
4 Onions, finely chopped
1 Bell pepper
1 1/4 lb Beef round, hamburger grind
1 tb Oil, vegetable
1 1/2 lb Beef shoulder, 2"x1/2" strips
3 tb Red chile, mild, ground
3 Tomatoes, lg, chopped
1 ts Sugar
1 Bay leaves
4 Basil leaves, fresh, chopped
Thyme, dried
1/2 ts Paprika
1/2 ts Cayenne pepper
1/2 ts Allspice
2 tb Chile caribe
1 ts Soy sauce
1/2 ts Hot pepper sauce, liquid
6 Serrano chiles, fresh, fine chop
1/2 c Red wine, dry
3/4 c Beef broth
1 ts Salt
1/2 ts Black pepper, freshly ground
3 c Kidney beans, cooked, drained

Melt 3 tablespoons of the butter in a large heavy skillet over medium heat. Add half the garlic, half the onions, and all the green pepper and cook for 5 minutes. Make a large well in the center of the vegetables and place the ground beef in the center. Raise the heat and cook, stirring and scraping the skillet with a metal spatula. Gradually stir in the surrounding vegetables and cook until the meat is evenly browned. Transfer this mixture to a Dutch oven. Heat the vegetable oil and 1 tablespoon of the butter in the skillet. Saute the beef shoulder, a few strips at a time, over high heat until it is well browned. Transfer the strips to a plate as they are done. Lower the heat, then wipe out the skillet with paper toweling. Return beef strips to the skillet. Stir in the ground chile and cook 3 minutes over low heat. Transfer to the Dutch oven. Melt the remaining butter in the skillet over medium heat. Add the remaining onions and garlic and cook for 3 minutes. Stir in the tomatoes, sugar, and bay leaf and cook for 10 minutes. Transfer the mixture to the Dutch oven. Stir all the remaining ingredients except the beans into the Dutch oven. Bake, covered, in a 300 degree F oven for 3 hours. Stir in the beans; bake 1/2 hour longer.

PHILLY CHILI

4 cups onions, chopped	1/3 cup jalapeno peppers, sliced
1 large green bell pepper, chopped	2 tbl dark brown sugar
2 lbs ground beef	1 tbl unsweetened cocoa
3 tbl olive oil	1 tbl black pepper
1 28oz can stewed tomatoes	3 tbl "Louisiana" hot sauce
1 6oz can tomato paste	2 cups shredded cheddar cheese*
1 15oz can chili beans	2 tbl jack Daniels whiskey
1 14.5oz can chicken broth	4oz philadelphia cream cheese
3 tbl chili powder	1 16oz bag tortilla chips*

in a 10" skillet, brown the meat, drain and place in a 6-quart pot.

Heat oil in the skillet and saute half the onion and all of the pepper till soft. Add to the pot.

With the pot over medium heat, add tomatoes, paste, beans and broth, chili powder peppers, sugar, cocoa, black pepper and hot sauce. Bring to the boil and cook 15 minutes.

Add cream cheese and whiskey and stir until the cheese is completely incorporated.

Reduce heat and simmer on low heat for two hours, stirring every 15 minutes.

Garnish and serve

Serves 6

Picadillo Beef Chili

4 lbs boneless beef sirloin (cut into about 1-inch pieces or a bit smaller)
seasoning salt
black pepper
4-6 tablespoons oil (more if needed)
2 large onions, chopped (can use 3 medium)
3 tablespoons fresh minced garlic
1 fresh jalapeno pepper, seeded and finely chopped
1/3 cup chili powder (or to taste)
1 tablespoon cumin
2 teaspoons dried chili flakes (add in more to taste)
1/2 teaspoon cinnamon
1 1/2 cups water
1 (12 ounce) bottle beer
2 cups beef broth
1 (28 ounce) can tomatoes (pureed with juice)
1 cup raisins (or to taste)
3/4 cup pimento stuffed olives, sliced (or to taste)
1 (19 ounce) can kidney beans (about 2 cups, rinsed and drained)
1/3 cup fresh coriander, chopped
salt and pepper
Tabasco sauce (optional)

Heat oil in a large Dutch oven or pot over medium-high heat.

Season beef cubes liberally with seasoned salt and pepper.

Brown beef cubes in hot oil on all sides until well browned; transfer to a plate or bowl.

Add in the onions, garlic, jalapeno pepper, chili powder, cumin, dried chili flakes and cinnamon; saute for about 5-6 minutes, or until onion is slightly softened.

Add the beef cubes back to the pot along with any drippings from the plate.

Add in the water, beer, broth and tomato puree; simmer covered over medium-low heat for about 1-1/2 hours, stirring occasionally.

Add in the raisins and olives, simmer uncovered for another 30-40 minutes, or until the beef is tender.

Add in the drained beans and chopped coriander; simmer for about 5-7 minutes, or until the beans are heated through.

Season once again with salt and pepper and add in Tabasco (if using).

Chili Corn Pie

from Campbell's Kitchen

Prep Time: 10 min. - Cook Time: 25 min.

4 cups Pepperidge Farm Corn Bread Stuffing
1 can (14 oz.) Swanson Chicken Broth (1 3/4 cup)
1 lb. ground beef
1 medium onion, coarsely chopped
1 tbsp. chili powder
1/4 tsp. garlic powder
1 can (8 oz.) whole kernel corn, drained
1 cup shredded Cheddar cheese
1/4 cup Pace Chunky Salsa
Sour cream

Mix lightly stuffing and broth. Let stand 5 min. or until broth is absorbed. Set aside 1/2 cup stuffing mixture. Press remaining stuffing mixture into greased 9" pie plate to form crust. Bake at 350 F. for 15 min. Cook beef, onion, chili powder and garlic powder in skillet until browned. Add corn, cheese, salsa and reserved stuffing mixture. Spoon into crust. Bake 10 min. or until hot. Serve with sour cream. Serves 6.

Pineapple Pork Chili

- 1 lb lean boneless pork, trimmed and cut into 1-inch cubes
- 1 cup dried small white beans, rinsed and drained
- 1 cup hot water
- 1 can (14 1/2 oz) diced tomatoes
- 1 can (6 oz) tomato paste
- 1 can (20 oz) pineapple chunks, drained, juice reserved
- 1 can (4 oz) diced green chilies
- 1 medium onion, chopped
- 1 tablespoon chili powder (or more or less to taste)
- 1 tablespoon cumin (or less to taste)
- 1/2 tsp garlic powder

In a 3 1/2-quart electric slow cooker, combine the pork, beans, hot water, tomatoes with their liquid, tomato paste, juice from pineapple chunks, chilies, onion, chili powder, cumin, and garlic powder; mix well. Cover and cook on the low heat setting 8 1/2 to 9 hours until the pork and beans are tender, stirring once halfway through the cooking time, if possible.

Stir in the pineapple chunks and serve.

PITTSBURGH CHILI

- 16 oz. can butter beans
- 16 oz. can baked beans
- 16 oz. can kidney beans
- 8 slices bacon
- 2 med. onions
- 1 lb. ground beef
- 1 green pepper
- 1 can tomatoes
- 1/2 c. ketchup
- 1 tbsp. mustard
- 1 tbsp. Worcestershire sauce
- 3 tbsp. brown sugar
- 1 tsp. pepper
- 1 tsp. garlic salt

Brown beef in skillet and drain grease. Brown bacon and cut into small pieces (about 1/2 inch size). Saute onions and green peppers if desired. Combine all ingredients in a large saucepan and cook over medium heat for 45 minutes. This recipe works well in the slow cooker as well.

Pork Chili

2 large red onions
2 habanero chillies
6 jalapeno chillies
4 bird eye chillies
as much cubed pork as needed
3 tins chopped toms
1 teaspoon hot smoked paprika
olive oil
4 cloves garlic
1 tin olives
freshly ground black pepper
2 tbs mixed herbs

Finely chop the onions, garlic, chillies and 1/2 the olives and bung in a slow cooker with the olive oil, mixed herbs, smoked paprika and pepper. Either bbq the pork cubes or fry until colored but not cooked.

Leave on the lowest heat for about one day, so the pork disintegrates. About an hour before serving add in the olives. If the sauce is too thin turn the heat up slightly and leave the lid off the slow cooker for the last 1 hr or so, if it is still too thin stir in some gravy thickener.

PORK & BEAN CHILI

1 tbsp. bacon drippings
1 lb. ground beef
1 onion, chopped
1 lg. or 2 sm. cans tomatoes
1 (No. 2) can pork and beans
3 to 4 tbsp. chili powder
Salt to taste
Pepper to taste

Place bacon drippings in boiler on medium heat. Add beef and onion. Cook for 3 to 4 minutes, stirring constantly. Add remaining ingredients, cover and simmer for 1 hour. Yields 6 to 8 servings.

PORK AND WHITE BEAN CHILI

3 tbsp. olive oil
1 med. onion, chopped
2 med. carrots, chopped
2 med. celery stalks, chopped
2 lg. garlic cloves, minced
1 lb. pork, cut into 1/2" dice
Salt & freshly ground pepper
1 tsp. chili powder (or to taste)
1/2 tsp. cumin
1/2 tsp. dried oregano, crumbled
1/8 tsp. ground sage
1 c. beef broth
1 (14 1/2 oz.) can peeled tomatoes,
undrained
2 (15 oz.) cans Great Northern or
cannellini beans, rinsed & drained
Grated cheddar cheese and/or Monterey
Jack cheese
Minced fresh cilantro (opt.)

Heat 2 tablespoons olive oil in heavy saucepan over medium low heat. Add onion, carrots, celery and garlic and cook until tender, about 10 minutes. Meanwhile, heat remaining 1 tablespoon oil in heavy large skillet over high heat. Pat pork dry. Add to skillet, season with salt and pepper and cook until browned, stirring frequently, about 6 minutes. Add pork to vegetables. Blend in spices and stir 3 minutes. Add broth and tomatoes with liquid and bring to boil. Reduce heat, cover and simmer until pork is tender, stirring occasionally, approximately 1 hour. Add beans to mixture and heat through. Top with cheese and cilantro.

PRONTITO (QUICK) CHILI

3 tbl butter
1 1/4 lb ground round steak
1/4 cup minced onion
1/4 cup diced green bell pepper
(can use frozen)
2 tbl sugar
2 tbl soy sauce
2 tbl chili powder
1 tsp minced garlic
1 tsp paprika
1 tsp ground cumin
1/2 tsp oregano
1/2 tsp crushed red pepper flakes
1/4 tsp ground black pepper

1-15oz can black beans with liquid
1-10oz can green chili enchilada sauce
1-15.5oz can whole kernel corn, drained
1 cup tomato juice
1/2 cup pepperoni, diced
(can use pkgd. Pre-diced)
2 tbl corn muffin mix
2 tbl water

garnishes*
3/4 cup cour cream
6 tbl shredded cheddar cheese
(sharp or mild)
3/4 cup coarsely crushed yellow
tortilla chips
1 tbl hot sauce of your choice

in a 4-5 qt dutch oven or chili pot, melt butter over medium-high heat. Add ground round and next eleven ingredients. stir frequently, breaking up the meat and cooking until browned, about 10 minutes.

stir in beans, enchilada sauce, corn, tomato juice and pepperoni. Bring to a boil, stirring often.

In a measuring cup, mix together the corn muffin mix and water. Stir into the boiling chili until mixed. Cook at the boil, stirring constantly, for 5 minutes.

Ladle into chili bowls.

Garnish each serving with 2 tbl sour cream, 1 tbl shredded cheese and 2 tbl tortilla chips.

Drizzle with hot sauce if desired

Serves 6

PUERTO RICAN CHILI

6 lb ground turkey
3 tbl **adobo con cumino**
45 oz crushed tomatoes
3/4 cup italian seasoning blend
135 oz tomato sauce
3/4 cup minced garlic
90 oz dark red kidney beans
1 cup serrano chillies, seeded and thin sliced
9 packets **sazon con culantro y achiote**
6 tsp olive oil
2 cups **sofrito (RECIPE FOLLOWS)**

cook meat with adobo con cumino in the chili pot. Drain any fat. Dump in all the other ingredients. Lower heat to medium and cook for 2 hours, stirring every 10 minutes.

add adobo con cumino to taste. Turn heat to low and cook for 1 hour more. Adjust taste with adobo con comino,

YUMBO!

SOFRITO RECIPE

1 red bell pepper
1 yellow bell pepper
1 green bell pepper
1 large onion
2 bunches cilantro
1 tbl adobo con cumino
4 packets sazon con culantro y achiote
olive oil

core and seed the peppers. Chop the onion. Cut 1/4 inch off the cilantro stems and pick through the leaves, weeding out the extra-limp, slimy or discolored leaves.

Wash all veggies and place in a blender. Blend on "liquify" setting.
While blending, add the adobo con cumino and culantro y achiote, and 2 splashes olive oil.
Blend until you have a liquid..

You can freeze any extra sofrito in ice-cube trays for future use.

"Puppy's Breath Chili"

Yield: 1 Servings

3 lb tri-tip beef, or other

1 tough/tasty cut

1 in small pieces (or coarse)

1 ground

2 t oil

1 sm yellow onion

14 1/2 oz can beef broth

3 1/2 T cumin, Ground

1/2 t oregano

6 cl garlic, finely chopped

3 T chili powder

1 T new mexico mild chili

1 powder

6 T california chili powder

8 oz tomato sauce

1 new mexico chili, Dried

1 Hab pepper, boiled and pureed

3 california chili dried peppers, boiled and pureed

14 1/2 oz can chicken broth

1 t tabasco pepper sauce

1 t brown sugar

1 lime, juice of

1 ds msg

salt to taste

Brown meat in oil over medium heat. Add onion and enough beef broth to cover meat. Bring to a boil and cook for 15 min.

Add 1 Tb cumin and 1/2 ts oregano.

Reduce heat to light boil and add 1/2 of the garlic.

Add 1/2 of the chili powder and cook for 10 min.

Add tomato sauce with the pulp from the dried peppers and remaining garlic.

Add any remaining beef broth and chicken broth for desired consistency.

Cook for 1 hr on medium heat stirring occasionally.

Add remaining chili powders and cumin.

Simmer for 25 min on medium-low, stirring occasionally.

Turn up heat to medium and add remaining ingredients. Simmer until ready.

Red Chili Nightmare

Yield: 4 Servings

1 c pinto beans, dried
5 c water
2 T lard
1 T bacon drippings
1 onion
12 oz pork sausage, country-style
1 lb beef, coarse grind
4 garlic cloves
1 t anise
1/2 t coriander seeds
1/2 t fennel seeds
1/2 t cloves, ground
1 cinnamon stick, ground, 1
1 t black pepper, freshly ground
1 t paprika
1 nutmeg, ground
1 t cumin
2 t oregano, dried, pref. mexican
4 T sesame seeds
1 c almonds, blanched, skins
-removed
12 red chiles, whole dried or
1 1/2 c chile caribe
1 1/2 oz milk chocolate, small pieces
1 cn tomato paste(6 oz ea)
2 T vinegar
3 t lemon juice
1 soft tortilla, chopped
1 salt

Place the rinsed beans in a bowl, add 2 to 3 cups of water and soak overnight. Check the beans occasionally and add water as necessary to keep them moist.

Pour the beans and the water in which they were soaked into a heavy saucepan and add 2 to 3 more cups of water. Bring to a boil over medium-high heat, then lower heat and simmer, partially covered, for about 45 minutes, until the beans are cooked but still firm. Check occasionally and add water if necessary. Drain the beans, reserving the cooking liquid.

Melt the lard in a heavy skillet over medium heat. Add the beans and lightly fry them in the lard. Set aside.

Melt the drippings in a large heavy pot over medium heat. Add the onion and cook until it is translucent.

Combine the sausage and the beef with all the spices up through the oregano. Add this meat-and-spice mixture to the pot with the onion. Break up any lumps with a fork and cook, stirring occasionally, until the meat is very well browned.

Add the reserved bean-cooking liquid to the pot. Stir in all the remaining ingredients. Bring to a boil, then lower the heat and cook, uncovered, for 1/2 hour longer. Stir occasionally. Add water only if necessary to maintain the consistency of a chunky soup.

Re-Fried Chili

3 lbs chili meat
2 cup coarsely chopped onions
1 bunch fresh parsley, Minced
4 Lg. cloves garlic, minced
1 Tbsp salt
2 jalapenos, minced with seeds, or to taste
4 red Serrano's, minced with seeds, or to taste
2 Tbsp dried bell pepper flakes
1 Tbsp dried celery flakes
1 Tbsp sugar
1/2 cup beef bouillon granules
1/3 cup chili powder
1/2 cup paprika
1 Tbsp black pepper, or to taste
1 Tbsp cayenne pepper, or to taste
1 1/2 Tbsp white pepper, or to taste
2 tsp ground coriander
2 small cans tomato paste
1 can refried beans
2-4 cup water

Brown meat with garlic, onion and salt in a large pot. Add parsley, jalapeno and Serrano's. Stir. Add dried spices/bouillon and stir well. Mix in tomato paste and water. Simmer for several minutes then stir in the can of refried beans (if there are any whole beans, run beans through a food processor or blender so none appear present in the chili).

RENO BOB'S CHILI

1 1/2 lbs ground beef	2 (15oz) cans dark kidney beans
1 lb bulk italian sausage	2 (15oz) cans light kidney beans
1 lb bulk hot italian sausage	2 (15oz) cans pinto beans
2 large white onions, chopped	2 (15oz) cans Mexican-style beans
1 large head of garlic, peeled and chopped	4 tbl chopped fresh cilantro leaves
2 ribs celery, chopped	4 tbl chopped italian parsley
1 green bell pepper, seeded, ribbed and chopped	4 tbl chopped basil
7-10 serrano peppers, seeded and chopped	4 tbl chili powder
4 jalapeno peppers, seeded and chopped	3 tbl cumin
4 chipotle peppers (smoked jalapeno's) chopped (canned or dried)	1 tbl cayenne pepper
2 (14.5oz) diced tomatoes	2 bay leaves
1 (6oz) tomato paste	1 tbl oregano
1 (8oz) tomato sauce	12 oz corona beer
1 (14.5oz) can beef broth	1 lb button mushrooms, chopped
1 beef bullion cube, crushed	salt & pepper to taste
	1 tsp ac'cent (optional)

in your largest soup pot, brown the beef and sausage over medium heat. When lightly browned, add the onion, garlic, celery and bell pepper. Continue cooking for 10 minutes, stirring frequently, until onions are translucent.

Add the serrano's, jalapeno's and chipotle's. cook another 10 minutes or until the peppers are beginning to soften.

Add the tomatoes, paste, sauce, beef broth and the bullion cube. Stir well and cook over low heat for 30 minutes, stirring frequently.

Drain all the beans and add them to the mix. Add the spices and mushrooms. Simmer this mixture over very low heat for about 6 hours, uncovered, stirring every 20 minutes. liquid will reduce and thicken to a sauce-like consistency.

Serve with your favorite garnishes

Serves 15

Renaissance Chili

12 cups, water
2 cups dried pinto beans
3 chopped fresh jalapeno peppers
2 pounds chopped sirloin, cooked
1 white onion, chopped
2 cups TVP
1 can tomato sauce
2 fresh tomatoes, chopped
4 teaspoons salt
1 teaspoon pepper
2-1/2 tablespoons chili powder
1 tablespoon garlic powder
2 teaspoons cocoa
4 teaspoons sugar
1/2 teaspoon red pepper, crushed
2 tablespoons tomato paste

Clean and rinse beans. Bring to a boil in 12 cups water. Turn off heat and soak for one hour. Add jalapenos and sirloin. Cook until beans are tender. Add remaining ingredients and simmer 30 minutes more.

Dan's - Rip - Your - Face - Off Chili

3 Lbs. meat, 1 Lb. ground chuck, 2 Lb. round steak chopped finely
3 cups water or chicken broth
1 red bell pepper chopped to a medium dice
1 green bell pepper , medium dice
1 1/2 large onion, large dice.
2 cans dark red kidney beans.
3 10 oz cans Ro-Tel diced tomatoes with chilies
1-or 2 4 oz cans tomato sauce.
5-6 garlic cloves finely diced (I use the food processor)
5-6 bay leaves
dash oregano
dash Accent
4Tbs. chili powder
2 Tbsp Ground Cumin seed
1 Tbsp Lawry's seasoned salt or an equivalent.
1 tsp cayenne red pepper
5 fresh jalapeno peppers.

Place meat in a large pot and brown
Add the water and bring to a boil. Boil 5 minutes,
drain all water off through a strainer, and pour into a gravy separator to remove the fat. Pour the defatted water back into the pot and add the onions, red and green peppers (NOT the jalapenos at this time) , bay leaves, spices, tomatoes and tomato sauce. Bring to a boil again and reduce heat to a low simmer.

IN the meantime, open the jalapenos, remove seeds and white membranes. Save the innards of 2-3 of the peppers chop and add to the mix this is where the heat is. The green part is the flavor. Set aside along with the garlic.

Add the beans, but rinse and strain to remove the thick gooey liquor they come packed in.

After 20 minutes of simmering, add the garlic , chopped jalapenos, and anything else I didn't mention, oregano etc. and again bring to a boil, another 5 minutes. Turn off heat and allow to cool completely. Reheat and serve with your favorite corn bread recipe.

San Antonio Chili

Serving Size : 10

3 pounds Coarsely ground meat
6 tablespoons Chili powder
1 tablespoon Oregano
1 tablespoon Cumin
1 tablespoon Salt
1/2 teaspoon Cayenne pepper
2 Large cloves garlic -- minced
1 teaspoon Tabasco
1 1/2 quarts Water
1/4 cup White corn meal

In Dutch oven, brown ground meat; drain. Add seasoning and water; heat to boil. Reduce heat, cover and simmer for 1 hour and 30 minutes. Skim off fat. Stir in corn meal and simmer uncovered for 30 minutes. Stir occasionally. Variation: Try part ground beef, pork and venison as a substitute for the chili meat for a wonderful flavor variation.

Satan's Fantasy Chili

3 lb Sirloin, coarsely ground
2 lb Lamb, coarsely ground
2 Onions, chopped coarsely
3 Garlic cloves, diced fine
1 1/2 T Salt
2 c Green Bell peppers, chopped
3 Jalapenos, cored, seeded, & diced
1 T Cayenne pepper flakes
2 c Tomatoes, stewed & chopped
1 1/2 c Tomato sauce
3/4 c Tomato paste
2 T Corn oil
3 T Cumin freshly ground
1 t Sesame oil
1 T Mexican oregano
4 T Chili powder

Heat oil in a large heavy pot or cast iron Dutch oven. Add meat, onions, garlic, and Bell peppers. Cook until onions are translucent. Add the beer, tomatoes, tomato sauce, spices, peppers, and sesame oil. Cook for 2 hours on Low heat, stirring frequently. Add the tomato paste and cook on Simmer for 30 minutes more. Serve hot!

SAVORY CHILI

2 medium onions, chopped
1 jalapeno, finely chopped
1 red bell pepper, finely chopped
1 poblano pepper, finely chopped
2 lbs ground round steak
1 tsp cumin
1 (15oz) can tomato sauce
1 (28oz) can crushed tomatoes with liquid
1 (4oz) jar chopped pimento, drained
3 tbl chili powder

1 tsp ground cayenne
1 tsp black pepper
3 tsp salt
2 tsp paprika
1 (8oz) can chopped mushrooms, drained
1 1/2 tsp hickory liquid smoke
3 cups water
1/4 cup olive oil
2 (15oz) cans light kidney beans with liquid

saute' the onion, jalapeno, bell and poblano peppers in oil until tender; set aside.

Combine meat and cumin in an 8-quart pot and brown slowly. Do not drain.

Add onion and pepper mixture and remaining ingredients except beans. Simmer one hour. Stir in beans; simmer 15-20 minutes, stirring occasionally

Serves 6

Seafood Chili

3/4 teaspoon chili powder
1 1/2 teaspoon salt, divided
1 pound firm white fish, such as Orange Roughy or Cod, cut into 1-inch pieces
1 pound monkfish, cut into 1-inch pieces
1/2 pound medium shrimp, peeled and deveined
2 dried pasilla chiles
Hot water
4 teaspoons olive oil, divided
1 cup chopped onions
1 cup frozen corn
1 tablespoon chopped garlic
1 cup canned chopped tomatoes
1 (8 oz.) bottle clam juice
1 cup white wine
1 (19 oz.) can cannelloni beans, drained and rinsed
2 tablespoons canned chopped green chilies
1 ripe avocado, peeled and chopped
1/2 cup chopped fresh cilantro

Combine chili powder and 1/2 teaspoon salt in a large bowl. Rub spice mixture onto fish and shrimp.

Combine pasilla's and enough hot water to cover in a bowl. Let stand 20 minutes. Remove chiles with a slotted spoon, reserving soaking water. Remove seeds and stems from chiles; puree in blender, adding enough reserved soaking water (about 1/4 cup) to make a thick paste.

Heat 2 teaspoons oil in a nonstick skillet over medium-high heat. Add fish and shrimp; cook 2 minutes per side, until lightly browned but not totally cooked through. Transfer to a plate. Cover and set aside.

Heat remaining 2 teaspoons oil in a Dutch oven. Add onions, corn and garlic; cook 3 minutes. Stir in tomatoes, clam juice, wine, 1 cup water, beans, pasilla paste and green chilies; bring to a boil. Reduce heat. Cover and simmer 20 minutes. Uncover; add seafood and remaining 1 teaspoon salt. Simmer 5 minutes more. Top with avocado and cilantro.

Seafood Chili

1/4 c Olive oil
2 c Chopped onions
2 Leeks, white only, trimmed
Large celery stalk, chopped
8 Garlic cloves, minced
5 ts Dried oregano
35 oz Italian plum tomatoes,
16 oz Clam juice
Dry red wine
1/2 c "Santa Cruz Red Chili Paste"
5 ts Freshly toasted cumin seed
1 tb Salt
1 ts Cayenne pepper
2 Red Bell peppers, seeded
12 Littleneck clams
12 Mussels, scrubbed
1 1/2 lb Scrod or lean white fish
12 Large shrimp, peeled, deveined
3/4 lb Bay scallops
1/2 c Minced fresh cilantro

Heat oil in heavy Dutch oven over low heat. Add onion, leeks, and celery. Cover and cook until tender, about 15 minutes. Add garlic and oregano, cook another 10 minutes then add tomatoes, breaking up with a spoon. Blend in the clam juice, wine, chili paste, cumin, salt and cayenne. Bring to a boil, skimming occasionally. Reduce heat and simmer, partially covered, for about 1 hour, skimming. Mix in bell peppers. Simmer uncovered for 20 minutes. Cool. refrigerate overnight. Bring chili to a boil. Adjust heat so that liquid simmers briskly. Stir well and adjust seasonings. Add clams and mussels. Cover and cook until shellfish open, 5 to 10 minutes. Discard any that do not open. Gently stir in scrod and shrimp. Cover and simmer for a minute. Add scallops, cover and simmer until fish is just opaque, about 2 minutes. ladle chili into bowls. Top with cilantro.

Serves 6 generously.

SHORT CUT CHILI

Ingredients

- 2 pounds ground beef
- 1/2 onion, chopped
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic salt
- 2 1/2 cups tomato sauce
- 1 (8 ounce) jar salsa
- 4 tablespoons chili seasoning mix
- 1 (15 ounce) can light red kidney beans
- 1 (15 ounce) can dark red kidney beans

Directions

1. In a large saucepan over medium heat, combine the ground beef and the onion and saute for 10 minutes, or until meat is browned and onion is tender. Drain grease, if desired.
2. Add the ground black pepper, garlic salt, tomato sauce, salsa, chili seasoning mix and kidney beans. Mix well, reduce heat to low and simmer for at least an hour.

SISSY-PANTS CHILI

1 tbl oil
1 lb butternut squash, peeled and cubed
1/3 cup chili powder
1 tsp garlic powder
1 tsp onion powder
1 tsp ground cumin
1/2 tsp ground cinnamon
1/2 tsp cayenne
1/2 tsp oregano
1/2 tsp crushed red pepper flakes
2 (14.5oz) cans Mexican-style stewed tomatoes
1 (19oz) can small white beans, rinsed and drained
1 (16oz) can red kidney beans, rinsed drained
1 (15oz) can black beans, rinsed and drained
3/4 cup water
1/2 cup grated cheddar*

heat oil in a 10-inch skillet. Add squash and spices and cook 4-5 minutes, stirring frequently until squash is crisp-tender and well coated with spices. Stir in tomatoes, beans and water. Bring to the boil. Reduce heat to low and simmer uncovered for 15 minutes, stirring often, until mixture is thickened and flavors are blended.

Remove from heat.

Serve with grated cheese

Serves 4-6

Slam-Dunk Chili

1 Tbsp. extra virgin olive oil
1 medium yellow onion, chopped
1 medium green bell pepper, chopped
1 Tbsp. finely chopped garlic, or
about 3 cloves
1-3 jalapeno peppers, seeded and minced
1 Tbsp. ground cumin
2 tsp. ground ancho chile, or 1 1/2 Tbsp.
chili powder 1 tsp. dried oregano
2 (15 oz.) cans pinto beans, rinsed
and drained*
1 (14 oz.) can diced tomatoes, drained
2 cups fat-free vegetable broth, divided
1/4 cup chopped cilantro leaves
2 Tbsp. mesa or corn meal
Salt and freshly ground black pepper,
to taste

*Note: You can use a mixture of canned beans such as black,
kidney, white or garbanzo beans, instead of just pinto beans.

In a medium Dutch oven or a large pot, heat the oil over
medium-high heat.

Saut   the onion, bell pepper and garlic in oil until the onion
is translucent, about 4 minutes.

Add the jalapeno pepper(s), cumin, ancho chile or chili powder
and oregano.

Stir it until the spices are fragrant, about 1 minute, but
don  t let them burn.

Add the beans, diced tomatoes, cilantro and all but 3 tablespoons
of vegetable broth. Set the remaining vegetable broth aside.

Bring the chili to a boil. Reduce heat and simmer, uncovered,
about 10 minutes. Meanwhile, place the mesa or corn meal in a
small bowl.

Mix in the reserved vegetable broth, stirring to make it smooth.

Blend the corn mixture into the chili, mixing it well. Add the
salt and pepper, if desired. Continue simmering for 10 minutes.

For the best flavor, let the chili sit at least

1-2 hours in the refrigerator. Reheat and serve.

Makes 6 servings, about 1 cup per serving.

SMOKED CHILI

2 lb bulk pork sausage w/ sage
6 lb Beef brisket, cubed
3 tbl olive oil
2 large Spanish onions, chopped fine
3 c strong brewed coffee
6 cloves garlic, minced
1 (28 oz) can diced tomatoes
2 dried ancho peppers. Seeded and chopped fine
2 small cans chipotle peppers in adobe sauce, chopped fine
2 squares bittersweet chocolate
3 beef bullion cubes
2 (7 oz) cans salsa verde
2 (12 oz) bottles Mexican beer
1 shot tequila
juice of one lime
1 tbl brown sugar
1 tbl salt
1 tsp black pepper
3 tbl liquid smoke
6 tbl chili powder
6 tbl ground cumin
8 scallions, sliced (for garnish)
2 c Mexican four-cheese blend (for garnish)

heat olive oil in large skillet or dutch oven on high heat.

Add the cubed beef and brown on all sides, stirring often. Remove meat and set aside. Drain any liquid from pot.

Brown the sausage and onion on medium-high heat until sausage is cooked and the onion is translucent. return beef to pot along with all remaining ingredients. Stir well, cover and simmer on low heat for 3-4 hours, stirring occasionally, until brisket is tender and chili has thickened.

Ladle into bowls and garnish with cheese and scallions.

Serves 8

Spaghetti and Bean Chili

- 1 tablespoon vegetable oil
- 1 large onion, chopped (1 cup)
- 1 medium green bell pepper, chopped (1 cup)
- 3 cups water
- 1/2 cup taco sauce
- 2 teaspoons chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 2 cans (10 ounces each) diced tomatoes and green chilies, undrained
- 4 ounces uncooked spaghetti, broken into thirds (1 1/2 cups)
- 1 can (15 to 16 ounces) pinto beans, rinsed and drained
- Sour cream, if desired
- Jalapeño chilies, if desired

Heat oil in 4-quart Dutch oven over medium-high heat. Cook onion and bell pepper in oil 3 to 5 minutes, stirring occasionally until crisp-tender.

Stir in remaining ingredients except spaghetti and beans. Heat to boiling; reduce heat to medium-low. Simmer uncovered 5 minutes, stirring occasionally.

Stir in spaghetti and beans. Heat to boiling; reduce heat to medium. Cook uncovered 8 to 10 minutes, stirring occasionally until spaghetti is tender. Garnish each serving with sour cream and jalapeño chilies.

SPICY CHILI # 17

2 tbl olive oil
6 toes garlic, minced
3 toes garlic, coarsely chopped
2 vidalia or Walla Walla onions, chopped
(preferred, but others may be substituted)
1 tbl salt or to taste
4-8 shakes garlic powder
1 tbl cumin powder
3 tbl chili powder
6 bay leaves
1 lb chorizo sausage

1 chopped butternut squash, seeded, skinned
1 large can kidney beans
2 (15oz) cans garbanzo beans
1/4 cup rinsed dry lentils
1 (15oz) can whole corn
2 (28oz) cans chopped tomatoes
1/2 to 2 habaneros, finely chopped

4 tbl ketchup
1/2 cup grated sharp cheddar cheese*
1/2 cup grated Monterey jack cheese*
4 green onions, finely chopped*
1 ripe avocado, sliced (no skin, no seeds)*

- 1) in a large pot, bring oil to medium - high heat. Add onions and garlic and a little salt.
- 2) add the powders and bay leaves.
- 3) slice the chorizo and saute in the onion mixture for 5-7 minutes.
- 4) Stir in remaining ingredients with a little more salt.
- 5) Cook for 35-40 minutes just under the boil, stirring often.
- 6) Serve with garnishes*

Serves 4

STEAK AND SHAKE CHILI

1 1/2 lbs. ground beef
1 tsp. salt
2 1/2 tsp. cumin
1 (10 1/2 oz.) can French onion soup
2 tsp. cocoa powder
1/4 tsp. black pepper
1 (22 oz.) can chili hot beans in
chili gravy
1 (6 oz.) can tomato paste
1 (10 oz.) can regular (not diet) Coke

Crumble beef and brown in a large stock pot over medium heat. Drain off fat. Add salt, cumin, onion soup, pepper, beans, tomato paste, cocoa powder and Coke. Stir and blend well. Heat thoroughly about 45 minutes in uncovered pot. Makes about 2 quarts. This freezes well. Can be served over spaghetti also.

"STOP, DROP AND ROLL" CHILI

brown 1 lb. Of hamburger. While the meat is cooking add;

1/4 cup soy sauce

1/2 tsp salt

1/2 tsp black pepper

1 tsp garlic salt

drain off fat

return burger to pot. Over med-low heat, add;

1 tsp pesto

crushed sun-dried tomato

1 tsp crushed garlic

1/4 cup olive oil

1/8 cup balsamic vinegar

1 green bell pepper, chopped

1/2 cayenne pepper, chopped

1 medium red onion, chopped

8oz whole kernel corn

4oz hot jardiniere peppers from jar (chopped or not)

1 tsp Dave's gourmet insanity sauce

stir and cook for 5-10 minutes until the meat is completely done and the ingredients have had time to flavor the meat. Stir for the entire time.

In a separate pot, pour in the following ingredients;

26oz tomato sauce

3oz tomato paste

8oz red kidney beans

8oz great northern beans

8oz pinto beans

8oz white kidney beans

8oz small red beans

2oz cream cheese

cook over medium heat and stir well and often. Once it is heated through, add the hamburger mixture. Stir until blended.

In a bowl, combine the following spices;

1/2 tbl hot Mexican chili powder

1 tbl mild chili powder

1/4 tsp cajun seasoning

1/4 tsp ground cumin

1/4 tsp cayenne pepper

1/4 tsp oregano

1/8 tsp ground marjoram

1/4 tsp onion powder

1/4 tsp garlic salt

1/8 tsp paprika

1/8 tsp crushed basil

1/8 tsp cracked fresh black pepper

stir this mixture into the chili pot and blend well. Simmer for 5-10 minutes, stirring constantly.

Chili is ready to serve. Sprinkle one (or a combination) of the following shredded cheeses on top of each bowl; Cheddar, monetary jack, pepper jack, or Mexican jack with jalapenos.

Serves 4-6

Such-a-Bunch-a-Chili

2 lg. onions, chopped
5-6 cloves garlic, minced
1/2 c. vegetable oil
1/2 c. chili powder
1/4 c. ground cumin
2 chipotle chiles, minced
1/2 c. Silver Palate's Hot Hot Jalapenos Chutney
1/2 (6.6 lb.) can whole tomatoes,
chopped
Salt, pepper to taste
3 lbs. black beans, cooked

Fry onions and garlic in vegetable oil for 5 minutes. Add chili powder and cumin. Continue to fry for 3-4 minutes on medium heat. Add chipotle chile, tomatoes and jalapeno chutney. Simmer for 10-15 minutes. Season to taste with salt and pepper. Add cooked black beans to mixture. Continue to cook for additional 30-45 minutes. Will improve in flavor if allowed to sit overnight. Serve garnished with creme fraiche or sour cream, accompanied by tortilla chips, grated cheese, additional salsa, green onions, etc.

Makes three gallons of chili

"TASTES LIKE CHICKEN" CHILI

1 cup sliced white mushrooms	6oz ale
1 green bell pepper, seeded and rough chopped	1/4 cup milk
1 red bell pepper, same as above	3 tbl minced garlic
2 bunches green onions, thinly sliced, with green part	2 tbl chili powder
1/4 cup sliced jalapeno's	1 tbl ground cumin
1 (15oz) can light red kidney beans	1 tsp paprika
16oz chipotle salsa	2 tbl habanero hot sauce (melinda's is great!)
1 (8oz) can tomato sauce	1 tbl tabasco sauce
2 1/2 lb skinless chicken breasts, large-diced	1 tsp salt
sharp cheddar cheese*	1 tsp black pepper
sour cream*	2 tbl all purpose flour

saute chicken chunks till almost done. combine all ingredients except flour.

Mix flour with just enough water to make a paste. Add to ingredients. Mix well, and bring to the boil. Lower heat and simmer for 2 to 2 1/2 hours. Serve with garnishes*

Tempeh Chili

4 servings

This is a high-protein chili with the benefits of soy. If you haven't tried tempeh (a fermented cake of soybeans and whole grains) it's a great substitute for ground meat. You can substitute any canned beans for the kidney beans.

Prep time: 30 minutes

Start to finish: 40minutes

- 2 tsp olive oil
- 1 onion, chopped
- 4 cloves garlic, minced
- 1 8 oz cake of tempeh, crumbled
- 1 can organic crushed tomatoes
- 1 can kidney beans, drained and rinsed
- 1 green pepper, diced
- 1 red pepper, diced
- 2 jalapeno peppers, seeded and diced
- 1/2 cup cilantro (fresh)chopped
- 1 tbsp cumin, ground
- 1 tsp salt
- 1 small can chipotle chili en adobo (optional)

Heat the olive oil in a large saucepan. Add the chopped onion, red and green peppers, jalapenos and the crumbled tempeh and stir fry for five to six minutes. Stir in the cumin and salt. Add the canned tomatoes, kidney beans, chopped cilantro and chipotle pepper if you're using it. Allow the mixture to simmer for about 40 minutes. Sprinkle with low-fat cheddar cheese if you like.

Nutritional Information:

Ten Chile Chili

1/3 cup cumin seeds
2 tablespoons coriander seeds
2 ancho chiles, 2 mulatto chiles, 4 pasilla chiles
6 pounds trimmed beef chuck, cut into 1 1/2 by 1/4 inch strips
1/2 pound thickly sliced lean bacon, cut crosswise into thin matchsticks
3/4 pound ham, finely diced
1 1/2 tablespoons corn oil
3 pounds large yellow Spanish onions, finely diced
3/4 cup diced celery
1 cup ground ancho chile powder
1/2 teaspoon cayenne pepper
5 bay leaves
1 piquin chile (optional)
3 jalapeno peppers, seeded and minced, 3 Serrano peppers, seeded and minced
1/2 can (3 1/2 ounces) chipotle chiles in adobo sauce, coarsely chopped
1 smoked ham hock
2 cans (24 ounces each) Italian peeled tomatoes, drained
1/2 cup golden tequila
2 cups beef stock
1/2 teaspoon rosemary
1 teaspoon crumbled sage
1 teaspoon oregano

Preheat the oven to 500F. In a medium skillet, toast the cumin and coriander seeds over moderate heat until fragrant, 1 to 2 minutes. Immediately remove from heat. Grind to a powder in a spice grinder or food processor.

Place the ancho, mulatto and pasilla chiles on a baking sheet and toast them in the oven until fragrant and puffed up, about 2 minutes. Remove the stems and seeds and grind the chiles in a spice grinder or food processor until powdered.

In a stockpot, combine the beef, bacon, ham and corn oil. Cook over moderate heat until the fat is rendered and the bacon is golden, about 20 minutes.

Add the celery, ground chiles and ancho chile powder. Cook, stirring frequently, until the celery is softened and the chile powder is fragrant, about 10 minutes.

Add the cayenne, bay leaves, piquin chile, jalapeno and Serrano peppers, chipotle chiles, ham hock, tomatoes, tequila, stock, rosemary, sage and oregano. Simmer uncovered over low heat, stirring occasionally, for 4 hours.

10 Minute Chili

2-15.5 oz cans dark red kidney beans, undrained
1-14.5 oz can tomatoes, crushed, diced or chopped, undrained
8 oz can tomato sauce
6 oz can tomato paste
1 large onion, medium dice
1 lb ground beef
2 cloves garlic, chopped
1 1/2 tablespoons brown sugar
1 teaspoon white sugar
1/4 teaspoon salt
1/4 teaspoon black pepper
1 1/2 tablespoons Worcestershire sauce
2 tablespoons chili powder
1 teaspoon cumin powder
6 oz water (more for thinner or less for thicker)

Brown crumbled ground beef, and onion (adding garlic last so as not to burn). Add the rest of the ingredients, stirring as you put them in. Simmer for 5-10 minutes. Makes 4-6 servings.

Tennessee Chili

2 ts Butter or margarine
3 lb Beef chuck, cut into 1/2 inch pieces
1 lg Onion
1 Green pepper, chopped
1 Garlic clove, crushed
4 To 6 tbsp. chili powder
2 Bay leaves
2 ts Each, oregano & sugar
1 ts Each, cumin & salt
1/2 ts Freshly ground pepper
1 (16 oz.) can stewed tomatoes
1 (14 1/2 oz.) can beef broth
1 (16 oz.) can red kidney beans, drained & rinsed
1 (8 oz.) can tomato sauce
1 c Water
1 tb Cornmeal

In Dutch oven melt butter or margarine over high heat. Add beef and brown. Drain excess fat. Stir in onion, green pepper and garlic; saute until vegetables are softened, 3 minutes. Stir in next 7 ingredients; cook 2 minutes. Add remaining ingredients. Bring to a boil; reduce heat, cover and simmer 1 hour. Simmer uncovered 1 to 1 1/2 hours more. Discard garlic and bay leaves. Makes 2 quarts.

TEQUILA CHILI

5 tbl vegetable oil

1 lb sirloin, cubed

1 lb hot sausage, casing removed

1 lb turkey, ground

3 large onions, chopped

2 large celery ribs, finely diced

3 large bell peppers, seeded and chopped

2 jalapeno peppers, seeded and chopped

2 cloves garlic, finely chopped

2 (16oz) cans red kidney beans, drained

2 cups beef broth

2 shots jose cuervo especial

3 (8oz) cans stewed tomatoes,
(reserve liquid)

1 (6oz) can tomato paste

2 tbl chili powder

1 tsp cayenne pepper

1/2 tsp salt

1 tsp black pepper

1 tsp oregano

Garnishes; (optional)

1 cup fresh cilantro, chopped*

8 oz sour cream*

in a 6-qt dutch oven, over medium-high heat, sear the steak in 1 tbl oil. Lower the heat to medium-low, cook for 5 minutes, turning occasionally. Remove to a large bowl.. to the same pot, add 1 tbl oil and heat. Add crumbled sausage and cook 8 minutes or until browned. Remove from pot and mix with steak.

If needed, add 1 tbl oil to same pot. Add ground turkey and cook 5 minutes. Remove from pot and add to meat mixture. Add 2 tbl oil to same pot. Add onions, celery, peppers and garlic. Saute' over medium heat until onions are translucent. Return the meat mixture to the pot and add beans, broth, tomatoes with reserved liquid, paste, chili powder, tequila, salt, pepper and oregano. Cover and simmer for 2 hours or until steak is fork-tender.

Serve with garnishes, or not

Texas Chili

Serves: 6

Ready in: 1-2 hrs

- 2 pounds lean ground beef
- 1/2 cup chopped onion
- 2 cloves minced garlic
- 3 teaspoons chili powder
- 1 teaspoon chipotle chile powder (or use additional regular chili powder)
- 3 teaspoons cumin
- 1 teaspoon cayenne (optional)
- 1 teaspoon paprika
- 2 teaspoons salt
- 1 can (8 ounce size) no-sugar added tomato sauce
- 4 tomato sauce cans water

Brown the meat, onion and garlic in a large pot; drain grease well.

Add all remaining ingredients; bring to a boil. Turn down heat to low; cover and simmer 1- 1 1/2 hours.

Texas Chili II

3 pounds round steak, cut into 3/4-inch cubes
1 pound ground chuck
1 pound pinto beans
2 quarts tomatoes
1 pound yellow onions
3 sweet bell peppers
5 dried chile peppers
1/2 cup chili powder
Salt
Red pepper
1/4 cup Crisco
2 tablespoons Crisco
1/2 gallon water
1/4 cup granulated sugar

Soak pinto beans in 1/2 gallon water overnight in refrigerator.

In a 10- to 12-inch skillet, brown round steak in the 1/4 cup Crisco, stirring frequently.

In another skillet, brown ground chuck on low heat, stirring frequently for 10 minutes.

Cut up onions and bell peppers in 1/2-inch pieces. Add to ground chuck with 2 tablespoons Crisco and sauté for approximately 15 minutes, stirring frequently.

Mince chile peppers very fine.

In a large 8-quart or larger kettle, combine pinto beans, browned round steak, sautéed ground chuck, onions, peppers, 2 quarts tomatoes, minced chile peppers and the 1/2 cup chili powder; cook covered on simmer for 2 hours.

Add salt and red pepper to taste. Add sugar and simmer for 4 hours. Add additional water sparingly, if necessary.

Taste and add more chili powder, salt, red pepper and sugar as desired. Simmer 1 hour (total cooking time is 7 hours).

Serving suggestion: Serve with Texas toast or oyster crackers and ice cold milk or iced tea.

Texas Chili III

- 2 lb. ground beef
- 1 tbsp. cooking oil
- 3 garlic cloves, minced
- 3 stalks celery, fine cut
- 2 lg. onions, fine cut
- 1 (16 oz.) can tomatoes
- 3 (8 oz.) tomato sauce
- 1 tbsp. salt
- 1/2 tsp. ground pepper
- 2 bay leaves
- 1 tbsp. plus 1 tsp. chili powder
- 1 sm. can green chili peppers, minced
- 1 tsp. oregano
- 1/8 tsp. cumin
- 6 whole allspice
- 2 cans chili beans
- 3 tbsp. sugar
- 1 can jalapeno pinto beans, undrained
- 1 can kidney beans, drained

In heavy deep pan heat oil and brown meat well. Add garlic, celery, onions and saute 10 minutes. Add tomatoes, tomato sauce, spices, seasonings, chili peppers, sugar and beans. Bring to boil. Reduce heat and simmer uncovered for 1-1 1/2 hours depending on thickness desired. Stir often to prevent sticking. 6 servings.

Real Texas Chili

This classic Texas chili (no beans, no onion, no tomatoes) was created by native Houstonian Carter Rochelle, a professional fund-raiser.

Former New York Times food editor Craig Claiborne once pronounced this chili his favorite and published the recipe in two of his cookbooks.

Serve with pinto beans and chopped onion on the side to mix in as desired. Serve with crackers, tortilla chips, warmed flour tortillas or corn bread.

3 pounds boneless beef stew meat (chuck or round)
6 ounces beef suet (hard white fat), cut into pieces (see note)
3 or 4 garlic cloves, crushed
2 teaspoons salt
1 teaspoon freshly ground black pepper
4 to 6 tablespoons chili powder, or to taste
8 tablespoons Masa Harina (Mexican corn flour)
6 cups hot water
2 tablespoons vinegar
2 teaspoons instant beef bouillon or beef bouillon cubes
Red chiles, crushed or dried and chopped, to taste (optional)

Remove gristle and most of fat from meat; cut into 1/2-inch or smaller cubes (some of the beef should be chipped or flaked). Place suet in large skillet or heavy kettle and render it (cook until fat melts). Skim residue off rendered suet; discard residue.

Add meat to hot fat and sauté until lightly browned. Add garlic, salt, black pepper and chili powder. Mix well and let seasonings permeate meat a few minutes. Sprinkle in Masa Harina and mix, stirring rapidly until smooth. Add water, vinegar, bouillon and chilies. Reduce heat and simmer until meat is very tender; some of the meat should virtually dissolve into the chili.

If chili becomes too dry while cooking, add a little water from time to time. Correct seasonings. When done, skim fat from surface. (You can refrigerate overnight and scrape hardened fat off before reheating.)

Texas Border Chili

Yield: 12 servings

3 medium tomatoes
1 large Bermuda onion, finely chopped
1/4 teaspoon dried Mexican oregano
2 teaspoons paprika
5 large garlic cloves, finely chopped
4 pounds beef shank, coarsely ground
1 tablespoon lard, butter or bacon drippings
4 scallions, chopped
5 green bell peppers, chopped
5 fresh Serrano chiles, chopped
1 pound chorizo sausage or hot non-Italian sausage
4 medium garlic cloves, finely chopped
2 teaspoons salt
4 tablespoons ground hot red chile
4 tablespoons ground mild red chile
3 tablespoons cumin seeds
Beer
Water

Puree the first four ingredients plus one clove of the garlic in a blender or food processor (using the steel blade). Scrape the mixture into a large heavy pot and add the beef.

Melt the lard, butter, or bacon drippings in a heavy skillet over medium heat. Add the scallions, bell peppers, Serrano chiles, sausage, and the remaining garlic, and cook until the onions are translucent and the sausage is browned.

Place the cumin seeds in a 300 degree F oven for a few minutes until lightly browned. Remove seeds from the oven and crush them with a mallet. Stir the vegetables into the beef and tomato mixture. Add the salt ground chile, cumin, and enough water or beer to cover. Bring to a boil over medium-high heat, then lower the heat and simmer, uncovered for 4 to 6 hours. Taste and adjust seasonings.

Texas Red Chili

- 3 pounds coarsely cubed lean beef
- 1/2 cup chili powder
- 1 tablespoon cumin powder
- 1 tablespoon oregano
- 2 cloves minced garlic (the more the better)
- 1 quart beef stock or canned beef broth
- 1/4 cup masa harina or cornmeal
- 1/4 cup cold water
- 2 pinto beans, cooked

Brown beef, using olive oil, about 1 lb. at a time, stirring as it cooks. Remove each pound after browning.

When all meat is browned, return it to the skillet.

Add seasonings, beef stock and beans. Cover and simmer 1 1/2 - 2 hours.

Combine masa or cornmeal with cold water and stir thoroughly into chili. Simmer 30 minutes.

Makes about 3 3/4 quarts.

Texas Roadhouse Chili with No Beans

Dark chili powder
Cumin
Sugar
Basil
Thyme
Oregano
Coriander
White Pepper
Black Pepper
Cayenne Pepper
Paprika
Granulated Garlic

Step 1

Begin with a large grind burger, sear in a hot skillet until fully cooked.

In large skillet place oil, garlic, and jalapenos. Saute until tender. Add flour to make a roux.

Step 2

In a separate container mix warm water, beef base, tomato paste and the "chili mixture."

Step 3

Bringing it all together:

Add step 2 to step 1, slowly and mix thoroughly.

Bring to a soft boil. Return to a medium heat. Add the precooked burger grind. Cook for 30 minutes. Turn heat off, and add canned diced tomatoes; mix thoroughly. Serve with crackers onions, cheese or any of your favorite accompaniments.

THREE-CHILI CHILI

2 pounds ground beef
1 (12 ounce) package smoked sausages, cut into bite-sized pieces
9 slices bacon, diced
2 tablespoons minced garlic
2 onions, diced
1 (6 ounce) can tomato paste
1 (14 ounce) can beef broth
1 (28 ounce) can diced tomatoes
1 (15 ounce) can mild chili beans, with sauce
2 (15 ounce) cans pinto beans, drained
3 Anaheim (New Mexico) chile peppers, seeded and minced
3 jalapeno peppers, seeded and minced
3 Serrano peppers, seeded and minced
3 tablespoons Worcestershire sauce
1/3 cup brown sugar
2 teaspoons chipotle chile powder
2 teaspoons ground cumin
salt and pepper to taste

DIRECTIONS

Brown the ground beef in a large soup pot over medium-high heat until cooked and crumbly; drain and set aside. Brown sausages, then set aside. Reduce heat to medium and stir in bacon. Cook until the bacon has released its fat and is beginning to turn crispy. Stir in garlic and onions, and cook until the onions soften and turn translucent, about 5 minutes. Stir in tomato paste to coat the onions.

Pour in beef broth, diced tomatoes, chili beans, and pinto beans. Add the Anaheim peppers, jalapeno peppers, and Serrano peppers. Season with Worcestershire, brown sugar, chipotle powder, and cumin. Bring to a boil over high heat, then reduce heat to medium-low, and simmer for 2 hours, or until thickened, stirring occasionally. Season to taste with salt and pepper, then simmer for 5 additional minutes before serving.

THREE-WAY BURN

- a) 6 (16oz) cans whole tomatoes
- b) 6 (8oz) cans tomato sauce
- c) 6 (4oz) cans tomato paste
- d) 2 cans beer
- e) 1/2 bottle red wine
- f) 8 tbl chili powder
- g) 1/2 cup bullseye bbq sauce
- h) 1/2 cup tupelo honey
- i) 4 tsp black pepper
- j) 4 tsp basil
- k) 4 tsp oregano
- l) 5 habanera's or scotch bonnets
- m) 2 cloves garlic
- n) 3 onions
- o) 3 green bell peppers
- p) 2-3 lbs ground sirloin
- q) 1 lb chicken breast
- r) cooked rice*

- a) combine ingredients a thru k in a 16-qt saucepan. Mix thoroughly. Place on low heat. Stir occasionally, for 15 minutes.
- b) Dice ingredients l and m and put in the pot. Stir.
- c) Chop ingredients n and o, and put in the pot.
- d) Brown next two ingredients in skillet. Drain off fat and put into the pot.
- e) Mix well and simmer for about 5 hours, stirring often. Add water as needed to retain desired thickness.

Serve over the rice, or not.

Serves 20

Tomato Soup Chili

2 cans of tomato soup, undiluted
1 ½ lbs. ground beef
2 TBL chili powder
8 oz. tomato sauce
¼ tsp. cayenne pepper
¼ tsp. crushed hot pepper seeds
1 TBL minced onion
salt to taste

Brown Hamburger, Mix hamburger into tomato soup, add tomato sauce, then add minced onion, salt, chili powder, hot pepper seeds, cayenne pepper to taste.

TOUCHDOWN CHILI

Ingredients

- 2 pounds ground beef
- 1 large onion, chopped
- 6 cloves garlic, chopped
- 1/3 cup chili powder
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons dried basil
- 1 (28 ounce) can diced tomatoes with juice
- 1 (4 ounce) can diced green chile peppers, drained
- 1 (15 ounce) can tomato sauce
- 1 (12 fluid ounce) can or bottle beer
- 1 tablespoon white vinegar
- 3 tablespoons brown sugar
- 1 teaspoon hot pepper sauce (Tabasco)
- 2 teaspoons salt
- 1/2 teaspoon ground black pepper

Directions

Place the ground beef, onion and garlic in a large saucepan over medium heat. Cook, stirring to crumble the beef, until the beef is no longer pink and the onion is tender. Drain off the fat and return the pan to the stove. Combine the chili powder, cumin and basil; sprinkle over the beef. Cook and stir to coat the meat and toast the spices a little.

Pour in the tomatoes, green chilies, tomato sauce, beer and vinegar. Bring to a boil and stir to loosen any bits that are stuck to the bottom of the pan. Mix in the brown sugar, hot pepper sauce, salt and pepper. Reduce the heat to low, cover and simmer for 3 hours. Remove the lid for the last 30 minutes of cooking.

Turkey Chili

Serves 6

Ingredients:

- 1 1/2 pound ground turkey
- 1 green bell pepper, chopped
- 1 can (19 ounce size) black beans, with liquid
- 1 can (28 ounce size) diced tomatoes, with liquid
- 1 can (15.25 ounce size) whole kernel corn, with liquid
- 1 pinch ground cumin, or to taste
- 1 pinch chili powder, or to taste
- 1 pinch red pepper flakes, or to taste
- 1 pinch ground cinnamon, or to taste

Directions:

Place turkey and bell pepper in a large saucepan over medium heat, and cook until turkey is evenly brown.

Mix in beans, tomatoes, and corn. Season with cumin, chili powder, red pepper flakes, and cinnamon.

Bring to a boil, reduce heat to low, and simmer 30 minutes. Add water if you want a more liquid chili.

White Turkey Chili

From: Jef and Leona Lauster

1 Tbsp. butter or margarine

1/2 cups chopped onion

1/2 cup chopped celery

1/2 cup chopped red bell pepper

1 minced seeded jalapeno

1 garlic clove, minced

3 cups cooked turkey (we use thighs)

2 (19 oz.) cans cannelloni beans, drained (1 can whole, 1 can mashed)

2 (16 oz.) cans chicken broth

1 cup frozen whole-kernel corn

1 1/2 tsp. ground cumin

1 tsp. chili powder

1/2 tsp. salt

1/4 tsp. black pepper

1 cup 1% milk

Melt the butter in a large Dutch oven over medium-high heat. Add onion, celery, bell pepper, jalapeno, and garlic. Sauté 5 minutes. Add turkey, whole beans, broth and then corn, cumin, chili powder, salt, and pepper. Bring to a boil; cover, reduce heat, and simmer 15 minutes. Add mashed beans and milk to the turkey mixture. Simmer, uncovered, for 20 minutes or until the mixture thickens. Makes 11 one-cup servings.

Turkey-Macaroni Chili

2 tb Cooking oil
1 lb Fresh ground turkey
Onion, medium, chopped
Green pepper, chopped
2 1/2 c Chicken broth
1 pk Elbow macaroni-7 oz uncooked
1 cn Tomato sauce 15 oz.
1 tb Vinegar
1 1/2 ts Sugar
1 ts Chili powder
1 ts Garlic salt
1/4 c Grated parmesan cheese
2 tb Grated parmesan cheese
1 tb Parsley

Heat oil in 4 qt. dutch oven over medium-high heat until hot. Crumble turkey into dutch oven; stir in onion and green pepper. Cook until turkey is no longer pink; drain, reserving juices in dutch oven. Stir broth into juices. Heat to boiling. Stir in macaroni; reduce heat. Simmer, stirring frequently, until broth is almost absorbed, about 10 minutes. Stir in turkey mixture and remaining ingredients except 2 tablespoons of cheese. Cook over low heat 10 mins. Salt and pepper to taste. Sprinkle rest of cheese on and serve.

TWO-BEAN CHICKEN CHILI

1 tbl olive oil
4 skinless chicken breasts, cut in 1/2" cubes
1/2 cup chopped onion
4 ribs celery, chopped with leaves
1 bunch scallions, chopped
1 medium green bell pepper, seeded and chopped
2 tbl minced garlic
2 jalapenos, seeded and chopped
1 tbl chili powder
1 tsp white wine Worcestershire sauce
1/2 tbl ground cumin
1 chicken bullion cube
1 cup green chilies, chopped
12oz beer
1 (15oz) can garbanzo beans
1 (15oz) can great northern beans
2 tbl green ketchup

white corn tortilla chips*

coat chili pot with olive oil.

Add next 6 ingredients and saute' for 5-6 minutes.

Add remaining ingredients and simmer covered for 1 hour

Serve with crushed tortilla chips

Kate's Vegetable Chili

Serves 6-8

2 large onions
2 medium carrots
3 stalks celery
150ml (5 fl oz, just over 1/2 cup) red or white wine
1 tsp each of dried basil and dried oregano
1 bay leaf (or kaffir lime leaf if you feel exotic)

2 1/2 cans (about 600g, 21oz, 4 cups) mixed beans, eg kidney, pinto, adzuki
2 cans (800g, 1 3/4 lb, 3 1/4 cups) canned chopped tomatoes

1 tbsp mild chili powder
2 tbsp ground cumin
1/2 tbsp Hungarian paprika
1 tsp turmeric
1/4 tsp ground cinnamon
1/4 tsp ground coriander
1/4 tsp Chinese 5-spice powder (or a mix of ground nutmeg and cloves)
1-2 green chillies, heat to taste (optional)
1 tbsp stock powder, or 1 stock cube
1 tbsp mushroom soy sauce, or vegan Worcestershire sauce (optional)
hot pepper sauce to taste (optional)
1 tbsp cider or white wine vinegar
6 tbsp tomato puree
salt and freshly-ground black pepper to taste
Sweetener of choice, to taste (optional)
2 (sweet bell) peppers, of different colors if possible
2 medium courgettes (zucchini) - about 200g (7oz) each
8-15 cloves garlic
1 326g can (2 cups) canned sweet corn, or equivalent frozen unthawed

Chop the onions, carrots and celery into small dice. Saute them in a large pan, either in vegetable stock, or using sunflower oil if you prefer, for 5 minutes. Add the wine, basil, oregano and bay leaf, and cook, stirring, until most of the wine has evaporated. Add the drained beans, and the undrained tomatoes. Mix in the spices along with 250ml (8 fl oz, 1 cup) water. Simmer for 40 minutes over low heat, stirring occasionally.

Add the seasonings. Cook over low heat for 10 minutes, then taste and sweeten with sugar, maple syrup, or anything else, if you think it needs it. Now simmer for a long time - about 2 hours more perhaps. While this is happening, prepare the vegetables - chop the (sweet bell) peppers; quarter the courgettes (zucchini) lengthways and slice; finely chop or crush the garlic; and drain the sweet corn if canned. Don't thaw frozen sweet corn yet though. Add the peppers and courgettes about 40 minutes before you're going to stop cooking it, and the garlic and frozen sweet corn about 10 minutes before the end. Don't add canned sweet corn until you're about to serve or freeze, then just give it long enough to heat through.

LIGHTNING-FAST VEGETABLE CHILI

one (28 ounce) can diced tomatoes, undrained
3 garlic cloves, pressed
2 tablespoons chili powder
1/2 teaspoon salt
1 medium yellow squash.
1 medium onion
1 medium poblano pepper
1 teaspoon olive oil, divided
3 tablespoons tomato paste
one (16 ounce) can chili beans in sauce, undrained
1/4 cup chopped fresh cilantro
shredded cheddar cheese and sour cream (optional)

in a large microwavable bowl, combine tomatoes, pressed garlic, chili powder and salt; microwave on high 5 to 7 min. or until simmering. Remove from microwave and set aside.

Meanwhile, seeded and diced yellow squash, diced onion and pepper; add 1/2 teaspoon of the oil to a 4 quart casserole; heat over medium-high heat 1 to 3 min. or until simmering. Add squash; cook 1 to 2 min. or until tender. Set aside.

Add remaining 1/2 teaspoon oil to the same casserole; cook onion and pepper 3 to 4 min. or until tender. Add tomato paste and cook an additional 30 seconds or until tomato paste begins to caramelize, stirring constantly.

Add tomato mixture to casserole. Reduce heat to medium-low; add beans and squash. Simmer 3 to 5 min. or until chili is thickened, stirring occasionally.

As chili simmers, chop cilantro. Stir cilantro into chili; serve topped with cheese and sour cream, if desired.

Serves 4

VEGETARIAN CHILI

1 large onion	1-15oz can pinto beans, drained
8 medium garlic cloves	1-10oz pkg frozen corn
2 red or green sweet peppers	1 1/4 tbl chopped semi-sweet chocolate
3 tbl vegetable or olive oil	4 tbl cilantro, chopped
3 tbl chili powder	2 tsp lime juice (fresh or bottled)
1 tbl ground cumin	(or more to taste)
1 tbl ground coriander	2 tsp salt
3-14.5oz cans diced tomatoes with liquid	1 tsp cayenne pepper (or more to taste)
1-4oz can green chillies, diced	garnishes* (optional)
1-15oz can kidney beans, drained	sour cream or yogurt (low-fat)
1-15oz can black beans, drained	shredded cheese

coarsely chop the onion and set aside. Chop or mince the garlic and set aside. Chop the bell pepper into 3/8" pieces and set aside. Heat oil in stockpot over med-high heat.

Add onion and garlic and saute until softened, about 5 minutes.

Add chili powder, coriander and cumin. Saute for another 2 minutes.

Add tomatoes with liquid and green chillies and cook, stirring occasionally, for 10 minutes.

Add bell peppers, beans and corn.

Reduce heat and cook over med-low heat for 30 minutes, stirring as necessary to prevent sticking.

Add chocolate and cilantro and simmer for 5 minutes more.

Add lime juice, salt and cayenne and simmer for an additional 3 minutes

Adjust seasonings to taste.

Vegetarian Chili II

3 tablespoons extra-virgin olive oil

2-1/2 teaspoons chili powder

1 teaspoon salt

3/4 teaspoon cinnamon

3/4 teaspoon coriander

3/4 teaspoon cumin

1/2 teaspoon crushed red pepper flakes

12-ounce bag ground beef substitute (usually found in frozen food section)

1 medium onion, diced

2 tablespoons soy sauce or tamari

2 cloves garlic, minced

28-ounce can crushed tomatoes

1 cup water

Two 15-ounce cans kidney beans, drained and rinsed

1 cup corn kernels (frozen are fine)

3/4 pound sweet potatoes, cut into 1/2-inch chunks (roughly 1 large potato)

Combine oil, chili powder, salt, cinnamon, coriander, cumin and red pepper flakes in a large saucepan over a medium-high heat. Heat for 2 minutes, stirring constantly, until spices are fragrant.

Add ground meat substitute, onion and soy sauce, and saute, stirring frequently, until onions are just translucent. Add remaining ingredients and stir well to combine. Heat until mixture reaches a strong simmer, about 5 minutes, then reduce to low, cover and let cook for 25 minutes, or until sweet potatoes are tender. Stir occasionally to ensure chili doesn't stick or burn.

Serve hot. Makes 4 to 6 servings.

Vegetarian Chili III

1 tablespoon salad oil
6 cloves garlic, chopped
1 small onion, diced
2 stalks celery, diced
1 small zucchini, diced
1 long eggplant, diced
1 can (4 oz) chopped olives
1 can (14 1/2 oz) whole tomatoes, undrained and chopped
1/2 block (10 oz size) firm tofu, cubed
1 can (15 oz) kidney beans, undrained
1 can (14 1/2 oz) vegetable broth
2 cans (8 oz size) tomato sauce
2 tablespoons hoi sin (Chinese soybean sauce)
1 teaspoon Sriracha (Korean hot sauce)
veg Worcestershire sauce
hot pepper sauce
garlic salt
lemon pepper

In a saucepot, heat oil. Saute garlic, onion, and celery. Stir in zucchini, eggplant, and chopped olives; cook for 1 minute. Add the tomatoes, tofu, beans, broth, tomato sauce, hoi sin, Sriracha, and seasonings. Cover, bring to boil, lower heat and simmer for about 45 minutes. Makes 12 servings.

Vegetarian Chipotle Chili

Ingredients:

1/4 c. olive oil
1 1/2 c. diced onion
4 cloves garlic, minced
2 tsp. cumin
1/2 tsp. red pepper flakes
1/2 tsp. black pepper
2 tsp. chili powder
2 TBL tomato paste
4 large carrots, diced
1 green bell pepper, diced
1 red bell pepper, diced
1 yellow bell pepper, diced
3 stalks celery, diced
1 (28-oz) can whole peeled tomatoes, drained, chopped
2 c. V-8 juice
2 (15-oz) cans dark kidney beans, drained and rinsed
1 (15-oz) can pinto beans, drained and rinsed
2 TBL Chipotle Tabasco sauce
salt to taste

Garnish:

16 oz. sour cream
2 TBL Chipotle Tabasco sauce
8 oz. shredded sharp cheddar cheese

Directions:

in large heavy pot, heat oil over high heat. Add next five ingredients. Sauté until onions are transparent. Stir in chili powder and tomato paste. Sauté for 30 seconds, then stir in celery, carrots and peppers. Cook for 2-3 minutes, stirring constantly.

Stir in tomatoes, V-8 juice and beans. Bring the mixture to a boil. Reduce heat and simmer for 20 minutes.

Stir in the Chipotle Tabasco sauce and season to taste.

To make garnish:

Stir together the Chipotle Tabasco sauce and sour cream. Top each bowl of chili with a spoonful of the sour cream/Tabasco mixture and then sprinkle with cheese. Serve immediately.

Venison Chili

6 tbs olive oil
2 large onions, chopped
4 cloves garlic, minced
1 can hot green chilies
2 1/2 lb venison, cubed 1/2in
1 1/2 lb ground venison
2 large cans crushed tomatoes
6 tbs red wine vinegar
6 tbs chili powder
4 tbs cumin
4 tbs Worcestershire sauce
1 tsp cayenne pepper
1 green pepper, chopped
4 tsp salt
2 tsp black pepper
2 large cans chili beans with gravy
corn starch

Procedure

Heat olive oil in Dutch oven and stir in onion, garlic, and chilies. Sauté about 5 minutes. Add cubed and ground venison. Stir until round meat is browned. Add all remaining ingredients except beans. Bring mixture to boil, then simmer uncovered 30 minutes. Stir occasionally. Stir in beans and simmer covered 15 minutes. Serve.

VOLCANO CHILI

- 1 lg. onion, chopped
- 1 clove garlic, minced
- 1/2 c. jarred jalapeno rings
- 2 tbsp. oil
- 3 lb. ground beef
- 1 lb. ground pork
- 2 tsp. salt
- 1 tsp. black pepper
- 1 tsp. cayenne pepper
- 1 (1 1/2 oz.) can chili powder
- 2 tbsp. ground cumin
- 1 (6 oz.) can tomato paste
- 2 c. water
- 3 (16 oz.) cans kidney beans, drained

Fry onions and garlic in oil. Add meat, salt and pepper and saute over a low heat. Add chili powder, cumin, tomato paste, jalapeno's, cayenne and water and cook slowly for 1 hour. Add kidney beans and cook 1 additional hour.

Walk-About Chili

- 2 pounds Ground beef
- 1 small Onion -- chopped
- 2 Garlic cloves -- fine chopped
- 3 tablespoons Chili powder
- 1 tablespoon Paprika
- 1 tablespoon Dried oregano leaves
- 1 1/2 teaspoons Salt
- 1 teaspoon Ground cumin
- 1 can Whole tomatoes -- undrained
(28 oz)
- 1 can Tomato sauce (8 oz)
- 1 can Tomato paste (6 oz)
- 16 Bags corn chips (1 1/2 oz -- size)
- Cheddar cheese -- shredded*
- Onions -- chopped*
- Green peppers -- diced*
- * for topping

In a 5-quarts kettle or Dutch oven, cook ground beef until well browned.

Add onion and garlic; cook 2 minutes. Stir in chili powder, paprika, oregano, salt, and cumin; cook 1 minute.

Stir in tomatoes and their liquid, tomato sauce, and tomato paste.

Stir to break up tomatoes into bits.

Heat mixture to boiling over high heat. Reduce heat to low; cover and simmer 1 hour, stirring occasionally.

If necessary, skim off and discard fat.

(For best flavor, make chili ahead and refrigerate overnight. Reheat chili and spoon into thermos container if transporting to a picnic.)

To serve, split open a bag of corn chips along one long side.

Add 1/2 cup chili, then top with cheese, onions, and peppers.

Spooning this spicy chili into bags of corn chips is a fun way to serve it, and allows you to eat it while walking around at football games or picnics.

"Weeknight Chili"

Yield: 4 Servings

1 lb ground beef
1 green bell pepper, chopped
1 cn (15 oz) red kidney beans
1 undrained
1 cn (8oz) tomato sauce
1 t white vinegar
2 T chili powder
2 T onion, Minced
1/4 t garlic salt
1 t sugar

1. In a 3 quart saucepan over medium-high heat, cook ground beef and bell pepper 6 minutes or until meat is no longer pink, stirring frequently. Drain excess fat.
2. Stir in remaining ingredients. Bring to a boil. Reduce heat and simmer 20 minutes, stirring occasionally. If desired, top with chopped onion, shredded cheese or sour cream.

WELL ROUNDED CHILI

Meats;

1 lb ground beef
1/2 hot italian sausage
1/2 lb ground veal
1/2 lb ground chicken

veggies;

2 (15oz) cans whole tomatoes
1 large yellow onion, diced
2 stalks celery, thin sliced
1 green bell pepper, seeded and diced
1 (15oz) can light kidney beans
1 (15oz) can dark kidney beans

seasonings;

1 tsp black pepper
1 tsp salt
1 tsp cayenne pepper
2 tsp chili powder
1 tsp paprika
1 tsp garlic powder

garnish items;

2 cups shredded cheese of choice
1 large can French fried onion rings

1. mix meats and seasonings in a mixing bowl
2. brown seasoned meat in skillet. Drain juices.
3. put tomatoes (with liquid) in a crockpot and crush with potato masher or large spoon.
4. Add onions, celery and green peppers. Add beans and heat. Add meat.
5. Mix well. Cook on high setting 4 hours, stirring occasionally.

When done, serve with garnishes

WHITE CHILI (crockpot)

1 pound boneless, skinless chicken breast, cut into 3/4-inch pieces
1 tablespoon flour
1 tablespoon minced garlic
1 tablespoon cumin
1 tablespoon dried oregano
1 to 2 teaspoons black pepper
1/2 teaspoon white pepper
Pinch crushed red peppers
2 (4-ounce) cans drained chopped green chilies
1/4 cup minced fresh jalapeno peppers
1 pound rinsed dried navy beans
5 cups hot fat-free chicken broth
3/4 cup chopped onion
Salt and pepper to taste
1/2 bunch chopped cilantro leaves, divided

In a 4-quart or larger slow cooker, toss the chicken with the flour until evenly coated. In a small bowl, mix together the garlic, cumin, oregano, black and white peppers, and crushed red peppers; add to slow cooker and mix well. Add the green chilies, jalapeño peppers, beans, hot broth and onion. Cover and cook on low 8 to 9 hours or until beans are tender. Salt and pepper to taste. Stir in half the cilantro. Ladle into bowls and garnish with remaining cilantro. Makes about 8 cups

Creamy White Chili

Ingredients

1 pound boneless skinless chicken breasts, cut into 1/2-inch cubes
1 medium onion, chopped
1-1/2 teaspoons garlic powder
1 tablespoon canola oil
2 cans (15-1/2 ounces each) great northern beans, rinsed and drained
1 can (14-1/2 ounces) chicken broth
2 cans (4 ounces each) chopped green chilies
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon dried oregano
1/2 teaspoon pepper
1/4 teaspoon cayenne pepper
1 cup (8 ounces) sour cream
1/2 cup heavy whipping cream

Directions

In a large saucepan, sauté the chicken, onion and garlic powder in oil until chicken is no longer pink. Add the beans, broth, chilies and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes.

Remove from the heat; stir in sour cream and cream. Yield: 7 servings

WOODEN PARROT CHILI

Shopping list;

3 lb lean ground beef

60 oz tomato sauce

16oz tomato paste

60oz diced tomatoes with chillies

10oz kidney beans (canned)

30oz black beans (canned)

30oz navy beans (canned)

30oz corn (canned or frozen)

30oz peas (canned or frozen)

4 cups red potatoes (pre-cooked)

3 cups diced onions

4 cups diced green serrano peppers

4 tbl virgin olive oil

1/2 cup minced garlic

1 1/2 tbl oregano

2 tbl chili powder

2 tbl red pepper

1 1/2 tbl black pepper

4 tbl steak sauce

1/4 cup soy sauce

1/4 cup "Louisiana" hot sauce

in a 12-qt pot, brown the beef, then drain and return to pot

add next 9 ingredients, with their liquids. Simmer on low heat

in a deep fry pan, saute' next 10 ingredients until onions are translucency and peppers are softened. Combine with meat in the big pot. Stir well, and simmer for at least 2 hours.

All you need now is a bowl and a roll.

World Championship Chili

- 3 pounds Beef chuck -- cubed
- 1/2 pound Pork -- ground
- PHASE I-----
- 1 tablespoon Flour
- 1 tablespoon Cooking oil
- 1/3 cup Onions, dehydrated -- minced
- 1/2 teaspoon Garlic -- granulated
- 1 can Beef stock
- 2 cans Chicken stock
- 1 can Tomato sauce -- 8 oz.
- 1/2 teaspoon Cumin
- 1 can Mild green chilies -- 4 oz.
- 1 Jalapeño pepper; seeded -- deveined, minced
- 1 teaspoon Black pepper
- 3 tablespoons Chili powder
- PHASE II-----
- 4 cans Tomato sauce
- 1/4 cup Chili powder
- 2 tablespoons Mild New Mexico chili powder
- 2 tablespoons Cumin
- 1 teaspoon Garlic -- granulated
- 1 teaspoon Tabasco brand hot sauce
- 1/2 tablespoon Brown sugar
- Salt -- to taste

Saute meat in oil. Drain and place in a 4-qt. cooking pot. Add remaining ingredients from PHASE I and simmer covered, 1-1/2 hours. Uncover, add remaining ingredients from PHASE II and simmer 1-1/2 hours.

"WORLD CLASS" CHILI

- 4 tbsp. vegetable oil
- 2 lg. onions, chopped
- 4 lg. garlic cloves, minced
- 4 lbs. lean stew meat, cut in sm. cubes
- 3 lbs. bulk pork sausage
- 2 (1 lb. 12 oz.) cans whole tomatoes
- 2 (6 oz.) cans tomato paste
- 6 tbsp. chili powder
- 3 tsp. cumin
- 1 tbsp. oregano
- 2 (1 lb.) cans baked beans
- 2 tsp. salt
- 2 tsp. sugar
- 2 tbsp. unsweetened cocoa powder
- 2 (15 oz.) cans kidney beans, drained
- 1 (15 oz.) can pinto beans, drained

In a large heavy saucepan, heat oil. Saute onion and garlic until soft but not brown. Add beef and sausage. Cook until brown; drain off fat. Add liquid from tomatoes. Chop tomatoes and add to meat mixture with tomato paste, chili powder, cumin, oregano, baked beans, salt, sugar and cocoa powder. Simmer partially covered for 2 hours stirring often. If too dry add a little water. Stir in kidney and pinto beans. Cook 30 minutes longer or until meat is very tender. May be refrigerated or frozen. Before serving remove any excess fat.

"YOU'RE NOT MAN ENOUGH" CHILI

3 (16oz) cans kidney beans
3 (16oz) cans black beans
6 (14.5oz) cans stewed tomatoes
(you can use the "chili style")
1/2 cup jalapeno's, seeded and chopped
3/4 cup chili powder
1 tbl hot curry powder
3 tbl ground red & black pepper blend

2 tbl Tabasco sauce
1/4 tsp Dave's gourmet insanity sauce
1 lb ground beef
1 large white onion, finely chopped
the usual garnishes*

in a large stockpot or chili pot, combine all the ingredients except the meat and onions, and stir with a WOODEN spoon. Put on stovetop over medium heat.

In a skillet, brown the beef until no longer pink. Add the onion, cover and cook on low until the onions are soft. Drain off excess fat; mix meat and onions with the other ingredients. Cook slowly for 1 to 6 hours. (the longer, the HOTTER).

You may serve with sour cream if you're not man enough!

Serve with a choice of garnish

Serves 4

Zucchini Chili

4-6 cup of grated, unpeeled zucchini
1 cup of celery, sliced
1 medium onion, chopped
3 tablespoons of vegetable oil
1 (15 oz.) can tomato sauce
1 tomato sauce can of water
One 29 ounce can of whole tomatoes & juice
2-3 tablespoons of chili powder
1 teaspoon of garlic salt + 3 teaspoon of salt
2 tablespoons of sugar
1 teaspoon of black pepper
1/2 teaspoon of red pepper
1/2 cup of pitted ripe olives, sliced
One 15 ounce can of kidney beans
1 cup of fresh, sliced mushrooms

Sauté grated zucchini, celery and onion in hot oil in large kettle or saucepan until celery is tender, but not browned, about 6 minutes. Add tomato sauce, water, tomatoes and juice, chili powder, garlic salt and salt, sugar and pepper. Simmer slowly, uncovered, 1 to 1 1/2 hours. Add olives, kidney beans and mushrooms.
Simmer another 10 to 15 minutes. Serves 8.