

The Essential CHILI Collection

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ABSOLUTE BEST ALL-AROUND CHILI RECIPE

- 4 pounds hamburger
- 4 medium onions, diced
- 2 cups chopped green peppers
- 2 cans (4 oz.) chopped green chilies
- 2 cans (28 oz.) whole tomatoes (with the juice) Chop the tomatoes a little.
- 1 pound bag of pinto beans (or other beans), picked over and soaked in water overnight)
- 4 cups water
- 1 can (16 oz) red kidney beans, with nectar
- 4 healthy-sized cloves of garlic, minced
- 8 Tbs chili powder (*more if you want it spicier*)
- 2 tsp ground cumin

Pick over the beans and soak them in plenty of water overnight.

Cook the hamburger, onions, and green peppers together. Drain the fat. Put the (soaked) beans, water, tomatoes, hamburger mix, garlic, chili powder, and cumin (all of it at once) into a big pot (it takes a BIG one) and boil it until the beans are soft. This will take several hours. Be patient. If you want to add salt (it can use it), wait till the beans are soft--they say salt toughens beans as they cook.

Add water as it cooks to keep it to the proper liquid consistency.

ACAPULCO GOLD CHILI

1 LARGE RED ONION, CHOPPED
2 MEDIUM RED BELL PEPPERS, DICED
2 SMALL OR 1 MEDIUM YELLOW BELL PEPPER, DICED
8-10 FRESH JALEPENO'S OR HABENERO'S MINCED FINE
3 LBS MEAT CUBES (ALL BEEF OR 2-BEEF AND 1-PORK)
SALT AND PEPPER TO TASTE

1 ½ GROUND CUMIN
4 TBL CHILI POWDER
1 LARGE CAN GOOD QUALITY CRUSHED TOMATOES
2 BAY LEAVES
1 TBL CRUSHED RED PEPPER (OPTIONAL)
3 19-OZ. CANS BLACK BEANS, DRAINED AND RINSED
2 TBL OLIVE OIL

HEAT OIL IN LARGE POT, PREFERABLY NON-STICK.

START SAUTE'ING ONIONS; AFTER THREE MINUTES, ADD SWEET PEPPERS, AND AFTER TWO MORE MINUTES OR SO, ADD JALEPENO'S. ADD SALT AND PEPPER TO TASTE.

CHOP MEAT IN PROCESSOR (OR USE THE MEAT COARSE GROUND)

WHEN PEPPERS ARE SOFT, ADD MEAT AND BROWN, BREAKING UP LUMPS.

WHEN ALMOST COOKED, ADD THE CUMIN AND CHILI POWDER, AND TASTE FOR SALT AND PEPPER.

WHEN MEAT IS COOKED THROUGH, ADD TOMATOES AND BAY LEAVES, AND CHECK TO SPICY LEVEL. ADJUST AS NECESSARY.

SIMMER ABOUT 15 MINUTES.

ADD THE BEANS, ONE CAN AT A TIME.

STIR AND COOK OVER A LOW HEAT FOR 2 HOURS, STIRRING FREQUENTLY.

REMOVE BAY LEAVES BEFORE SERVING.

Amigos Chili

2 lb Ground beef

1 c Onion; chopped

1 tb Garlic; minced

1/4 c Chili powder

1 tb Ground cumin

28 oz Tomatoes; crushed w/puree, (28 ounce can) with added puree

1 1/2 c Beef stock; or canned broth

2 c Corn kernels; fresh or frozen

15 1/4 oz Kidney beans; canned, drained

1/4 c Chopped fresh cilantro

Cook beef in heavy large pot or Dutch oven over medium heat until brown, crumbling with fork, about 10 minutes. Add onion, garlic, chili powder and cumin and cook 5 minutes, stirring frequently. Mix in crushed tomatoes, beef stock, corn and kidney beans and bring to boil. Reduce heat and simmer until thickened, stirring occasionally, about 30 minutes. (Can be made 1 day ahead. Cover and chill. Bring to simmer before serving, stirring frequently.) Mix in cilantro.

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

Bubba's Ass-Burn Chili

(Makes about 1 gallon)

2 pounds ground beef
1 medium onion, diced
2 cloves fresh garlic, minced
2 green bell peppers, diced
3 tablespoons Worcestershire sauce
3 tablespoons dark chili powder
2 tablespoons ground cumin
2 cans (28 ounces ea.) diced tomatoes
1 can (10 ounces) tomato paste
2 cans (15 ounces ea.) kidney beans, rinsed
2 or three tablespoons salt, to taste

In a large heavy pot, brown ground beef over medium-high flame. Drain and reserve grease for next step.

Sauté onions in excess grease, until transparent. Add garlic and cook a few more minutes.

Add peppers, tomatoes, tomato paste and seasonings. Stir to combine and bring to boil.

Add kidney beans and salt, to taste. Simmer for about an hour.

* Serve with diced onion, cheddar cheese and oyster crackers.¹⁰

Ass- Kickin' Chili

	olive oil	
1/3 cup		chili powder
1 Tbsp		ground cumin
1 Tbsp		garlic powder
2 Tbsp		onion powder
1 Tbsp		paprika
1 tsp		oregano
1 Tbsp		cayenne pepper or 1/4 teaspoon for wimps
2 Tbsp		black pepper
2 pounds		beef stew meat cut into small pieces -- trim fat
2 medium		onions chopped
1 13 1/4 oz		beef broth
1/2 can		tomato sauce 4 ounces
1 can		warm beer (what)
1/8 teaspoon		cinnamon
1 can		diced tomatoes w/green chilies 10 ounce -- canned
		salt to taste

Combine dry spices and set aside. Brown onions in olive oil, remove with slotted spoon, add meat and brown, remove with slotted spoon. Add dry spices and cook 1-2 minutes, add broth, tomato sauce, beer, meat, onions, tomatoes. Stir together and cook real slow for (2) hours or more until meat is tender. Serve with shredded sharp cheddar cheese on top.

BACKDRAFT CHILI

- 1 lb bacon, cut in pieces
- 3 lb chuck roast, cubed
- 1 1/2 lb ground chuck
- 2 lb pork roast, cubed
- 4 cloves garlic, minced
- 3 large onions, chopped
- 1 can green chilies, chopped
- 2 tsp dry chopped habeneros
- 2 tsp dry red peppers
- 2 tbs chili powder
- 1 1/2 tbs paprika
- 4 tbs cumin
- 1 tbs black pepper
- 1 tbs Tobasco sauce
- 2 tbs Worcestershire sauce
- 1 can beef broth
- 1 can rotel tomatoes
- 2 large cans hot chili beans with gravy

Fry bacon in #14 Dutch oven until just crisp. Remove and reserve bacon. Pour off most of drippings into a large skillet. Leave a small amount in Dutch oven. Brown meat and garlic in skillet in batches. While meat is browning, sauté onions in Dutch oven. Add meat as browned and stir well. Add bacon, green chilies and dried peppers, spices, sauces, stock, and rotel tomatoes. Simmer for 2 hours. Add hot chili beans and simmer another 15 minutes. Serve.

BEEN OUT IN THE WOODS TOO LONG CHILI

1 chicken, cut up
1 1/2qt water
1/2 lb beef suet
1/4 cups celery, finely chopped
8 fresh tomatoes, chopped
2 tsp sugar
5 lbs pork steak, cut into 1/2in cubes
4 lbs flank steak, cut into 1/2in cubes
3 onions, cut into 1/2in pieces
3 green peppers, cut into 1/2in pieces
1 lb shredded Monterey jack cheese
2 can green chilies, sliced
1/2 cups jalapenos, sliced
1 tsp oregano
1 tbs cumin
1 tsp pepper
4 tsp salt
5 tbs chili powder
1 tsp cilantro
1 tsp thyme
1 tsp coriander
1 tbs red pepper
1 cup non-alcohol beer
2 cloves garlic, minced
2 tsp lime juice

Put water in Dutch oven, add chicken and simmer 2 hours. Remove chicken and reserve broth. In a medium pot, combine celery, tomatoes, and sugar, simmer 1 1/2 hours. Mix all spices with n/a beer until all lumps are dissolved. Add tomato mixture, chilies, jalapenos, spice mixture, And garlic to broth. Melt suet in small pot. Pour 1/3 of drippings in Ea large skillet and brown pork in two batches. Add to broth mixture. Pour rest of drippings in skillet and brown steak in two batches. Add beef and drippings to broth mixture. Peel skin from two thighs and one breast of chicken. Cube meat and add to broth mixture. Simmer mixture and cook slowly 1 hour. Add onions and green peppers. simmer 2-3 hours longer. Stir occasionally. Add water as necessary. About 5 minutes *before serving, add cheese and lime juice.

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

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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 RED CHILI

Serves 4

Preparation Time: 10 minutes

Cooking Time: 50 minutes

Ingredients

1 tbsp oil
1 onion, roughly chopped
2 cloves garlic, finely crushed
500g chuck steak, cubed
1 x 820g can HEINZ BIG RED Condensed Tomato Soup
1 x 420g can red kidney beans, drained
1 tsp each chilli powder and ground cumin
1 tsp. oregano
1 chopped green capsicum
2 sticks celery, chopped
salt and pepper, to taste

Method

1. Heat oil in a large pan and cook onion and garlic for 1 to 2 minutes.
2. Add steak and cook in batches for 3 to 4 minutes, or until browned.
3. Add remaining ingredients, including HEINZ BIG RED Condensed Tomato Soup, stir well to combine and season to taste. Bring to the boil. Reduce heat and simmer for 45 minutes, or until meat is tender and liquid reduced. Serve accompanied with corn chips and guacamole.

BIKER GANG CHILI

6 lbs. kidney suet
40 lbs. ground beef
1 qt. vegetable oil
2 qts. Canola oil
4 (very) lg. yellow onions
10 med. heads garlic
1 bunch fresh parsley
1 (1/4 oz.) pkg. plus 2 peppers of
dried whole Habanero chilies
3 Ancho chili peppers
10 sm. hot chilies
12 Japanese red chili peppers
3 tbsp. ground white pepper
3 tbsp. fresh ground black peppers
1 (2.12 oz.) jar paprika
2 lbs. 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 cracklins 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 Chili

1 pound black beans -- dried

1 tablespoon salt

1/4 cup olive oil

2 cups onion -- minced

7 ounces diced green chiles

3 pounds ground round

3/4 cup tomato paste

1 tablespoon red wine vinegar

1 teaspoon dry mustard

1 tablespoon garlic -- minced

1 teaspoon celery seed

1/2 teaspoon cumin seed 1 teaspoon cayenne 1 teaspoon black pepper

PLACE BEANS IN A SAUCEPOT WITH WATER TO COVER, OVER A MODERATE FLAME BRING TO A BOIL, SIMMER FOR 3 MINUTES, REMOVE FROM HEAT, COVER, AND LET STAND FOR 60 MINUTES DRAIN, RINSE WITH COLD WATER, AND DRAIN WELL SPRINKLE SALT OVER THE BEANS, ADD WATER TO COVER, AND PLACE OVER A MODERATE FLAME BRING TO A BOIL, REDUCE HEAT, AND SIMMER FOR 2-3 HOURS, UNTIL TENDER (ADDING WATER AS NEEDED TO KEEP BEANS COVERED) REMOVE FROM HEAT, SET ASIDE HEAT THE OLIVE OIL IN A DUTCH OVEN, OVER A MEDIUM FLAME ADD THE ONIONS AND BELL PEPPERS, HEAT AND STIR FOR 5-6 MINUTES ADD THE GROUND BEEF, HEAT AND STIR FOR 5-6 MINUTES, UNTIL ALL OF THE REDNESS DISAPPEARS ADD THE BEANS IN LIQUID AND THE REMAINING INGREDIENTS BRING TO A BOIL, REDUCE HEAT TO LOW, COVER, AND SIMMER FOR 60-90 MINUTES SEASON TO TASTE WITH ADDITIONAL SALT AND PEPPER
SERVE HOT

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 ROAST PORK CHILI

1/4 cups bacon drippings
2 cloves garlic, minced
3 tbs chili powder
1/8 tsp cumin
4 lb pork loin with bone in
1 lb dry black beans
2 tbs olive oil
1/2 cups diced salt pork
2 onions, chopped
3 cloves garlic, minced
1 jalapeno pepper, minced
6oz package cooked ham, diced
2 can beef broth
1 bay leaf
1 tsp oregano
1 tsp red wine vinegar
2 tbs rum flavoring
4 onions, sliced thin

In a small pot, combine bacon drippings, 2 cloves garlic, 2 tbs chili powder, cumin, and 1/4 tsp black pepper. Spread over the pork loin and let stand. In a large pot, cover beans with cold water. Heat to boiling and cook 2 minutes. Turn off heat and let stand 1 hour. Drain. Cover with cold water and boil. Reduce heat and simmer for 30 minutes. Add water as necessary. Drain and reserve liquid. In a medium pot, cook the salt pork in boiling water for 5 minutes. Drain and pat dry. Heat olive oil in Dutch oven. Stir in salt pork and cook until golden, about 3 minutes. Stir in onion, garlic, and jalapeno. Cook 1 minutes. Stir in ham and cook 2 minutes more. Stir remaining chili powder into onion mixture. Add beans, broth, bay leaf, oregano, vinegar, and rum flavoring. Mix well. Place pork loin on top of mixture and bake at 330 for 1 1/2-2 hours. Turn the meat twice and stir the beans. Add reserved bean liquid if too dry. Remove meat and allow to stand, covered in foil or 10-15 minutes. Cut the meat from the bone and into small chunks. Add to beans and stir. Simmer for 15 minutes and serve.

BLACK BEAR CHILI

4 cups dry black beans
2 tbs cumin
2 tbs oregano
1/2 cups olive oil
2 lbs flank steak, cut into cubes
2 large onions, chopped
1 green pepper, diced
3 cloves garlic, minced
4 1/2 tsp paprika
1 tsp cayenne pepper
1 tsp salt
1 large can crushed tomatoes
1/4 cups jalapenos, sliced
1 red bell pepper
6oz Romano cheese, grated
sour cream
warm flour tortillas

Place beans in large pot and cover with cold water. Bring to boil. Remove from heat and let stand 2 hours. Drain beans and return to pot. Add enough cold water to cover by 2in. Cover and bring to boil. Reduce heat and simmer until beans are tender about 2 hours. Add water as necessary. Drain beans into Dutch oven, reserving 3 cups liquid. Add 1 cup of liquid to beans. Heat olive oil in large skillet and brown steak. Add onions, green pepper, and garlic. Stir for 3 minutes. Add spices and cook for 10minutes, stirring often. Mix in jalapenos and tomatoes. Bring to boil then add to beans. Add remaining reserved liquid to thin. Simmer covered 1/2 hour. Serve over tortillas. Top with sour cream, Romano cheese, and diced red bell peppers.

Bowl Of Red

There are many variations of this style of chili. Use this basic recipe to develop your own signature version.

Serves 4-6

- 1 Tablespoon Oil
- 2 pounds Beef chuck steak, cubed
- 1 medium Onion, diced
- 1 teaspoon Garlic, minced
- 4 Tablespoons Chili powder
- 1 1/2 teaspoon Cumin
- 1 cup Beef broth
- 1/2 cup Beer
- 1 teaspoon Cider vinegar
- 1 teaspoon Oregano
- Salt and pepper to taste
- Hot sauce (optional)

Heat the oil in a heavy pot. Add the beef and brown. Add the onion and cook until just soft. Add the garlic and cook for 1 minute longer. Add the remaining ingredients. Slowly bring to a boil. Reduce the heat and simmer until the beef is tender (about 1 1/2 hours). Serve warm with jalapeno peppers, cheese and crackers.

Brazos River Chili

3 lbs. Top sirloin, chili ground or cut into 1/4-inch pieces

4 T Bacon drippings

4 Large cloves of garlic, minced or put through a garlic press

1 Medium onion, finely chopped

10-1/2 oz. Can of beef broth

13-3/4 oz. Can of chicken broth

8 oz. Tomato sauce

1 t Onion powder

1 t Garlic powder

3 T Chili powder

1 T Hungarian sweet paprika

1/2 t White pepper

1 or 2 Whole jalapeños, seeded and halved

3 T Chili powder

1 t Ground cumin

1 t Onion powder

In a Dutch oven, brown the meat in the bacon drippings.

Add the garlic and onion and cook until just transparent.

Add the beef broth, the chicken broth and tomato sauce, and bring to a boil.

Add the onion powder, chili powder, paprika and white pepper, and stir well.

Float the jalapeño halves on surface of chili.

Reduce heat to low and simmer, covered, for 1 hour.

Check occasionally to see that liquid covers the meat.

If it begins to look dry, lower the heat and add a little beef broth.

Remove jalapeños from surface and stir in the additional chili powder, ground cumin and onion powder.

Return jalapeños to chili, cover, and simmer over very low heat for an additional hour.

At the end of the cooking time, adjust the taste with additional chili powder, cumin, onion and garlic powder, if desired.

Buckskin Chili

5 lb Venison, boneless
1/2 lb Bacon
2 c Beaujolais red wine
1 ts Angostura Bitters
4 tb Cumin (fresh ground)
3 tb Tabasco sauce
3 Garlic cloves (minced)
2 1/2 c Tomato sauce
1/2 c Tomato paste
2 1/2 c Stewed tomatoes chopped
3 Jalapeno peppers minced
2 Med. onions chopped
1/2 c Mushrooms chopped
3 tb Dried red pepper flakes
1/2 ts Allspice
1 ts Mexican oregano(optional)
2 tb Dried crushed anchos
1 1/2 ts Salt

Fry bacon in a large, heavy pot. Remove bacon when done and set aside. Add the venison which has been rough ground, the chopped onions, the minced garlic, and salt to bacon grease. Fry the venison til done and remove from the pot. Drain off the grease, add the wine, tomato sauce, and the bacon which has been crumbled. Bring wine to a boil, add the Jalapenos, venison mixture, Tabasco sauce, 3 Tablespoons of the cumin, the Allspice, bitters, salt, anchos, red pepper flakes, and mushrooms. Reduce heat after cooking for 3 minutes, add tomato paste, and cook for 1 1/2 hours. Stir often or as needed. Add the remaining cumin, cook for 15 minutes more and serve.

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 chillies
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)

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.

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

Directions

- 1 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 chilies. Cook over medium-high heat, stirring frequently, for 15 to 20 minutes, until thoroughly heated.

Amateur's Light Breeze Chicken Chili

2 (10 ounce) cans chunk
chicken, undrained
2 (16 ounce) cans chili
beans, drained
3 (14.5 ounce) cans
Mexican-style stewed tomatoes
1 (12 ounce) jar sliced
jalapeno peppers
1 large onion, chopped
2 large green bell peppers,
seeded and chopped
1 1/2 tablespoons chili powder
2 tablespoons cumin powder
10 cups water, or as needed
1 (14.5 ounce) can chicken broth
salt to taste

Directions

1 In a large stockpot, combine the chicken, chili beans, tomatoes, jalapenos, onion and green bell pepper. Season with chili powder and cumin. Pour in the chicken broth, and enough water to cover the ingredients. Stir well, and bring to a boil. Reduce heat to medium, and let simmer for one hour. Season with salt to taste.

Chilli's Grill & Bar Southwest Chicken Chili

1/4 cup vegetable oil
1/2 cup diced onions
1 1/3 cups diced green bell pepper
2 tablespoons diced seeded jalapeno pepper
3 tablespoons fresh minced garlic
4 1/2 cups water
8 teaspoons chicken base
2 teaspoons lime juice
2 tablespoons sugar
3 tablespoons cornstarch
3 tablespoon ground cumin
2 1/2 tablespoons ground chili powder
4 teaspoons ground paprika
4 teaspoons dried basil
2 teaspoons freshly minced cilantro
1 1/2 teaspoons ground red pepper
1/2 teaspoon ground oregano
1/2 cup crushed canned tomatillos (see note)
1 can (4 ounces) diced green chiles, drained
2 cans (15 ounces each) navy beans or small white beans, drained
1 can (15 ounces) dark red kidney beans, drained
3 pounds diced cooked chicken breast
Shredded cheese and sour cream for garnish (optional)
Tortilla chips

In 5-quart or larger pot, heat oil over medium heat. Add onions and saute along with bell pepper, jalapeno and garlic. Cook until vegetables are tender. In another container, combine water, chicken base, lime juice, sugar, cornstarch and seasonings. Add to vegetable mixture. Add tomatillos and diced green chiles to pot; bring to boil. Add beans and chicken; simmer 10 minutes. Serve topped with cheese and sour cream if desired, with tortilla chips on the side. Makes about 4 quarts.

Notes: This dish is thick, spicy and dark in color. Its consistency is more like a chicken stew or soup than a chili. Canned tomatillos are sold at El Rey Mexican Products, 1023 S. 16th St., and may be found in the ethnic section of some larger supermarkets.

Chernobyl Chili

4 pounds ground beef
3 large onions -- diced
1/2 cup green pepper -- diced
6 garlic cloves -- pressed
2 pounds crushed tomatoes
1 pound whole tomatoes -- cut up
6 ounces tomato paste
2 1/2 pounds light red kidney beans -- not drained
2 tablespoons brown sugar
3 tablespoons sugar
8 tablespoons chili powder
2 teaspoons msg
4 teaspoons cayenne pepper
1 teaspoon salt
3 tablespoons bacon grease
water or beer
2 tablespoons garlic powder

1. In a large microwave container, brown meat, onions, green pepper, and garlic for 15 minutes on full power. Drain off and reserve a cup of two of liquid. Break up any remaining large chunks of meat.
2. Add remaining ingredients except tomato paste and cook on full power for 30 minutes covered. Stir and taste.
3. Cook for 1 hour at 70% power, uncovered. Stir and taste at half- hour intervals. Add water as necessary.
4. Add tomato paste and reserved meat liquid. Cook 30 minutes at 60% power, uncovered. Stir and taste. The chili is done and can be served directly or decanted into a crock pot to simmer.
5. Serve with shredded cheddar cheese, tabasco sauce, diced onions, hot chili oil, red pepper flakes, and hot dogs with rolls. Your guest can microwave their own hot dogs and top with chili and cheese!! NOTES: For TRUE CHERNOBYL- Class 20 megaton SS-19 chili, double the pepper, chili powder and MSG and add 30 minutes to the cooking in step 2

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 farmbread or sourdough bread

Feeds 8-10 people

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 chillies, 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

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 chillies, 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

BARRY'S CHILI BLAST

2 tbl olive oil	1/2 tsp cayenne pepper
3 large onions, chopped	1/2 tsp crushed red pepper
2 green bell peppers, seeded and chopped	1 tbl instant coffee
2 red bell peppers, seeded and chopped	1 milk chocolate bar, broken in small pieces
3 jalapenos, seeded and chopped	3 tbl cider vinegar
5 cloves garlic, chopped	2 (28 oz) cans tomatoes, chopped or diced
2 lb ground beef	1 (6 oz) tomato paste
2 lb ground pork (or bulk sausage)	1 (15 oz) can kidney beans, drained and rinsed
3 tbl chili powder	1 (15 oz) can black beans, drained and rinsed
2 tsp cumin	
2 tsp oregano	Garnishes-shredded cheddar, red onions, chopped,
beef broth if needed	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

CHILI “BOB”

1 LB BOB EVANS HOT SAUSAGE
1 ½ LBS LEAN GROUND BEEF
1 LARGE ONION
1 TBL GARLIC, CRUSHED
2 CANS (14 OZ) WHITE BEANS
2 CANS BLACK BEANS
2 LARGE CANS CRUSHED TOMATOES
2 TSP SALT
5 TSP CHILI POWDER
2 TBL BROWN SUGAR
HOT PEPPER SAUCE TO TASTE

BROWN MEAT, ONION, GARLIC. IN A LARGE DUTCH OVEN.
DRAIN AND TRANSFER TO A LARGE POT
DRAIN AND RINSE BEANS
ADD BEANS
ADD REMIANING INGREDIENTS
COOK UNCOVERED AT A BRISK SIMMER FOR A GOOD ½ HOUR
SERVE IN HEATED CHILE BOWLS

THE CHILI OF THE CENTURY

1/4 cups olive oil
4 large onions, chopped
2 lb hot pork sausage
2 lb ground chuck
1/3 cups chili powder
3 tbs cumin
3 tbs oregano
3 tbs cocoa powder
2 tbs cinnamon
2 tsp cayenne pepper
4 cups tomato juice
1 can rotel tomatoes
2 can beef broth
8 cloves garlic, minced
2 tsp corn starch
2 large cans hot chili beans with
gravy

In a large skillet, sauté onions in olive oil. In a #14 Dutch oven, brown pork sausage and ground chuck. Season with 2 tsp salt. Cook for about 20 minutes. Add onion mixture. Stir in spices and cook 5 minutes. Add tomato juice, rotel tomatoes, and beef stock. Bring to boil, lower heat, and simmer 1 hour. Stir in garlic and hot chili beans. Simmer another 5 minutes. Dissolve corn starch in 1/4 cups warm water and add to mixture. Stir until thickened. Serve.

Chile Colorado

Makes 12 servings

Ingredients

9 New Mexico dry chiles - washed, with stems and seeds removed
3 cups water
5 pounds boneless beef chuck roast, trimmed of fat
1/2 cup all-purpose flour
1 tablespoon kosher salt
1 tablespoon black pepper
3 tablespoons olive oil
1 large yellow onion, chopped
2 cups beef stock or water

Directions

1. Place chiles and 3 cups water into a medium stockpot, and bring to a boil. Remove from heat and steep for 30 minutes to soften. Strain into a bowl, reserving the cooking liquid. Place the chiles and some of the liquid into a blender, and puree until smooth. Add more liquid as necessary to form a smooth sauce. Pass sauce through a fine mesh strainer to remove any seeds and the tough skins; set aside.
2. Cut the roast into 1 to 2 inch chunks. In a medium bowl, combine flour, salt, and pepper. Dredge the beef chunks in the seasoned flour; set aside.
3. Heat olive oil in a large pot over medium heat. Saute onion until tender and translucent, about 5 minutes. Add beef chunks a few at a time, so as not to overcrowd the pot, and cook until evenly brown. Remove cooked meat, and continue browning remaining meat. Return reserved cooked meat to the pot. Stir in pureed chile mixture. Add beef stock to just cover beef chunks, or to personal preference. Bring to a boil over medium heat. Reduce heat to lowest setting, and simmer for 3 hours, or until meat is tender. If necessary, adjust with more stock during cooking.

Note:

Serve with chopped onion, sliced green onion, shredded cheddar cheese, and sour cream

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 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).

CHILLY CHILI

3 chopped shallots
2 chopped garlic cloves
3 peeled and seeded chopped avacados
2 cups chicken broth
2 cans diced tomatoes w/ green chillies
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 chillies
1 (15oz) can rinsed butter beans
TOPPING;
1 lime, juiced
1 avacado, 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, avacados 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 chillies.

To prepare topping;

Toss the avacado with the lime juice.

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

Serve chilled.

Makes 12 appetizer servings or 5 lunch servings

CHUCK WAGON CHILI

2 lb round steak, cubed
1/8 lb beef suet
8 dried chili pods
1 tbs instant beef bouillon
2 cloves garlic, minced
1 tsp oregano 1 tsp salt
1/2 tbs cayenne pepper
1/2 tbs chili powder
1 tbs paprika
1 tbs cumin
1 tsp vanilla extract
2 tsp white vinegar
2 squares baking chocolate
3 tbs corn starch
1 large can chili beans in gravy

Pour a little olive oil in Dutch oven and sear meat until gray in color. Cook beef suet in medium pot over low heat for 40 minutes. Discard pieces of fat that are left over and add rendered suet to Dutch oven. Wash chili pods and remove stems and seeds. Chop into small pieces and put into small pot with 2 cups water and boil for 30 minutes. Be careful not to touch eyes with hands until you can wash hands very well. Add boiled chilies to meat, stir and add rest of ingredients. Stir well. Simmer 2 hours. Dissolve corn starch in 1/4 cups water and stir into chili. Keep stirring until thickened. Serve.

Cincinnati Chili

2 tablespoons oil
2 1/2 lbs ground beef
1 quart cold water
6 oz tomato paste
2 large onion (diced)
1 1/2 tablespoons vinegar
1 tsp Worcestershire sauce
1 clove garlic (crushed)
2 tablespoons chili powder
5 bay leaves
2 tsps cinnamon
1 tsp allspice
2 tsps cayenne pepper
1 1/2 tablespoons unsweetened cocoa
salt and pepper to taste

In a heavy gauge pot - heat oil, add beef until brown, add onions and water and bring to a boil. Reduce to a simmer and add tomato paste and all other ingredients and let simmer 1 1/2 - 2 hours. Adjust with salt and pepper to taste. Remove Bay Leaves before serving.

My other comment is this. the only 1 to 5 ways to eat cincy chili is this.

1. Plain
- 2."Two Way" - Spaghetti and Chili
- 3."Three Way" - Chili, Spaghetti, and Cheddar Cheese
- 4."Four Way" - Chili, Spaghetti, Cheddar Cheese, and Onions
- 5."Five Way" - Chili, Spaghetti, Cheddar Cheese, Onions and Oyster Crackers.... NOT KIDNEY BEANS (yes raised voice)

COOK-OFF CHILI

½ CUP COOKING OIL
3 RIBS CELERY, PEELED AND DICED
4 YELLOW ONIONS, MINCED
14 CLOVES GARLIC, MINCED
3 TO 4 HALEPENO PEPPERS, PEELED, SEEDED AND CHOPPED
12 OZ MEDIUM HOT CHILES, DICED
3 TBL FRESH CILANTRO, MINCED
3 LBS GROUND BEEF
2 ½ LBS GROUND PORK SAUSAGE
3 CANS (14 ½ OZ) DICED TOMATOES
1 TBL GROUND CUMIN
1 ½ CUPS CHILI POWDER
3 BAY LEAVES
6 TBL CUERVO GOLD
6 TBL DARK IMPORTED BEER
A FEW SHAKES OF HOT PEPPER SAUCE
6 CANS (15OZ) TOMATO SAUCE
6 TBL TOMATO PASTE
1 ½ TSP GROUND OREGANO
¼ TSP GROUND CINNAMON
1 ½ OZ SEMISWEET CHOCOLATE

HEAT OIL IN LARGE SKILLET OVER LOW HEAT.

ADD CELERY, ONIONS, GARLIC, PEPPERS, CHILI AND CILANTRO AND SAUTE' 15 MINUTES

IN ANOTHER LARGE SKILLET, SAUTE' THE BEEF AND PORK UNTIL NO PINK MEAT IS VISIBLE.

DRAIN MEAT WELL

WHEN MEAT HAS COOLED MINCE FINELY WITH A CLEAVER.

COMBINE THE SAUTEED VEGATABLES, MINCED MEAT AND REMAINING INGREDIENTS, IN THE ORDER THEY ARE LISTED, AND ADD TO THE CHILI POT.

STIR WELL, SIMMER TWO HOURS, STIRRING OFTEN

Quick Cornmeal Chili

3 1/2 lb. ground beef
1 onion; chopped
40 oz. tomato sauce
1 bell pepper; diced
1 cup cornmeal
Tabasco sauce; to taste
2 Tbsp. chili powder

Brown meat; add onion and saute well. Add tomato sauce, seasonings, bell pepper, and chili powder. Salt and pepper to taste. Add water to desired thickness. Simmer 15-30 minutes. During last 15 minutes of cooking, sprinkle in cornmeal and stir.

"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

Corny Good 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.

Deb Doozie's Blue Ribbon Chili

This is the tastiest, easiest chili recipe you'll ever

find. I recommend serving it with sliced jalapeno chile

peppers and crackers or cornbread. Prep Time: approx. 10

Minutes. Cook Time: approx. 1 Hour . Ready in: approx. 1 Hour

10 Minutes. Makes 6 to 8 servings.

Printed from Allrecipes, Submitted by Deb

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.

DEVIL'S MIX CHILI

1 tbl olive oil	2 1/2 cups crushed tomatoes
1 lb ground beef	1 (15oz) can black beans
1 medium onion, chopped	1 (15oz) can red beans, drained
1 tsp chopped garlic	1 (4.5oz) can deviled ham spread
1/2 tsp salt	1/2 cup beef stock
1.3 oz chili seasoning mix	

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

EIGHT BEAN CHILI (THIS RECIPE MAKES A LOT OF CHILI)

1/4 lb Each, beans:

kidney, white, turtle,

1\2 LB. EACH Red, pinto,navy

1/4 c Paprika

1/4 c Pepper, cayenne,or to taste

1 lb Bacon

1/2 c Peppers, grnd dried poblano

5 ea Onions, lg, peeled chopped

108 oz Tomatoes, italian plum,

2/3 c Garlic, minced

12 oz Beer

1/4 c Coriander seed,toasted grnd

5 lb Beef, lean ground

1/4 c Cinnamon, ground

In a large pot, soak the beans together overnight in water to cover. Drain and add fresh water to cover. Cook at a simmer for 1 1/2 hours or until beans are just tender. While the beans are simmering, heat a large skillet. Mince the bacon and cook it until it begins to crisp. Add the onions and garlic and cook over medium heat for 5 minutes. Add all the spices and the ground Poblanos and cook another 5 minutes. Add the Tomatoes with their juice and the Beer. Simmer for half an hour. In another pan, cook the beef until the pink color disappears. Drain and add it to tomatoe mixture. When the beans are fully cooked, drain them, reserving the liquid, and add the beans to the meat/tomato mixture. Salt to taste and let the mixture simmer for about 1 hour. If it is too dry, add some of the bean liquid.

Acadian Eight Bean Chili Annie Rosensweigs'

1/4 lb Each of the following beans Kidney, White, Pink, Black, Red, Pinto, Cranberry, Navy.

1 lb Bacon

5 lg Onions, peeled and chopped

2/3 c garlic, minced

1/4 c Coriander seeds, toasted And ground

1/4 c Cinnamon

1/4 c Paprika

1/4 c Cayenne pepper or to taste For the timid tongue

1/2 c Dried Poblano Chili peppers Ground

1 cn 108 oz Italian tomatoes W/juice

12 oz Beer

5 lb Lean ground beef

Salt to taste

Pick over and wash beans. Put in large pot and cover with 4 qts. cold water. Soak over night. Wash and drain. Cover with water, bring to a bowl

over high heat, lower heat and simmer for 2 hours or until tender. Cook bacon in a large skillet, drain and crumble. Put next 7 ingredients in skillet and saut=82e for 5 minutes. Add tomatoes and beer, simmer. In another

skillet saut=82e ground beef until no longer pink. When beans are tende=

r

drain, reserving liquid. Add meat, bacon and vegetables to beans.

Simmer

over low heat until hot, adding bean liquid if necessary.

Empress Chili

- a.. 1 quart beef broth
- b.. 3 cups water
- c.. 2 pounds ground beef
- d.. 1/4 tablespoon onion flakes
- e.. 4 tablespoons chili powder
- f.. 1 teaspoon ground cinnamon
- g.. 2 tablespoons white vinegar
- h.. 3/4 teaspoon instant minced garlic
- i.. 1/2 ounce unsweetened baking chocolate
- j.. 1/4 teaspoon ground allspice
- k.. 1/4 teaspoon ground cloves
- l.. 1/2 teaspoon ground red pepper
- m.. 1 bay leaf
- n.. 1 15-ounce can tomato paste
- o.. 1 teaspoon ground cumin
- p.. 1 teaspoon salt

In a 4-quart sauce pot, bring broth and water to a boil. Gradually add beef. Stir until meat separates into small pieces. Cover and simmer for 30 minutes.

Add onion flakes, chili powder, cinnamon, vinegar, garlic, chocolate, allspice, cloves, red pepper, bay leaf, tomato paste, cumin and salt. Mix well. Bring to a boil. Reduce heat and simmer, covered, stirring occasionally, for about an hour.

Refrigerate overnight. Skim off fat before reheating. Serve over cooked spaghetti and add any or all of the following: Finely diced onions, shredded sharp Cheddar cheese and red or pinto beans. Serve with a small bowl of oyster crackers to soak up the juice.

The chili freezes well if you want to make a large batch.

ESKIMO JOE'S WORLD FAMOUS CHILI

Source: Eskimo Joe's Restaurant, Stillwater, Oklahoma

Serves: 4

- 3 lb. ground beef
- 2 small cans green chiles
- 1 can diced tomatoes with green chiles
- 1 can spicy chili beans
- 2 (8 oz.) cans tomato sauce
- 3/4 C. chopped green bell peppers
- 3/4 C. chopped onion
- 4 T. chili powder
- 1 T. season salt
- 1 T. cumin
- 2 tsp. oregano
- 1 T. black pepper
- 1/2 tsp. red pepper
- 1 tsp. salt
- 1 1/4 C. water

Brown meat in a skillet. Add remaining ingredients and simmer until vegetables are tender.

After browning the meat, you could also put this in a crockpot on LOW for about 8 hours.

Executioner's chili

2 tablespoons Paprika
1 tablespoon Oregano
2 tablespoons MSG
12 tablespoons Chili powder
4 tablespoons Cumin
4 tablespoons Beef bouillon
24 ounces Beer
2 cups Water
1 pound Beef chuck -- cut in 1/4" cube
4 pounds Ground chuck
2 pounds Ground pork
2 large Onions -- finely chopped
10 Garlic cloves -- fine chop
1 tablespoon Oil
1 tablespoon Sugar
1 teaspoon Coriander seed
8 ounces Tomato sauce
6 teaspoon Louisiana red hot sauce
1 tablespoon 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 ground meat in 1 lb or 1 1/2 lb batches. Brown beef cubes in grease from browned ground meat. Drain all meat and add to simmering spices. Continue until all meat is done. Saute chopped onion and garlic in 1 Tb Oil. Add to onions and garlic to meat-spice mixture. Add Water as needed. Simmer 2 hours. Add sugar, coriander seed, hot sauce and tomato sauce. Simmer 45 minutes. 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

FEEL THE HEAT CHILI

- 1 tbs oregano
- 2 tbs paprika
- 9 tbs chili powder
- 4 tbs cumin
- 4 tbs instant beef bouillon
- 2 cans non-alcohol beer
- 2 cups water
- 4 lb ground chuck
- 2 lb hot pork sausage
- 1 lb chuck roast, cubed
- 2 large onions, chopped
- 10 cloves garlic, minced
- 1/2 cups olive oil
- 1 tbs crushed dried habenero peppers
- 1 tbs sugar
- 1 tsp coriander
- 1 tbs Louisiana Red Hot Sauce
- 1/4 cups jalapenos, sliced
- 1 cup tomato sauce
- salt to taste
- 2 large cans hot chili beans with gravy

THIS RECIPE WILL FEED A WHOLE TROOP.

In a #14 Dutch oven, add paprika, oregano, cumin, chili powder, beef bouillon, n/a beer, and 2 cups water. Let simmer. In a large skillet, heat olive oil and brown meat in batches until all meat is done. Add each batch to Dutch oven with slotted spoon and stir after each batch. Sauté onion, garlic, and jalapenos in drippings until onion is clear. Add to Dutch oven and stir. Simmer 2 hours. Add rest of ingredients and simmer 1 hour. Add water as necessary.

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 chillies*

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 separatly in butter. When heated, add corn to mixture.

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

First-Love Chilli

This recipe is highly recommended for a chilli newcomer. It has been known to warm the cockles of the heart and secure a long-lasting devotion. The cinnamon and cloves add a particularly nice flavour but remember to remove them before serving. Although the proportions listed produce a chilli-for-two (enough for one chili devotee plus one novice), they can be easily doubled to serve four.

- 1 Tbsp lard
- 1 large onion, finely chopped
- 1 medium clove garlic, finely chopped
- 1 pound lean beef, coarse chili grind
- 1 Tbsp Pecos Valley ground red chile (hot or mild or a combination to taste)
- 1 tsp celery salt
- ¼ tsp cayenne pepper
- 1 tsp Pecos Valley ground cumin
- ½ tsp dried basil
- 1 tsp salt
- 1 16-ounce can plum tomatoes
- 1 small bay leaf
- 3 cups water
- 1 small cinnamon stick
- 1 whole clove
- 1 green bell pepper, cored, seeded, and coarsely chopped
- 1 16-ounce can kidney beans

Melt the lard in a large heavy pot over medium-high heat. Add the onion and garlic and cook until the onion is translucent. Add the meat 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 up through the cloves. Bring to a boil, then lower the heat and simmer, uncovered, for 2 1/2 hours. Stir occasionally.

Stir in the green pepper and kidney beans and simmer, uncovered, for ½ hour longer.

Remove the cinnamon stick, bay leaf and, if possible, the cloves.

Taste and adjust seasonings.

Serves: 2

CHILI THE GEEZER WAY

6 dried habenero peppers
3 lbs boneless chuck, diced 1/4in
6 tbs olive oil
beef suet
4 onions, chopped
4 garlic cloves, minced
1 1/2 tsp cumin-
1 large can tomatoes, squished
1 large can chili hot beans
1 tbs cocoa
2 bay leaves, crushed
1 tsp oregano

Heat a skillet over mod-high heat and toast peppers, turning often, for 1-2 minutes. Let cool, and crush. Combine with 1 cup water in a small pot And bring to boil. Simmer 5 minutes. Sauté meat in a Dutch oven with olive oil until lightly browned. Add onions and garlic, cook until onions are softened. Add cu minutes and cook 1 minutes. Add rest of ingredients. Add enough water to cover barely and bring to boil. Cover and simmer %2 hours. Serve with LOTS of cold drinks.

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)

Greek Chili

12 ounces lean ground beef
1/2 cup chopped onion
1 teaspoon minced garlic
2 tablespoons chili powder
2 teaspoons dried oregano leaves
1 teaspoon ground cinnamon
1/2 teaspoon dried mint leaves
1 tablespoon unsweetened cocoa
1 (28-ounce) can diced tomatoes, undrained
1 (15-ounce) can chickpeas, or 1 1/2 cups cooked dry-packaged chickpeas, rinsed, drained (see note)
1 (15-ounce) can dark-red kidney beans, or 1 1/2 cups cooked dry-packaged dark-red kidney beans, rinsed, drained (see note)
2 teaspoons honey
5 to 6 cups cooked macaroni, warm
Optional garnish: Sliced green onions and tops, crumbled feta cheese, sliced
Greek olives, as desired

Saute ground beef, onion and garlic in large saucepan until ground beef is browned, about 5 minutes; add spices, herbs and cocoa and cook 1 to 2 minutes longer. Stir in tomatoes, beans and honey; heat to boiling. Reduce heat and simmer, covered, 15 minutes; uncover and simmer until thickened, about 15 minutes. Spoon chili over macaroni in bowls; garnish with green onions, feta cheese and olives, as desired. Note: Any canned or dry-packaged bean variety may be substituted for those listed here.

8 servings (about 1 cup chili and 2/3 cup macaroni each)

GREEN CHILI WITH PORK

1/2 cups olive oil
2 large onions, chopped
8 garlic cloves, minced
8 jalapeno peppers, minced
3 carrots, peeled and cut crosswise into 1/2in pieces
1 1/2 tbs oregano
3 lb boneless pork shoulder, cut into 1/2in cubes
2 cans chicken broth
1 large can Italian plum tomatoes drained
1 potato, peeled and grated
4 cans mild green chilies, chopped
1 large can hot chili beans with gravy

In a Dutch oven, heat olive oil and add onions, garlic, jalapenos, and carrots. Sauté for 10 minutes. Stir in oregano and pork cubes. Cook for 20 minutes, stirring occasionally. Stir in chicken stock, 1 tsp salt, tomatoes, and potatoes. Bring to boil, then lower and simmer 1 1/2 hours. Stir occasionally. Add green chilies and beans to mixture and simmer another 30-45 minutes. Serve.

Guinness Stout & Filet Mignon Chile

Yield: 12-15 servings

1 cup salted butter
5 lb ground sirloin
1 lb filet mignon; 1/4 inch dice
2 cup onion; 1/4 inch dice
1 chile pepper, no seeds or
-veins; 1/8 inch dice
1/2 cup Guinness stout
1/4 cup flour
2 cup crushed tomatoes
1/4 cup tomato paste
4 cup beef stock
1 cup cooked black beans
1 cup cooked kidney beans
1/2 cup chile powder
2 Tbsp dark brown sugar

1 Tbsp kosher salt
2 tsp ground white pepper
1 tsp ground cumin
2 cup shredded cheddar cheese

Heat up 1/2 cup of the butter in a large sauce pot over medium high heat until very hot. Add diced filet and cook until seared and browned around the edges. Add ground beef and cook until all of the beef is browned thoroughly. Remove the meat and set aside, draining off 3/4 of the fat (leave the rest of the fat in the pot). Add the diced onions and chile pepper to the pot and cook until soft, about 3 minutes. Add the meat back to the pot. Add the Guinness and let boil for 1 minute. Add the flour and stir constantly for 1 minute. Add the crushed tomatoes, tomato paste and the beef stock and stir thoroughly. Reduce the heat to a low simmer and add both of the beans, the chile powder, cumin, salt, white pepper and brown sugar. Let the Chile simmer for 30 minutes, uncovered, stirring occasionally. Finish by stirring in 1/2 cup more of the butter and the shredded cheddar cheese. Garnish or serve with sour cream, diced red onions and pepper, shredded cheddar cheese, diced tomatoes, fresh chopped cilantro.

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.

Hot Dog Chili

1	lb.	hamburger meat
4	med	onions -- diced/chopped
4	Tbsp	mustard -- yellow
3	tsp	sugar
2	tsp	vinegar -- apple cider
2	tsp	chili powder
1	cup	catsup
		salt -- to season

Break up the hamburger meat and put into a 4-qt. pan. Add enough hot water to make a thick mix. Stir until smooth.

Add the remaining ingredients. Cook slowly for 1 hour. Can be thinned asneeded with water or beer.

INCH AND A HALF HOSE CHILI

- 1 tbs oregano
- 2 tsp paprika
- 11 tbs Gebhardt's chili powder
- 4 tbs cumin
- 4 tbs instant beef bouillon
- 3 can non-alcoholic beer
- 2 lb pork steak, cubed
- 2 lb chuck roast, cubed
- 6 lb ground chuck
- 4 large onions, chopped
- 10 cloves garlic, minced
- 1/2 olive oil
- 1 tbs dried red pepper
- 1/4 cups jalapenos, sliced
- 2 tsp coriander
- 1 tbs sugar
- 1 tsp Tobasco sauce
- 2 tsp Louisiana Red Hot Sauce
- 1 cup tomato sauce
- 1 tbs corn starch

THIS RECIPE WILL FEED A WHOLE TROOP.

In a #14 Dutch oven, add paprika, oregano, chili powder, beef bouillon, n/a beer, and 2 cups water. Let simmer. In a large skillet, brown meat in batches with olive oil. Use slotted spoon to add each batch to Dutch oven. Stir after each batch. Continue until all meat is done. Sauté onion, garlic, and jalapenos in remaining drippings. Add to Dutch oven. Add water as needed. Add dried red pepper, sugar, coriander, Tobasco, red hot sauce, and tomato sauce. Simmer 45 minutes. Dissolve corn starch in 1/4 cups warm water and add to mixture. Stir well and simmer another 30 minutes. Serve.

ITALIAN CHILI

3 lbs. ground beef
4 tbs onion flakes
2 tbs garlic flakes
2 envelopes spaghetti sauce mix
2 can pork and beans
2 1 lb cans tomatoes
1/2 cups firm packed brown sugar
2 tsp oregano

Brown beef in Dutch oven and add onions. Cook until onions are opaque. Drain fat and add spaghetti sauce mix, beans, tomatoes, garlic, 5oregano, and brown sugar. Cover and simmer 15-20 minutes.

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 oil
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

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 tumeric
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.

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)

Meatless Chili

2 c Coarsely chopped onions
2 Cloves garlic, minced
2 tb Vegetable oil
1 cn Dark red kidney beans - rinsed and drained –
15 ounce can 1 cn Black beans (15 ounce can) - rinsed and drained
1 cn Pinto beans (15 ounce can) - rinsed and drained
1 cn Whole tomatoes (28 oz can) - undrained - coarsely chopped
1 Large green pepper - cut into 1/2-in pieces
1 c Picante sauce
2 tb Unsweetened cocoa
2 ts Ground cumin
1 t Oregano leaves, crushed
1/2 ts Salt
1/8 ts Ground nutmeg
1/8 ts Ground allspice
Dash of ground cloves (opt) -----
OPTIONAL TOPPINGS-----
Sour cream, Chopped cilantro, Shredded monterey jack chese

Cook onion and carlic in oil in large saucepan or Dutch oven until onion is tender but not brown. Add remaining ingredients except optional toppings; bring to a boil. Reduce heat; cover and simmer 10 minutes. Uncover; continue to simmer 10 minutes, stirring occasionally. Ladle into bowls; garnish as desired and serve with additional picante sauce. Makes 6 servings, about 8 cups chili. Boasting 3 kinds of beans and rich, authentic south-of-the-border flavor, this meatless chili makes a satisfying light main dish year 'round and a super side dish for favorite grill-top fare, as well.

MELLOW CHILI

- olive oil
- 3 medium onions, chopped
- 2 green peppers, chopped
- 3 stalks celery, chopped
- 8 lbs ground beef
- 1 can tomato paste
- 2 can stewed tomatoes
- 2 can tomato sauce
- 1 can mild salsa
- 3 cloves garlic, minced
- 2 3oz jars chili powder
- 1 jalapeno chili, chopped
- 2 tsp salt
- 1 tsp oregano
- 1 tsp black pepper
- 2 large cans chili beans in gravy

Thinly cover a #14 Dutch oven with olive oil. Sauté green peppers, onions, and celery 10 minutes. Add meat and cook until brown. Stir in tomato paste, stewed tomatoes, and tomato sauce. Simmer 15 minutes. Add rest of ingredients and simmer -1 hour. Stir occasionally. Serve.

Mushroom and sweet corn chili

3 cups tomato juice

3 cups orange juice

1 bunch fresh thyme -- reserve 1 1/2 -- tablespoons fresh -- thyme leaves

2 cups black beans dried

1/4 cup peanut oil 2 large onions diced

8 cloves garlic minced

2 large sweet green peppers -- diced

4 chilies -- minced

1 chipotle chili -- minced

1 pasilla chili -- minced 1 habanero chili -- minced 18 plum tomatoes -- seeded and -- quartered

2 cups fresh corn kernels

3 tablespoons fresh chopped oregano

1 bunch scallions diced

3 tablespoons toasted cumin seeds --

ground 2 pounds chanterelles -- cleaned and halved

2 pounds shiitake -- cleaned and stems -- removed

2 cups dried sour cherries (optional)

In a large saucepan combine juices and bring to a boil. Add spelt berries, fresh thyme and beans. Simmer covered 1 1/2 hours. In a large heavy pot heat 1/2 of the oil, add onion and garlic and brown. Add peppers, chilies, tomatoes, and simmer for 20 minutes. Add corn, oregano, scallion, reserved thyme, and cumin and simmer for another 20 minutes. Add cooked beans and return to a simmer. While beans simmer, heat remaining oil in saute pan until smoking hot. Add mushrooms and saute 5 minutes. Add the sauteed mushrooms to the chili bean mixture, stir well and simmer 20 minutes. Add cherries and serve. Yield: 4 to 6 servings

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 chillies
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 GREEN PORK CHILI

3 lb pork shoulder, cubed
2 cups stewed tomatoes
1 cup tomato paste
3 cups water
2 1/2 tsp salt
2 16oz cans whole green chilies
1/2 tsp oregano
3 tbs bacon grease
1/3 cups flour
3 onions, chopped
6 cloves garlic, minced

Melt bacon grease in large skillet. Put flour in gallon zip-lock bag and add 1/2 of pork. Shake well to coat and brown in skillet. Coat other 1/2 pork and add to skillet to brown. Remove meat and place in Dutch oven. Add onions and garlic to skillet and cook until clear. Add to Dutch oven. Stir in remaining ingredients and bring to boil. Lower heat and simmer 45 minutes.

NECESSARY CHILI

3 lbs beans; 1 ea. Pinto, black, red
3 medium red onions, chopped
1 large Spanish or Bermuda onion, chopped
1 green and 2 red bell peppers, chopped
4 chili's, seeded and chopped
3 cayenne's, seeded and chopped
1 1/2 lb hot sausage, crumbled
3 lb lean ground beef
3.5 oz chili powder, divided
1 tbl garlic powder
 or 3 tsp minced garlic
1 1/2 tsp cumin
1/4 cup chili sauce
2 tsp "magic dust"
black pepper
8 (14-1/2 oz) cans diced tomatoes, with liquid
2 large cans kidney beans, drained
beef stock, if necessary, or bean stock
salt, if necessary
2 tbl olive oil

in a large soup pot, soak the three beans 8 hours (overnight), drain, rinse and cook till tender, about 2 hours

drain, preserving the liquid (bean stock) and return to the soup pot, over low heat
in a large skillet, soften the chopped veg's. and add to beans. Stir well
brown the meats, sprinkling with one-half the chili powder.

drain and add to the bean mixture. Mix well

add the tomatoes and kidney beans, and bring up the heat just to simmer.

Simmer 5 minutes or so, stirring regularly.

Add the balance of the spices, excepting the chili sauce

Simmer ten minutes more, stirring to prevent any sticking at the bottom.

Adjust chili powder, salt and pepper to taste

Stir in well 1/4 of the chili sauce, and simmer 10 minutes more. Stirring..

Taste

Adjust "heat" with chili sauce, taste, adjust,
simmer for 20-25 minutes, stirring often.

Add stock as necessary

Makes about 8 quarts of chili.

Probably freezes well, but we never get to find out!

New Mexican Chili

- 1/3 c Corn oil
- 3 ea Large onions, chopped
- 6 ea Large garlic cloves, minced
- 5 tb Mild ground chiles
- 1 ts HOT ground chiles
- 1 x Or Cayenne pepper
- 2 tb Ground cumin
- 1 lb Lean pork, ground
- 5 lb Boneless beef chuck,
Trimmed of fat, cubed 1/2"-3
- 2 ts Oregano
- 2 1/2 ts Salt
- 1/2 ts Fresh ground black pepper
- 28 oz Italian plum tomatoes,
1 x Canned, with juice
- 24 oz Good amber beer
- 13 oz Beef broth
- 2 ea Bay leaves
- 34 oz Kidney beans

In a large flame-proof casserole or stockpot, heat the oil. Add the onions. Cover and cook over moderate heat for 5 minutes.

Uncover, increase heat to moderately high and cook, stirring frequently, until the onions begin to brown, 5 to 10 minutes.

Add the garlic and cook another 1 or 2 minutes, until fragrant. Add the chiles and cumin. Cook, stirring, 1 minute then add the pork, mashing and stirring, until the meat browns and begins to separate.

Add the beef, oregano, salt and pepper. Increase heat to high and cook, stirring frequently, until the meat loses most of its redness, about 10 - 15 minutes.

Add the tomatoes and their liquid, the beer, beef broth and bay leaves. Bring to a boil, partially cover and reduce heat to moderate.

Cook until the beef is very tender and the sauce is reduced to a chili-like consistency, about 1 1/2 to 2 hours.

In a medium saucepan, heat the beans in the liquid from the cans. Drain when hot and either add to the chili or serve on the side along with other accompaniments such as steamed rice, sour cream, grated cheddar cheese, thinly sliced scallions, onions, or chips.

NORTHWESTERN CHILI

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

NOW THAT'S CHILI

3 lbs ground chuck
2 lbs chuck roast, cubed
2 large onions, diced
1 green pepper, diced
1 can green chilies
2 small fresh jalapenos
2 cloves garlic, minced
4 cups water
1 can tomato sauce
1 can tomato paste
7 tbs chili powder
2 bay leaves
3 tbs cumin
1 tsp oregano
1/4 tsp coriander
1/2 tsp beau monde spice
1/2 tsp hot pepper sauce
1 tsp cayenne pepper
1 tbs honey
1/2 tsp mole paste
1 tsp beef bouillon
1 tsp paprika
1/4 tsp white pepper
1 tsp salt
1/2 tsp black pepper
2 tsp corn starch

Heat 1/2 cups olive oil in Dutch oven. Add onions, green pepper, jalapenos, green chilies, and garlic. Sauté until soft. Remove from oven and reserve. Add another 1/2 cups olive oil to oven and heat to very hot. Add meat and brown. Add onion mixture and stir well. Add 3 cups water, tomato sauce, tomato paste, and chili powder. Stir well and bring to boil. Lower heat and simmer for 20 minutes. Add remaining ingredients except for corn starch. Mix corn starch with remaining water, bring chili to boil and add slowly while stirring well. Lower *heat, cover oven and slow simmer for 2 hours.

OZARK MOUNTAIN CHILI

3 medium onions, chopped
6 cloves garlic, minced
1/2 lb bacon, cut into pieces
2oz Gebhardt's chili powder
1/2oz dark chili powder
3 lb chuck roast, cubed
red pepper to taste
1 can beef broth
1 lb hot pork sausage
1 can green chilies, minced
1/2 tsp dried habenero chilies
1 tsp cumin
1/2 tsp coriander
1 can tomato sauce
1 can rotel tomatoes
1/2 cups oregano tea (1 tsp oregano steeped in hot water 30min)
1 tbs salt
4 drops Tobasco sauce

Fry bacon in a #14 Dutch oven until just crisp. Add onions, garlic, and all chili powder. Sauté until onions are clear. Brown beef in large skillet, a pound at a time, adding sprinkles of red pepper while browning. Use a little broth to keep from sticking. Add each batch to Dutch oven after browning and stir. Brown pork sausage and green chilies. Add habeneros when sausage is just about brown. Stir into Dutch oven. Cook 15 minutes. Add spices, tomato sauce, rotel tomatoes, and remaining broth. Mix well and cook for 30 minutes. Add oregano tea and Tobasco. Simmer covered for 15 minutes and serve.

OZARK WINTER CHILI

1 lb hot pork sausage
2 1/2 lbs ground chuck
4 onions, chopped
2 green peppers, diced
2 large cans crushed tomatoes
2 cans rotel tomatoes
1/2 lb dry pinto beans
2 tbs olive oil
3 cloves garlic, minced
1/2 cups chopped parsley
1/2 cups margarine
2 tbs salt
1/3 cups chili powder
1 1/2 tsp black pepper
1 tsp red pepper
1 1/2 tsp cumin
water

In large pot, soak beans in water overnight. Drain into Dutch oven, cover with cold water and simmer until beans are tender, about 1 hour. Add tomatoes and simmer 5 minutes longer. Heat olive oil in large skillet and sauté green peppers, onion, garlic, and parsley. In another large skillet, melt margarine and brown chuck and pork sausage. Add onion mixture and stir in chili powder. Cook 10 minutes and add mixture to beans. Add rest of spices, stir and simmer covered 1 hour. Remove cover and simmer 30 minutes longer. Skim most of grease from top and serve.

PATROL CHILI

2 lb. lean ground beef
1 green pepper, chopped
1 medium onion, chopped
1 tbs garlic flakes
2 one lb cans tomatoes
2 tbs chili powder
1 1/2 tsp salt
1/2 tsp oregano
1/2 tsp cumin
3 dashes Tobasco
1 cup hot water
2 15oz cans chili hot beans
1 15oz can whole kernel corn

Cook beef, green pepper, onion, and garlic in Dutch oven until beef is slightly browned. Drain off excess grease. Add all ingredients except corn and beans. Simmer uncovered 1 hour. Stir in undrained beans and corn. simmer 30 minutes longer. Serve. For the brave, Jalapeno pepper may be substituted for the green pepper or added. Or 4you may add additional Tobasco sauce. Guten Appetit.

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

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.

JOHN'S QUICK CHILI

1 lb. ground venison
1 medium onion, halved and thinly sliced
2 cans (16 oz. each) kidney beans, drained
1 can (14.5 oz.) diced tomatoes with Jalapeno peppers, undrained
 $\frac{3}{4}$ cup water
2 Tbs. brown sugar
2 Tbs. chili powder
1 Tbs. vinegar
1 tsp. salt
 $\frac{1}{2}$ -1 tsp. coarse ground black pepper

In large skillet over medium heat, cook venison and onion until the meat is no longer pink; drain.
Add the remaining ingredients.
Bring to a boil; reduce heat.
Cover and simmer for 10 minutes.
Uncover and simmer to desired consistency.

YIELD: 6 SERVINGS

Red Chili Nightmare

1 Cup Pinto beans -- dried
1 Teaspoon Paprika
5 Cups Water
1 Nutmeg,ground --
2 Tablespoons Lard
1 Teaspoon Cumin
1 Tablespoon Bacon drippings
2 Teaspoons Oregano,dried -- pref. Mexican
1 Onion
4 Tablespoons Sesame seeds
12 Ounces Pork sausage -- country-style
1 Cup Almonds,blanched -- skins removed
1 Pound Beef -- coarse grind 14 Red chiles -- whole
4 Garlic cloves 1
1/2 Cups Chile caribe
1 Teaspoon Anise
1 1/2 Ounces Milk chocolate -- small pieces
1/2 Teaspoon Coriander seeds
1 Can Tomato paste(6oz ea)
1/2 Teaspoon Fennel seeds
2 Tablespoons Vinegar
1/2 Teaspoon Cloves -- ground
3 Teaspoons Lemon juice
1 Cinnamon stick,ground -- 1"
1 Soft tortilla -- chopped
1 Teaspoon Black pepper --
freshly ground Salt

1. 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.
2. 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.
3. Melt the lard in a heavy skillet over medium heat. Add the beans and lightly fry them in the lard. Set aside.
4. Melt the drippings in a large heavy pot over medium heat. Add the onion and cook until it is translucent.
5. 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.
6. 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.
7. Taste when curiosity becomes unbearable and courage is strong. Adjust seasonings.~

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

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 Tomatos, 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, tomatos, 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

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, devein
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.

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

SKYLINE CHILI

(with a Cajun touch)

1 pound ground beef
1 medium onion, chopped
1 green pepper, chopped
4 cloves garlic, minced
1 teaspoon allspice
1 teaspoon cinnamon
1 Tablespoon cocoa powder
1 Tablespoon cumin
1 Tablespoon chili powder
1/4 teaspoon cayenne pepper 2 bay leaves
1 teaspoon ground cloves
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon vinegar
2 teaspoons Worcestershire
1 (15-ounce) can tomato sauce
1 can red beans
1/2 pound cheddar cheese, shredded
enough spaghetti for your family

Brown the meat, onion, bell pepper, and garlic until meat is done and vegetables are soft. Add all the other ingredients plus 1 1/2 quarts water. Bring to a boil, then lower heat to a simmer. Cook down for an hour or two. Serve over hot spaghetti with cheddar cheese on top. You can add raw onion with the cheese, too.

Don't eat this thinking it's a Texas style chili; it's not. But it's out of this world! It's also not authentic Skyline chili. In Cincinnati they boil the meat, omit the bell pepper, use more vinegar, and layer the beans and onions (if desired) with the cheese and spaghetti. Although it's delicious that way, I have adapted the recipe to suit my Cajun taste buds.

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

SPICY CHILI # 17

2 tbl olive oil
6 toes garlic, minced
3 toes garlic, coarsely chopped
2 vidalia or wallawalla 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 avacado, 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

"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, monteray jack, pepperjack, or mexican jack with jalapenos.

Serves 4-6

JAKE'S TAILGATE CHILI

- 1 10oz package Mild Italian Sausage
- 1 10oz package Hot Italian Sausage
- 1 pound lean ground beef
- 1 large onion, chunked
- 2 cloves garlic, minced
- 1 4oz can chopped jalapenos (optional)
- 1 cup red wine
- 1/4 cup Worcestershire
- 1 teaspoon hot, dry mustard
- 1 teaspoon celery seed
- 1 1/2 teaspoon chili powder
- 1 teaspoon cayenne powder
- 1/2 teaspoon salt
- 1 1/2 teaspoon fresh ground pepper
- 1 can (28oz) crushed tomatoes
- 2 cans (28oz) whole tomatoes, chunked
- 2 cans (15oz) red kidney beans
- Cabot Sharp or Extra Sharp Cheddar, shredded

In a large 4 1/2 quart pot, brown ground beef.

Add both sausages and cook until browned, breaking into bite sized pieces (8-10minutes).

Add onion and garlic and jalapenos Simmer 4-5 minutes.

Stir in Worcestershire and wine.

Add mustard, celery seed, chili powder, cayenne powder, salt and pepper and simmer for 10 minutes.

Add crushed tomatoes and whole tomatoes (cut into chunks), with liquid.

Heat to boiling, reduce heat and simmer (covered) for 2 hours, stirring occasionally.

Add kidney beans, with liquid. Heat to boiling. Reduce heat and simmer 1 hour (still covered).

Serve in individual cups or bowls with Cabot shredded cheddar on top

"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*

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 Red Chili

3 lb Beef Boneless Round Steak; *
1 c Onion; Finely Chopped, 1 lg
4 ea Cloves Garlic; Finely Chopped
1/4 c Vegetable Oil
2 c Tomato Puree
2 T Red Chiles; Ground, To Taste
1 t Cumin Seed; Ground
1 t Coriander; Ground
4 ea Anaheim Chiles; **
4 ea Jalapeno Chiles; **

GARNISHES-----

1 x Cheddar Cheese; Shredded
1 x Flour Tortillas
1 x Pinto Beans; Cooked

* Round Steak should be cut into 1-inch cubes.

** Peppers should be seeded and chopped.

Cook and stir beef, onion and garlic in 4-quart Dutch oven until beef is brown. Stir in remaining ingredients except cheese, tortillas and beans. Heat to boiling; reduce heat. Cover and simmer, stirring occasionally, until beef is tender, about 2 hours. Serve with cheese, tortillas, and beans.

Texas-style Chili

2 tablespoons Vegetable oil
2 pounds Ground Beef
2 medium Onions -- chopped
2 Garlic cloves -- finely chop
28 ounces Tomatoes -- whole
12 ounces Beer
7 tablespoons Chili powder
4 Jalapeno chilis -- seed & chop
1 tablespoon Cumin
2 teaspoons Paprika
1 teaspoon Sugar 1 tablespoon Cayenne pepper (optional)
Cheddar cheese -- shredded
Red onion -- chopped
Avocado -- sliced

Heat oil in 6-quart saucepan. Add ground beef, onions and garlic and saute until meat is browned. Stir in next 7 ingredients and bring to boil over medium-high heat. Reduce heat to medium-low and simmer, uncovered, about 45-55 minutes. Taste and season with salt, pepper and cayenne pepper, if desired. Ladle into bowls. Garnish with cheese, onion and avocado, if desired.

Makes about 8 cups

Three-Alarm Chili

1 No. 10 can tomato puree
1 No. 10 can canned crushed tomatoes
6 pounds ground round
2 cups onion -- minced
1 cup hot chile powder
1/4 cup dried oregano
1 No. 10 can canned kidney beans -- drained
2 teaspoons kosher salt (or sea salt)-- to taste
2 tablespoons pepper -- to taste
2 cups cheddar cheese -- grated
8 ounces sour cream
4 cups sweet onion -- minced

COMBINE BEEF AND ONIONS IN A STOCKPOT, OVER A MODERATE FLAME HEAT AND STIR FOR 15-20 MINUTES, UNTIL BROWNED STIR IN REMAINING INGREDIENTS BRING TO A BOIL, REDUCE HEAT, AND SIMMER FOR 2 HOURS, STIRRING OFTEN.

SERVE HOT, GARNISHED WITH GRATED CHEDDAR CHEESE, SOUR CREAM, AND MINCED SWEET ONIONS

Three Chiles Chili

2 Dried California (Anaheim) chiles
2 Dried New Mexico chiles
2 Chipotle chiles, dried or canned
12 oz. Beer
2 T Vegetable oil
1 Medium onion, chopped
2 Large cloves garlic, minced
2 lbs. Beef chuck, well trimmed, chili grind
1 C Beef broth
1 t Ground cumin
1 t Paprika
1 t Dried oregano
1/2 t Sugar
1 Salt

Split the dried chiles in half and remove stems and seeds (if using canned chipotle chiles, do not add them at this time).

Put them in a saucepan with the beer.

Bring to a boil, reduce heat and simmer 30 minutes, stirring occasionally to be sure all parts of the chiles are softening.

While chiles are simmering, heat 1 tablespoon of the oil in a skillet and sauté the onions 5 minutes,

Add the garlic and sauté 1 minute more.

Remove onions from the pan.

Heat the remaining tablespoon of oil, and cook the beef, stirring frequently, until the beef is lightly browned.

Put the beef and onions in a large pot or Dutch oven with the beef broth.

Bring to a boil, reduce heat and simmer.

Put the chiles and cooking liquid in a blender or food processor.

If using canned chipotle chiles, remove the stems and add chipotles to the blender.

Puree until a thick red sauce forms.

Push the sauce through a sieve to remove the skin, then add sauce to the meat.

Stir in seasonings and sugar.

Continue to simmer for at least 1 hour, until meat is tender, adding beer, beef broth, or water if needed.

Add salt, adjust seasonings to taste.

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 habanero'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

27- INGREDIENT CHILI

Eugenia Potter's 27-ingredient Chili Con Carne

Recipe By : Pickard. The 27 Ingredient Chili Con Carne Murders

1 pound pinto beans -- dry
water -- to cover
1/2 cup butter or margarine
2 medium onions -- chopped
7 ounces green chili peppers -- canned, diced
2 cloves garlic -- minced
3 pounds chopped sirloin
1 pound pork sausage
2 tablespoons flour
1 pound baked beans -- canned
4 ounces pimiento -- strips, jarred
60 ounces canned tomatoes
3/4 cup chopped celery
1/2 pound sliced fresh mushrooms
1/2 cup chopped red bell pepper
1/2 cup chopped green bell pepper
9 ounces pitted black olives -- chopped
1/2 cup minced parsley
12 ounces bottled chili sauce
1 tablespoon salt
1 tablespoon garlic salt
2 teaspoons black pepper
1 tablespoon chopped cilantro
1 tablespoon oregano
4 tablespoons chili powder -- or less
grated orange peel
1 pint sour cream

Wash and drain pinto beans and soak in water overnight. Bring to boil, lower heat, and simmer 2-3 hours or until tender. Drain.

Meanwhile, melt butter in large skillet and add onions, chilies, and garlic. Saute until onion is soft. Add chopped sirloin and cook over moderate heat until meat is brown.

In a separate pan brown sausage and pour off fat. Add sausage to meat mixture. Sprinkle with flour and stir to blend, then transfer to Dutch oven or 8-quart kettle. Add pinto and canned beans and all remaining ingredients except sour cream. Bring just to boil. Lower heat and simmer about 30 minutes. Skim off fat with a cold spoon as it rises to the top. Serve with sour cream.
Serves 20.

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
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.

Chunky Vegetarian Chili

1 md Green pepper; chopped
1 md Onion; chopped
3 cl Garlic; minced
1 tb Cooking oil
2 cn Mexican stewed tomatoes, undrained (14 1/2 oz. ea.)
1 cn Kidney beans, rinsed drained (16 oz.)
1 cn Pinto beans, rinsed drained (15 oz.)
1 cn Whole kernel corn, drained (11 oz.)
2 1/2 c Water
1 c Uncooked long grained rice
1 tb To 2 Tb Chili powder
1 1/2 ts Ground cumin

In a Dutch oven, saute green pepper, onion and garlic in oil until tender. Stir in all remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until rice is cooked, stirring occasionally. If thinner chili is desired, add additional water. Serves 11.

KEVIN'S KILLER VEGETARIAN CHILI

1 cn Dark red kidney beans, drain
1 cn Black beans, drained
1 cn Garbonzo beans, drained
1 cn Stewed tomatoes, drained
Cut in smaller pieces
2 cn (15 oz) tomato sauce
(You may want to add)
1 Green pepper, chopped
1 md White onion, chopped
1 cn Beer (optional)
1 Handful jalapenos, sliced
1 1/2 tb Chili powder
1 1/2 tb Cumin
3/4 c Prepared TVP (about 3/8c dry)

Place all ingredients, except beer, in a large kettle and mix well. Add beer, little by little, as chili comes to a boil. Reduce heat and continue cooking for 20-25 minutes. (Be sure to use rest of beer during this part of cooking and stir chili occasionally to mix it well.)

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

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.

BROWN'S 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 papper
- 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

1 large onion, chopped
2-3 cloves garlic, minced
~2tbs. olive oil
1 cup cooked turkey or chicken*, cut in bite-sized pieces
2 little cans chopped green chilis
2 tbs ground cumin
1-2 tsp. oregano
dash chili powder, dash Tabasco, dash white pepper
1 cup chicken broth
2 cans WHITE hominy, drained
2 cans black-eyed peas or white beans, 1 drained, 1 mashed with fork
3-4 tbs chopped fresh cilantro/parsley
grated jack cheese (optional)

1. In large pot, sauté onion and garlic in olive oil until translucent. Add poultry, chili and seasonings (except for fresh parsley/cilantro); sauté a few more moments.
2. Add broth, drained hominy, drained beans, and mashed beans. Stir.
3. Simmer for about an hour, stirring occasionally.
4. Add parsley/cilantro, simmer 5 minutes. Adjust seasonings to taste.
5. Serve with grated cheese garnish.

*Can also use de-boned, uncooked chicken-- cut in bite-sized pieces and sauté with step 1

Bob Talbert's White Chili

1 1/2 lbs. boneless, skinless chicken breasts, washed and patted dry.
2 cans (14 oz. ea.) chicken broth
1 jar (48 oz.) great northern beans, with liquid
1 large onion, chopped
2 tsp minced fresh garlic
1 can (3 oz.) chopped green chilies, with liquid
2 tsp ground cumin
1 tsp ground oregano
Garnish with green chopped onion tops, shredded cheese or tortilla chips (optional)

Bake chicken breasts at 350 for 30 minutes. Cut in pieces.

In a large pot, pour small amount of broth. Add onion and garlic and simmer until onion is wilted and hot. Add the chilies, stir, then add broth and beans with liquid. Mix in the cumin and oregano. Bring to a boil and add chicken pieces. Cover and simmer for at least 30 minutes. (Serves 6)

Ruby Tuesday's White Chili

1# navy pea beans
6 cups chicken broth
2 cloves minced garlic
2 lg. onions chopped and divided
1 tsp. olive oil
2 tsp. cumin
1 tsp. oregano
1/2 tsp. red pepper
1/8 tsp. ground cloves
1# cooked diced chicken
2 small cans diced green chilies

Combine beans, broth, 1/2 of the onion, and garlic. Bring to a boil, reduce heat and simmer 1 hour. In a skillet, heat olive oil, and add other onion. Add to beans after the hour is up. Cover and cook 1 1/2 hours more, or until beans are tender. More chicken broth may be added if needed. Add chicken and green chilies. Cook for another 20 minutes.

In each bowl of soup lay 2 tortilla chips. Dollop with sour cream and top off with chopped green onion.

Timothy's White Chili

1 pound white beans
6 cups chicken broth
2 cloves garlic, minced
2 medium onions, chopped
1 tablespoon oil
2 ounce cans mild green chilies, chopped
2 teaspoons ground cumin or more to taste
1 1/2 teaspoons dried oregano
1/4 teaspoon ground cloves
1/4 teaspoon cayenne pepper or more to taste
4 cups diced cooked chicken breast 1 whole chick or 4 whole breast
3 cups grated Monterey Jack cheese
Salsa
Sour cream

Combine beans, broth, garlic and half the onions in a large soup pot. Bring to a boil. Reduce heat, simmer until beans are soft (2 hours or more), adding more broth if necessary.
In a skillet, saute remaining onions in oil until tender. Add chilies and seasonings and mix thoroughly. Add to bean mixture. Add chicken and simmer 1 hour.
Serve topped with grated cheese, salsa and sour cream.

Makes 8 to 10 servings.

You can substitute 4-5 cans of great northern, navy, or cannelloni beans rinsed, drained and only 2 - 3 cups chicken broth.

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WILD CARD CHILI

2 lbs ground beef
1/2 cup chopped onion
1 lb can red beans
1 lb can refried beans
1 can tomato sauce
1 cup water
1 tsp dried red peppers
1/2 tsp each salt and garlic salt
1/4 tsp each pepper and cayenne
3 tbs chili powder
1 tbs molasses

Brown beef with onions in Dutch oven; pour off fat. Add remaining ingredients, cover and simmer for 1 hour, stirring occasionally.

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 transluceny 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.

C.V. Woods World Championship Chili

- 3 lb Chicken
- 1 t Oregano
- 1 1/2 qt Water
- 1 T Cumin ground
- 1/2 lb Beef suet
- 1/2 t Msg
- 1/4 c Celery, finely chopped
- 7 c Tomatoes, peeled, chopped
- 2 t Sugar
- 5 lb Pork chops, ctr cut, thin
- 1 t Cilantro
- 4 lb Flank steak
- 1 t Thyme
- 3 ea Onions, medium, 1/2 inch pieces
- 1 c Beer
- 3 ea Green peppers, 3/8quot; pieces
- 2 ea Garlic cloves, chopped
- 1 lb Jack cheese, shredded
- 1 x Juice of lime
- 6 ea Green chiles, long

Cut chicken into pieces and combine with Water in large saucepan. Simmer 2 hours then strain off broth.

In 2 qt saucepan combine celery, Tomatoes and Sugar and simmer 1 1/2 hours.

Boil chiles 15 min until tender, remove seeds and cut in 1/4 in squares.

Mix Oregano, Cumin, MSG, Pepper, Salt, Chili powder, cilantro and thyme with Beer until all lumps are dissolved. Add tomato mixture, chiles, Beer mixture and garlic to chicken broth.

Melt suet to make 6-8 T droppings. Pour 1/3 of suet drippings into skillet, add 1/2 Pork chops and brown. Repeat for remaining Pork chops. Add Pork to broth mixture and cook slowly 30 min.

Trim all fat from flank steak and cut into 3/8 cubes. Brown flank steak in remaining drippings about 1/3 at a time. Add to Pork mixture. Return to simmer and cook slowly about 1 hour. Add Onions and Green Peppers, simmer 2-3 hours longer, stirring with wooden spoon every 15-20 min. Cool 1 hour then refrigerate 24 hours.

Reheat Chili before serving. About 5 minutes before serving time, add cheese. Just before serving, add lime juice and stir with wooden spoon.

"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