

A Bunch of Chili Recipes !

Mom's "in a jiffy chili" 1# extra lean ground beef 1 large onion, chopped 1/4 to 1/3 cup chili powder (Tones is best, lots of flavor, NOT HOT) 4 (15 oz. cans) drained pinto beans 4 (15 oz. cans) stewed tomatoes, broken into small pieces Brown beef and add onion and cook til onions are clear. Add chili powder and saute' for another 2 to 3 min. Add drained beans and stewed tomatoes. At this point I put this in the crock pot on low and leave it till dinner. But it can be simmered on low on the stove if time permits for 30 min. or till dinner. I serve with french bread. Enjoy. :o)

-----=====----- Seafood Chili
Ingredients: 1 lb medium shrimp peeled, deveined, tails removed 1/2 lb bay scallops 1 lb white fish, boneless and skinless 1 tablespoon vegetable oil cloves garlic chopped 1/2 cup celery diced 1/4" 1/2 cup red onion diced 1/4" 1 large can whole tomatoes 1 small can (8 oz) tomato paste 1 can dark kidney beans 1 tablespoon chili powder 1/2 teaspoon ground coriander 2 bay leaves whole 1 teaspoon cayenne pepper 1 teaspoon sugar 1 tablespoon salt 1 teaspoon black pepper 1/4 cup green peppers diced 1/4" 1/2 cup red peppers diced 1/4" Preparation: 1) Heat oil in a large sauce pan, add onions, garlic, celery and seafood. Sauté until almost cooked. 2) Empty canned whole tomatoes in a shallow bowl and cut into small pieces. This can be done in a blender. Do not puree. Add to the seafood mixture. 3) Reduce heat to medium low and add beans, tomato paste, spices and peppers. 4) Stir together so that the seafood is not stuck on the bottom. 5) Heat until bubbling, then reduce heat, cover and let cook for 30 minutes.

Chef's Tip This dish will go excellently with a wild rice mixture or a pilaf.

-----=====----- \$20,000 Prize-Winning Chili 2 1/2 pounds lean ground chuck 1 pound lean ground pork 1 cup onion, finely chopped 4 garlic cloves, finely chopped. 1 can budweiser beer, (12 oz.) 8 ounces hunt's tomato sauce 1 cup water 3 tablespoons chili powder 2 tablespoons ground cumin 2 tablespoons wylers' beef-flavor instant, bouillon (or 6 cubes 2 teaspoons oregano leaves 2 teaspoons paprika 2 teaspoons sugar 1 teaspoon unsweetened cocoa 1/2 teaspoon ground coriander 1/2 teaspoon louisiana hot sauce, to taste 1 teaspoon flour 1 teaspoon cornmeal 1 tablespoon warm water In large saucepan or Dutch oven, brown half the meat; pour off fat. Remove meat. Brown remaining meat; pour off all fat except 2 Tbsps. Add onion, garlic; cook and stir until tender. Add meat and remaining ingredients except flour, cornmeal and warm water. Mix well. Bring to boil; reduce heat and simmer covered 2 hours. Stir together flour and cornmeal; add warm water. Mix well. Stir into chili mixture. Cook covered 20 minutes longer. Serve hot.

Makes 2 quarts. -----=====-----

Chicken Chili 1 package Tyson® Fresh Ground Chicken 1 medium onion, chopped 1/2 medium green pepper, chopped 1 clove garlic, minced 2 cans (10 ounces each) diced tomatoes and chopped green chilies, undrained 1 can (15 ounces) pinto or dark red kidney beans, undrained 1 can (8 ounces)

tomato sauce 2 tablespoons chili powder 1 teaspoon ground cumin 1/2
teaspoon salt 1/4 teaspoon crushed red pepper flakes, optional Wash hands.
In large saucepan, combine chicken, onion, pepper and garlic; cook
frequently, over medium high heat 6 to 8 minutes or until pepper is tender
and internal juices of chicken run clear. Stir in remaining ingredients. Bring
to a boil. Reduce heat. Simmer, uncovered, 20 minutes to blend flavors.
Serve in bowls. Top with chopped onion, shredded cheese and sour cream,
if desired.

Refrigerate leftovers immediately.

Makes 5 servings. -----

=====----- Rusty's CHILI 8 lbs.. chuck,
coarsely ground 3 (8oz.) cans tomato sauce 2 onions, chopped 5 garlic
cloves, finely minced Cumin to taste Oregano to taste Chili powder-lots of it
Salt to taste Dried red ants, to taste Masa Cigar ashes - El Producto
preferred Method: Brown beef in an iron skillet and transfer to chili pot.
Add tomato sauce and equal amount of water. Add onions, garlic and chili
powder. Simmer for 20 minutes. Add cumin, oregano, salt and red ants to
taste. Simmer, covered for 30 minutes to an hour. Add masa and cigar ashes
to achieve desired thickness. Cook 10 additional minutes. Correct
seasonings to taste. -----

=====----- The Eatery's Localy famous chili
1/2 lb. pinto beans, washed and soaked overnight 5 cups canned stewed
tomatoes 1 lb. chopped green peppers 1-1/2 Tbsp. extra virgin olive oil 1-1/2
lbs. chopped onions 3 crushed garlic cloves 1/2 cup chopped parsley 1 lb.
ground lean pork 2-1/2 lbs. chili-grind beef chuck 1/4 cup chili powder 2
Tbs. salt 1-1/2 tsp. black pepper 1-1/2 tsp. cumin 1-1/2 tsp. monosodium
glutamate (Accent) (Optional) Simmer beans in cooking water until tender.
Add tomatoes and simmer for 5 minutes. Saute the green peppers in oil for
5 minutes. Add onions and cook until tender, stirring often. Add garlic and
parsley. Saute the pork and beef in butter for 15 minutes. Add the meat to
the vegetable mixture, stir in the chili powder, and cook for 10 minutes.
Then put in the beans and spices and simmer, covered, for 1 hr. Uncover
the pot and simmer for another 30 minutes. Skim off the grease. Thats it.

-----=====----- MY EX-
WIFES MOTHER'S CHILI

2 lbs. lean, ground beef 2 large red onions, chopped 1 green peppers,
chopped 1 stalk celery, chopped 3 clove garlic, minced 2 (16 oz.) cans
tomatoes, cut up 1 (15 oz.) can tomato sauce 1 1/2 cups water 6 or 7 pickled
jalapeno peppers, rinsed and chopped (1/2 cup) 1/4 cup chili powder 1 tsp.
ground red pepper 1/2 tsp. EACH salt and black pepper 1 bay leaf 2 cans
red kidney beans Cook ground beef, onions, green pepper, celery, and
garlic in large pan till meat is browned. Do not drain. Stir in undrained
tomatoes, and remaining ingredients except kidney beans. Simmer
uncovered for 1 1/2 hrs., stirring occasionally. Stir in beans and cook
another 30 minutes.

-----=====----- Karl's Chili
on a Diet This is a wonderful chili that can be made low fat by using turkey
or chicken instead of beef.

1 pound smoked bacon, cut into 3/8 inch pieces 4 pounds round steak, cut
into 1/4 inch cubes 2- 28 ounce cans of stewed italian tomatoes 1- 15 ounce
can tomato paste 1- 15 ounce can tomato sauce 1- 7-ounce can diced green
chilies 2 cups chopped white onions 2 cups chopped green bell pepper 1
cup minced parsley 2 teaspoons coriander 3 cloves garlic, minced 5
teaspoons ground cumin 1 teaspoon cayenne pepper 1/4 teaspoon dried
oregano 1/4 teaspoon paprika 2 teaspoons salt 1 teaspoon freshly ground
black pepper 1 tablespoon lemon juice 2 tablespoon mild chili powder 1/2
cup corn flour Plain yogurt or sour cream for garnishes Shredded cheese for
garnish, cheddar or Monterey jack In a large skillet, brown bacon, drain and
set aside. In same skillet, brown round steak. Put bacon and steak in a large
stockpot. Stir in tomatoes, sauce, paste, and green chilies. Heat to
simmering. Sauté onions in 2 tablespoons olive oil until transparent. Add to
stockpot. Repeat with green peppers. Stir in parsley, coriander, garlic,
cumin, cayenne pepper, oregano, paprika, salt, pepper, lemon juice and chili
powder. Cook over low heat about 45 minutes, stirring occasionally.
Sprinkle with corn flour to thicken. Stir and simmer 1 hour but up to 4
hours if you like. Garnish with sour cream or plain yogurt and shredded
cheese.

-----=====----- Karl's Quick
and Easy Chili 2 lbs. fresh ground chuck 1 qt. V-8 Spicy Tomato Juice 1 (29
oz.) can tomato puree 1 (15 oz.) can red beans, drained 1 medium onion (1
1/2 c.), chopped 1/2 cup celery, diced 1/4 cup green pepper, diced 1/4 cup
chili powder 1 tsp. cumin (if you like real flavor, add more) 3 tbsp. crushed
garlic 1 tsp. salt 1/2 tsp. black pepper 1/2 tsp. oregano 1/2 tsp. sugar 1/8
tsp. cayenne pepper In a frying pan, brown the ground chuck; drain. Put the
drained beef and the remaining ingredients into a 6-quart pot. Cover the
pot; let it simmer for 1 to 1 1/2 hours, stirring every 15 minutes.

-----=====----- 1981
World Championship Butterfield Stageline Chili 4 Medium onions, minced
10 pound Lean beef brisket, Finely chopped 1/4 cup Oil 1 1/2 Cloves garlic,
minced 2 pounds Ground pork 1 can (7 oz) whole green chiles, Minced 1
can (15oz) tomato sauce 1 pound Whole tomatoes, Finely chopped 1
tablespoon Cumin 1 teaspoon Salt 1 teaspoon Oregano 1 tablespoon Dry
mustard 1 ounce Tequila 1 Can beer 2 cans (3 oz) chili powder 2 Beef
bouillon cubes Yield: 25 servings Brown onions, and beef in oil. Stir in
garlic, pork, chiles, cumin, oregano, salt, dry mustard, tomato sauce,
tomatoes, tequila, beer, chili powder and bouillon cubes. Bring to boil, then
reduce heat and simmer 2-3 hours. Stir occasionally. Do not stir the last 30
min before serving.

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LOS VENGANZA DEL ALMO CHILI 1 tablespoon Oregano 2 tablespoons

Paprika 2 tablespoons MSG (monosodium glutamate) 11 tablespoon Gebhardt's Chili powder 4 tablespoons Cumin 4 tablespoons Beef bouillon (instant, crushed) 36 ounces Old Milwaukee beer 2 pounds Pork, cubed (thick Butterfly pork chops) 2 pounds Chuck beef, cut into cubes 6 pounds Ground rump 4 Large onions, Finely chopped 10 Cloves garlic, Finely chopped 1/2 cup Wesson oil or kidney suet 1 teaspoon Mole (powdered), Also called mole poblano 1 tablespoon Sugar 2 teaspoons Coriander seed (from Chinese Parsley, cilantro) 1 teaspoon Louisiana Red Hot Sauce (Durkee's) 8 ounces Tomato 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 meat in 1 lb. or 1 1/2 lb. batches with Wesson oil or suet. Drain and add to simmering spices. Continue until all meat is done. Saute chopped onion and garlic in 1 Tbsp oil or suet. Add to spices and meat mixture. Add water as needed. Simmer 2 hours. Add mole, sugar, coriander seed, hot sauce and tomato sauce. Simmer 45 min. Dissolve masa harina flour in warm water to form a paste. Add to chili. Add salt to taste. Simmer for 30 minutes. Add additional Louisiana Hot Sauce for hotter taste. Makes 1 pot.

----- CAPITOL PUNISHMENT CHILI

1 tablespoon Oregano 2 tablespoons Paprika 2 tablespoons MSG (monosodium glutamate) 9 tablespoons Chili powder, light 4 tablespoons Cumin 4 tablespoons Beef bouillon (instant, crushed) 24 ounces Old Milwaukee beer 2 cups Water 4 pounds Extra lean chuck, Chili grind 2 pounds Extra lean pork, Chili grind 1 pound Extra lean chuck, Cut into 1/4 cubes 2 Large onions, finely chopped 10 Cloves garlic, Finely chopped 1/2 cup Wesson oil or kidney suet 1 teaspoon Mole (powdered), Also called mole poblano 1 tablespoon Sugar 1 teaspoon Coriander seed (from Chinese Parsley, cilantro) 1 teaspoon Louisiana Red Hot Sauce (Durkee's) 8 ounces Tomato 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 meat in 1 lb. or 1 1/2 lb. batches with Wesson oil or suet. Drain and add to simmering spices. Continue until all meat is done. Saute chopped onion and garlic in 1 Tbsp oil or suet. Add to spices and meat mixture. Add water as needed. Simmer 2 hours. Add mole, sugar, coriander seed, hot sauce and tomato sauce. Simmer 45 min. Dissolve masa harina flour in warm water to form a paste. Add to chili. Add salt to taste. Simmer for 30 minutes. Add additional Louisiana Hot Sauce for hotter taste. Makes 1 pot.

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