

## AWARD WINNING CHILI

### Chili

1 ½ pounds ground beef	2 quarts stewed tomatoes
2 small onions, chopped	2 pints salsa
1 green bell pepper, chopped	3 ½ tablespoon chili powder
1 red bell pepper, chopped	3 ½ tablespoon cumin
4 stalks celery, chopped	1 tsp garlic powder
2 cloves garlic, minced	1 tsp salt
2 cans kidney beans, undrained	2 tsp sugar
2 cans chili beans, undrained	1/8 tsp cayenne pepper
12 ounce beer	

Brown ground beef, onion and peppers in a large stockpot until no longer pink and vegetables are softened. In a separate bowl combine all spices. Add to ground beef mixture and sauté a few more minutes. Add remaining ingredients to the ground beef mixture and bring to a boil. Reduce heat and simmer for 20 minutes stirring occasionally.

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### Dale's Chili

2 pounds hamburger  
1 chopped onion  
1 can kidney beans  
1 can chili beans  
1 can tomato soup  
¼ cup mild salsa (increase amount to taste)

Brown the hamburger. Add all other ingredients.

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### Derek's Chili

1 pound ground beef	1 (15 ounce) can black beans
1 pound ground pork	1 (14.5 ounce) vegetable broth
2 bell peppers, diced	1 (28 ounce) can crushed tomatoes
1 onion, diced	1 (12 ounce) can tomato paste
½ cup peanut oil	2 tsp five spice powder
1 (8 ounce) package sliced mushrooms	½ tsp garlic powder
2 tablespoon soy sauce	1 tablespoon sesame oil
1 tablespoon corn starch (or 3 tbsp flour)	white rice (optional)

Brown pork and beef; add to crock pot set to low. In the same pan, saute chopped onion and bell peppers in peanut oil; add onion and bell peppers to crock pot; add mushrooms, black beans, vegetable broth, crushed tomatoes, tomato paste, soy sauce, five spice powder, garlic powder. Slow cook for 4 hours. Mix together sesame oil and corn starch; add to crock pot. Cook for an additional 30-45 minutes. Serve as is or over rice.

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## BBQ Chicken Chili

3 tablespoons olive oil  
2 small red onions; diced  
1 jalapeno pepper; seeded and diced  
4 garlic cloves; minced 24 ounces cooked, boneless, skinless chicken breasts; chopped or shredded  
4 tablespoons smoked paprika 16 ounce jar roasted red peppers; chopped  
3 tablespoons chili powder 2 cans navy beans; rinsed and drained  
3 tablespoons cumin 2 cans dark kidney beans; rinsed and drained  
1 tsp black pepper 4 cups chicken broth  
2 tsp kosher salt 2 (28 ounce) cans diced tomatoes  
Pinch of red pepper flakes 1 (28 ounce) bottle Sweet Baby Rays BBQ sauce

Heat a large pot over medium heat, add olive oil, onion, jalapeno and garlic. Cook until soft, about 5 minutes. Add paprika, chili powder, cumin, black pepper, salt and red pepper flakes. Stir and cook for 2-3 minutes.

Add the chicken, red peppers, beans, chicken broth, tomatoes and BBQ sauce. Stir to combine. Cover the pot, lower the heat to medium low and cook for 20 minutes. Remove the lid and taste, adjusting the seasoning to taste, if needed. Cover and cook another 10 minutes.

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## Swany's Slow Cooker Chili

1 pound coarse ground Italian sausage 2 (15 ounce) cans dark red kidney beans, rinsed and drained  
2 pound coarse ground chuck 1 (15 ounce) can chili beans, juice and all  
1 cup green bell pepper, diced 4 ½ tablespoon chili powder  
1 cup sweet onion, chopped 2 ½ tablespoon ground cumin  
1 tablespoon garlic, chopped 2 tablespoon brown sugar  
1 (28 ounce) can diced tomatoes ½ tablespoon oregano  
3 (29 ounce) cans tomato sauce ½ tablespoon marjoram  
3 (6 ounce) cans tomato paste ½ tablespoon black pepper  
1 (16 ounce) cup dark roast coffee, ½ tablespoon garlic powder  
freshly brewed

Over medium heat, brown the Italian sausage and the ground chuck. Do not drain! When meat is thoroughly cooked, increase heat to medium high. Add green pepper, onion and garlic and sauté for 4 minutes. Transfer meat and vegetables to an 8 quart slow cooker. Add remaining ingredients. Set cooker to low and simmer for 4-6 hours. Garnish servings with chopped green onion tops, sour cream and cheddar cheese. Serve with tortilla chips. Makes 6 quarts.

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## Tacorific Chili

4 pounds hamburger 1 can kidney beans (rinsed)  
1 large onion, chopped 10 ounce frozen corn  
1 large green pepper, chopped 1 (28 ounce) can enchilada sauce  
2 cans fire roasted crushed 1 medium can black olives, drained  
tomatoes with garlic 4 packages taco seasoning  
1 can black beans, rinsed 1 can garbanzo beans, rinsed

Brown hamburger with onion and green pepper. Combine rest of ingredients. Add hamburger mixture. Simmer. Add hot peppers to taste. Garnish with shredded cheddar cheese, sour cream, chopped green onion, tortilla strips, cilantro.

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## Darn Good Chili

2 pound ground beef	½ tsp cayenne pepper
2 garlic cloves, chopped	½ tablespoon cumin
1 onion, chopped	1 tsp. oregano
1 green pepper, diced	1 tsp salt
1 tablespoon jalapeno, finely chopped	1 (15 ounce) can kidney beans, drained and rinsed
14 ounce can Mexican style tomatoes (like Rotelle)	1 (15 ounce) can pinto beans, drained and rinsed
2 (8 ounce) can tomato sauce	1 (15 ounce) can black beans, drained and rinsed
2 tablespoon chili powder	1 cup water

Place ground beef in a large pot with garlic, green pepper and onion. Cook until browned. Add tomatoes, seasonings, water. Bring to a boil. Add beans. Cook additional 1-2 hours.