

Chili



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Beef Chili with Tomatoes and Black Soy Beans

Servings: 6

Ingredients

4		dried chiles, such as Ancho (you want relatively mild)
1 1/2	cups	water
2	lbs	beef chuck roast or brisket, cut into large cubes
1	tsp	kosher salt
1	tsp	fresh ground black pepper
1 1/2	medium	onions, chopped (divided use)
2 1/4	tsp	cumin
1 1/4	tsp	cayenne pepper (or to taste)
3	cloves	garlic, chopped
1	cup	beef stock
1	large can	whole tomatoes, chopped with juice
1	can	black soy beans, drained
3	pinches	xanthan gum
		fresh cilantro, for garnish

Procedure

- 1 Remove stems and seeds from chiles, discard, and cut chiles into large chunks.
- 2 Place chile chunks and water into a medium pot, and bring to a boil.
- 3 Remove pot from heat and steep for 30 minutes to soften the chiles.
- 4 Place the chiles and liquid into a blender, and puree until smooth.
- 5 Pass sauce through a fine mesh strainer into a medium bowl to remove any seeds and the tough skins.
- 6 Add this sauce along with next 8 ingredients, with the exception of only 1/3 of the chopped onion, to a crock pot and cook on low for 4 hours.
- 7 After 4 hours, add chopped tomatoes with liquid, beans, and balance of chopped onion. Continue to cook on low for another 3 hours.
- 8 At end of 7 hours, adjust seasonings. While stirring, add 3 good size pinches of xanthan gum and continue to simmer for a few more minutes until thickened.
- 9 Add fresh cilantro as garnish when serving.

Chili With Beans

This is an adaption of a chili recipe I got from my friend Cindy Schoeppel. Cindy got the original recipe from her mother.

Ingredients

1 1/2	tsp	Peanut oil
1	small	Onion, chopped
1 - 2	cloves	Garlic, minced
1 1/2	lbs	Ground beef chuck
4	cups	Tomato juice
2	cans	Bush's Chili Hot Beans
3	Tbs	Chili powder
1	tsp	Cumin seed

Procedure

- 1 Sauté onion and garlic in a small amount of oil until softened.
- 2 Add ground beef, stir and brown meat. Drain off fat.
- 3 Add tomato juice, chili beans, chili powder and cumin seed. Bring to boil, reduce heat, cover and simmer for one hour, stirring occasionally.
- 4 Remove cover and continue to simmer until liquid is reduced and chili thickens.

Crock Pot No Tomato Chili

Great flavor from the chiles. Pictured here served over a baked yukon gold potato and garnished with fresh cilantro leaves.

Servings: 4

Ingredients

4		dried chiles, such as Ancho (you want relatively mild)
1 1/2	cups	water
2	lbs	beef chuck roast, cut into large cubes
1	tsp	kosher salt
1	tsp	fresh ground black pepper
1/2	medium	onion, chopped
1 1/2	tsp	cumin
1/2	tsp	cayenne pepper (or to taste)
3	cloves	garlic, chopped
1	cup	beef stock
1 1/2	Tbs	masa flour
1/4	cup	warm water
		fresh cilantro, for garnish



Procedure

- 1 Remove stems and seeds from chiles, discard, and cut chiles into large chunks.
- 2 Place chile chunks and water into a medium pot, and bring to a boil.
- 3 Remove pot from heat and steep for 30 minutes to soften the chiles.
- 4 Place the chiles and liquid into a blender, and puree until smooth.
- 5 Pass sauce through a fine mesh strainer into a medium bowl to remove any seeds and the tough skins.
- 6 Add this sauce along with all the other ingredients to a crock pot and cook on low about 6 hours. Adjust seasonings as necessary.
- 7 Mix masa flour and warm water together to make a slurry. Remove lid from chili, add slurry and simmer until thickened, stirring occasionally.

Source

Author: Jackie Farrell

Dan's Wild Game Chili

Dan got recipe from an Alaskan wild game cookbook that I bought him for his first Christmas in Alaska. Dan used moose the first time he made it but you can use any meat; we use deer and elk. -- Chris Deering

Ingredients

1/2	lbs	Jimmy Dean sausage
3	lbs	meat
1		onion, chopped well
2	small	stalks celery, chopped well
2	small cans	green chilies
		jalapeños, to taste, well chopped
		chili powder, to taste
		black ground pepper, to taste
		dried oregano, to taste
		dried thyme, to taste
		garlic powder, to taste
		cayenne pepper, to taste
2	cans	kidney beans
2	small cans	tomato paste
1 1/2	cups	water

Procedure

- 1 Cook sausage in a large skillet until browned.
- 2 Cut meat into 1" pieces and brown with cooked sausage. (Do not drain sausage fat if using wild game.)
- 3 Sauté onion, celery, chilies, and jalapeños in another skillet until onions are soft.
- 4 Season meat and onion/pepper mixture with spices to taste and put both in crock pot.
- 5 Add beans, tomato paste, and water to crock pot. Cover and cook on low all day.

Source

Author: Dan Deering

False Alarm Turkey Chili

This is a recipe made by my friend, Gerry, and she served it at one of our dog club annual awards banquets. She recommends that you eat it the first night then freeze the rest for lazy nights when cooking is for the "birds"!!! -- Jackie Farrell

Ingredients

1	large	Onion, quartered
4 - 6	cloves	Garlic
3	stalks	Celery, coarsely chopped
1	cup	Parsley, without stems
2	tsp	Safflower oil
1	lb	Ground raw turkey
1	tsp	Each - dried thyme, rosemary, chili powder, and cumin powder
2	tsp	Dried oregano, crushed
1	Tbs	Mrs. Dash veggie seasoning
1/4	cup	Dry white wine or vermouth
56	oz	Italian plum tomatoes in puree, crushed
10	oz	Ro*Tel Diced Tomatoes And Green Chilies
2 - 3	cans	Bush's Chili Hot Beans
1	Tbs	Cornstarch
1/4	cup	Tomato paste
		Diced red onion (optional)
		Shredded cheddar cheese (optional)

Procedure

- 1 Chop onion, garlic, celery, and parsley in food processor or by hand until finely chopped.
- 2 Sauté chopped vegetables for 5 minutes in oil in 4-quart non-stick pan, stirring often.
- 3 Add turkey and all seasonings, and sauté for 5 minutes while stirring constantly.
- 4 Add wine/vermouth and tomatoes. Cook for 3 minutes and adjust seasonings.
- 5 Add chili beans. Mix cornstarch with tomato paste and add mixture to pot. Stir, cover, and simmer for 20-30 minutes, stirring occasionally to prevent food from sticking.
- 6 Serve in warm bowls with diced red onion or shredded cheddar cheese, if desired.

Source

Author: Gerry Hasenfang

Myrna's Chili Stew

This is a good chilly day recipe. Enjoy!

Ingredients

- 1 lb Hamburger
- 1 Onion chopped
- Garlic (lots of it)
- 1 can Tomatoes, chopped
- 1 lrg can Pork & Beans
- 1 can Mushroom pieces (fresh coarsely chopped are better)
- Worcestershire sauce
- Crushed red pepper to taste
- Salt and pepper to taste
- Any wine, beef bullion or beer to add more juice, if needed

Procedure

- 1 Brown hamburger, onion & garlic in large pan or dutch oven
- 2 Add all other ingredients & simmer for an hour. Adjust seasoning to taste.

Recipe Tips

Add a can of whole corn the next day, if any left over. Grated cheese can be added at time of serving.

Source

Author: Myrna Liner

One Alarm Chili

Great the first day but even better the next day. Adapted from Wick Fowler's 2-Alarm Chili seasoning mix. You can double the cayenne pepper to make it Two Alarm Chili!

Ingredients

- 2 lbs Course ground beef chuck
- 1 can Hunt's tomato sauce, 8 oz.
- 2 cups Water
- 4 tsp Cumin Seed
- 4 Tbs Chili powder
- 1/2 tsp Salt
- 1 1/2 tsp Paprika
- 1 Tbs Minced dry onions
- 1/4 tsp Garlic powder
- 1/2 tsp Cayenne pepper
- 4 tsp Masa flour
- 1/4 cup Warm water
- 2 cans Bush's Chili Hot Beans (optional)
- Grated cheddar cheese
- Chopped green onions



Procedure

- 1 Sear ground meat in sauce pan. Drain off fat.
- 2 Add tomato sauce and water. Add cumin, chili powder, salt, paprika, minced onions, garlic powder, and cayenne powder and stir.
- 3 Cover and simmer for 30 minutes or until meat is tender, stir occasionally.
- 4 Stir masa flour into warm water to make a thick, but flowable mixture. Add masa mixture to chili. Simmer another 15-20 minutes to thicken.
- 5 Add chili beans (optional). Simmer another 15-20 minutes to blend flavors.
- 6 Serve warm with grated cheese and chopped green onions.

Source

Author: Jackie Farrell

Spicy Red Pork and Bean Chili

Really, really good! We like it on pasta and topped with shredded cheddar and chopped green onions.

Ingredients

- 3/4 lbs boneless pork shoulder, cut into 1/2-inch cubes
- salt, to taste
- ground black pepper, to taste
- 1/2 Tbs vegetable oil
- 1/2 tsp bacon drippings (optional)
- 1/2 med white onion, chopped
- 6 slices pickled jalapeño, chopped
- 2 clove garlic, minced
- 1/2 tsp dried Mexican oregano, crumbled
- 4 tsp chili powder
- 3/4 tsp ground cumin
- 1/8 tsp cayenne
- 1/2 cup beef broth
- 1/2 cup beer
- 1 cup crushed tomatoes with juices
- 1 can Bush's Best Chili Beans, including sauce
- 1 Tbs masa harina
- sriracha sauce



Procedure

- 1 Pat pork dry and season with salt and pepper.
- 2 Add oil and bacon drippings to pot and heat over moderately high heat until hot but not smoking.
- 3 Brown pork without crowding and transfer with a slotted spoon to a plate.
- 4 Add onion and jalapeños and cook over moderate heat, stirring, until softened.
- 5 Add garlic, oregano, chili powder, cumin, and cayenne, then cook, stirring, 1 minute.
- 6 Return pork to pot with any juices accumulated on plate and add broth, beer, and tomatoes with juices.
- 7 Transfer to crockpot and simmer, covered, stirring occasionally, until pork is very tender, about 4 to 5 hours. Stir in beans during last hour.
- 8 Moisten the masa harina in a bit of the bean broth and add to the chili when adding the beans.
- 9 Serve with sriracha sauce on the side.

Recipe Tips

Fresh peppers (jalapeño or serrano) can be used in place of the pickled jalapeños.

Source

Source: adapted from a recipe on epicurious.com