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Awesome Chili Recipes!

Sorry, the formatting on this report is poor but the recipes are great!

"Capitol Punishment" Chili

Yield: 4 Servings

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

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

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

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

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

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Louisiana Hot Sauce for hotter taste.

Makes 1 pot.

"Los Venganza Del Almo" Chili

Yield: 4 Servings

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

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

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

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

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

Makes 1 pot.

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"My Evil Twin" Habanero Salsa

Yield: 8 Servings

2 T olive oil
1 md onion --,Chopped
1 green bell pepper --
1 chopped
1 red bell pepper --,Chopped
1 anaheim chili pepper --
1 chopped
1/2 c chicken broth
4 chiles habanero --,Minced
6 md tomatoes -- skinned &
1 diced
2 cn tomatoes --,Diced
2 T lime juice
2 T lemon juice
1 t coriander leaf,Dried
1 t oregano
1 T sugar (or honey -- optional)
1 salt and pepper --,To Taste
1/4 c fresh parsley --,Chopped

Saute the onions, bell peppers, and anaheims in the oil for a few minutes then add the chicken broth and saute until the broth is about gone. Add the habaneros (I roasted mine first), the diced tomatoes (okay, I added the extra two cans to cut the heat down a bit, so if you want it super hot you can eliminate the cans or a couple of the habaneros), lime and lemon juices, coriander, oregano, sugar, salt and pepper. Simmer for 20 or 30 minutes and add the parsley and simmer a few more minutes.

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"Puppy's Breath Chili"

Yield: 1 Servings

3 lb tri-tip beef, or other
1 tough/tasty cut
1 in small pieces (or coarse)
1 ground
2 t oil
1 sm yellow onion
14 1/2 oz can beef broth
3 1/2 T cumin, Ground
1/2 t oregano
6 cl garlic, finely chopped
3 T gebhardt chili powder
1 T new mexico mild chili
1 powder
6 T california chili powder
8 oz tomato sauce
1 new mexico chili, Dried
1 pepper, boiled and pureed
3 california chili, Dried
1 peppers, boiled and pureed
14 1/2 oz can chicken broth
1 t tabasco pepper sauce
1 t brown sugar
1 lime, juice of
1 ds msg
1 , salt to taste

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

Add 1 Tb cumin and 1/2 ts oregano.

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

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

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

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

Cook for 1 hr on medium heat stirring occasionally.

Add remaining chili powders and cumin.

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

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

"Southern Chili Georgia Style"

Yield: 1 Servings

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

Brown meat and add to chili pot along with broths, tomato sauce, and green chiles. Add 2/3 of the spices. Cook for 2 hr. Add remaining spices. Cook 1 hr or until meat is tender. Add salt to taste.

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"To The Moon" Chili

Yield: 6 Servings

- 1 lb beef, Ground
- 1 pk chili-o seasoning mix
- 1/2 c water
- 1 cn (14-1/2oz) whole tomatoes
 - cut up
- 1 cn (16oz) kidney beans, drained
- 1 T cayenne pepper sauce
- 1 red pepper, chopped,
 - optional
- 1 green onion, chopped,
 - optional
- 1 cheddar cheese, Shredded
 - optional

In a Dutch oven brown ground beef; drain. Stir in seasoning mix, water, tomatoes, beans and cayenne pepper sauce. Bring to a boil; reduce heat and simmer, cover, 10 minutes. Garnish with chopped red pepper, green onion and cheese, if desired.

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"Weeknight Chili"

Yield: 4 Servings

1 lb beef (or turkey (i mix)
-Ground
1 it 1/2 & 1/2)
1 green bell pepper, chopped
1 cn (15 oz) red kidney beans
1 undrained
1 cn (8oz) tomato sauce
1 t white vinegar
2 T chili powder
2 T onion, Minced
1/4 t garlic salt
1 t sugar

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

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\$20,000 Prize-Winning Chili

Yield: 1 Servings

2 1/2 lb lean chuck,Ground
1 lb lean pork,Ground
1 c finely onion,Chopped
4 garlic cloves,finely chpd.
1 cn budweiser beer (12 oz.)
8 oz hunt's tomato sauce
1 c water
3 T chili powder
2 T cumin,Ground
2 T wyler's beef-flavor,Instant
-bouillo,n (or 6 cubes)
2 t oregano leaves
2 t paprika
2 t sugar
1 t unsweetened cocoa
1/2 t coriander,Ground
1/2 t louisiana hot sauce,to taste
1 t flour
1 t cornmeal
1 T water,Warm

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

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boil; reduce heat and simmer covered 2 hours. Stir together flour and cornmeal; add warm water. Mix well. Stir into chili mixture. Cook covered 20 minutes longer. Serve hot. Makes 2 quarts.

\$25,000 Chili

Yield: 14 Servings

3 md onions, diced
2 md green peppers, diced
2 lg stalks celery, diced
2 sm cloves garlic, minced
1/2 sm fresh jalapeno peppers
 -chopped, or more
8 lb lean chuck, ground coarsely
1 cn 7 oz green chilies, Diced
14 1/2 oz can stewed tomatoes
15 oz can tomato sauce
6 oz can tomato paste
6 oz chili powder
1 tabasco sauce, To Taste
12 oz beer
12 oz mineral water, bottled
3 bay leaves, or 2 your choice
1 garlic salt, To Taste
1 salt/pepper, To Taste

Dice and saute first 5 ingredients. Add meat and brown. Add everything else, including 1/2 can beer. (Drink the remainder, according to Annie). Add water JUST TO COVER TOP. Cook about 3 hours on low heat. Stir often. Remove bay leaves.

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.357 Magnum Chili

Yield: 10 Servings

1 lb pork, ground lean
2 1/2 lb chuck, ground
1 1/2 lb onions, chopped
1 lb green peppers, chopped
5 c tomatoes, chopped
1/2 lb pinto beans
1 1/2 T oil
2 garlic cloves
1/2 parsley, chopped
1/2 butter
1/3 chili powder
2 salt
1 1/2 pepper
1 1/2umin seeds
1 1/2 sugar
1 water

Soak Beans in Water to cover overnight. Drain, cover with cold Water and simmer until Beans are tender, about 1 hour. Add Tomatoes and simmer 5 min longer. Saute Green Peppers in Oil until tender, add Onions and cook until tender. Stir frequently. Add garlic and parsley. In another skillet, melt Butter and add Chuck and Pork.

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Brown 15 min until crumbly.. Add to Onion mixture and stir in Chili powder. Cook 10 min and add mixture to Beans. Season with Salt, Pepper, Cumin seeds and MSG. Simmer, covered 1 hour, then remove cover and simmer 30 minutes longer. Skim fat from top.

.45cal Chili

Yield: 4 Servings

1 c pinto beans, dried
5 c water
2 T lard
1 T bacon drippings
1 onion
12 oz pork sausage, country-style
1 lb beef, coarse grind
4 garlic cloves
1 t anise
1/2 t coriander seeds
1/2 t fennel seeds
1/2 t cloves, ground
1 cinnamon stick, ground, 1
1 t black pepper, freshly ground
1 t paprika
1 nutmeg, ground, whole
1 t cumin
2 t oregano, dried, pref. mexican
4 T sesame seeds

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1 c almonds,blanched,skins remov
12 red chiles,whole dried or
1 1/2 c chile caribe
1 1/2 oz milk chocolate,small pieces
1 cn tomato paste(6oz ea)
2 T vinegar
3 t lemon juice
1 soft tortilla,chopped
1 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.

1981 Winning Recipe Chili

Yield: 4 Servings

2 1/2 lb beef brisket,1 cubes
1 lb lean pork,ground
1 large onion,chopped fine
2 T wesson oil
3 garlic cloves,minced
2 T green chilies,Diced
8 oz tomato sauce
1 salt and pepper,To Taste
1 beef bouillon cube
12 oz budweiser beer
1 1/4 c water
6 T chili powder

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2 1/2 T cumin,Ground
1/8 t dry mustard
1/8 t brown sugar
1 oregano,pinch

In a large kettle or Dutch oven, brown the Beef, Pork and Onions in hot Wesson Oil. Add Salt and Pepper to taste. Add remaining ingredients. Stir well. Cover and simmer 3 to 4 hours, until meat is tender and Chili is thick and bubbly. Stir occasionally.

1981 World Championship Butterfield Stageline Chili

Yield: 25 Servings

4 medium onions,minced
10 lb beef brisket,Lean
1 finely,Chopped
1/4 c oil
1 1/2 cloves garlic,minced

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2 lb pork, Ground
1 cn (7oz) whole green chiles
1 minced
1 cn (15oz) tomato sauce
1 lb whole tomatoes
1 finely, Chopped
1 T cumin
1 t salt
1 t oregano
1 T dry mustard
1 oz tequila
1 can beer
2 cn (3 oz) chili powder
2 beef bouillon cubes

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

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

30 Minute Chili

Yield: 6 Servings

1 lb ground chuck (or lean)
-Ground
1 beef
1 onion -- large, chopped
1 cn kidney beans (12 oz)

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1 cn tomato soup --,Undiluted
1 t salt
1 T chili powder (or),To Taste

Brown the meat in a little butter and cook until the meat is brown - about 10 minutes. Add all other ingredients and let simmer for 30 minutes. Your choice of hot sauce may be added to taste.

4-Way Cincinnati Chili

Yield: 6 Servings

1 vegetable cooking spray
3 1/2 c onion -- divided,Chopped

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1 c green bell pepper, Chopped
2 cloves garlic --, Minced
1 lb ground round
2 t cinnamon, Ground
2 t paprika
1 t chili powder
1 t cumin, Ground
1/2 t allspice, Ground
1/2 t whole marjoram, Dried
1/4 t nutmeg, Ground
1 stick cinnamon -- 3-inch
3/4 t salt
1/4 t pepper
29 oz no-salt-added whole tomatoes
1 (2 cans)
1 undrained and, Chopped
4 1/2 c hot spaghetti --, Cooked
1 without salt, Cooked
3/4 c reduced-fat cheddar, Shredded
1 cheese -- (3 ounces)
36 oyster crackers

Coat a large Dutch oven with cooking spray; place over medium-high heat until hot. Add 2 cups onion and next 3 ingredients; cook until meat is browned, stirring to crumble. Add ground cinnamon and next 7 ingredients; cook 1 minute. Add salt, pepper, and tomatoes; simmer, uncovered, 20 minutes. Yield: 6 cups (serving size: 3/4 cup spaghetti, 1 cup chili, 2 tablespoons cheese, 1/4 cup onion, and 6 crackers).

4th Street Social Club Black Bean Chili

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Yield: 8 Servings

1/2 c olive oil, or other low
-cholesterol, oil
4 c black beans
2 T cumin seed
2 T oregano
2 lg yellow onions, finely
1 -- (or to taste), Chopped
1 1/2 c green bell peppers -- finely
1 chopped
2 cloves garlic --, Minced
1 t salt
3 c tomatoes, whole canned --
1 crushed
8 sprig cilantro -- fresh
3/4 c jalapeno chiles, finely
1 -- (or to taste), Chopped

Sort and clean beans. Rinse well. Place beans in large pot and cover with several inches of water. Cover and bring to boil. Reduce heat and cook for 1 3/4 hours or until beans are tender. Add more water as needed to keep beans covered. Reserve 1 cup cooking water, then strain beans. Set aside. Place cumin seed and oregano in a small pan and bake in a 325 F oven for 10 to 12 mins until fragrance is toasty. Saute onions, green peppers, and garlic in oil along with the cumin, oregano, and salt for 10 mins or until onions are soft. Add tomatoes, cilantro, and chiles to the beans along with sauteed onion mixture. Simmer for 15 mins to blend flavors. Serve portions of 1 1/4 cups hot chili in a preheated bowl. Garnish with grated cheese and/or diced onions and fresh chopped cilantro to taste. This recipe freezes well. Makes 8 generous servings.

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A Red Chili Nightmare

Yield: 4 Servings

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

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

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

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

Melt the drippings in a large heavy pot over medium heat. Add the

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onion and cook until it is translucent.

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

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

A Very Tasty Chili

Yield: 1 Servings

3 red new mex chiles,Dried
2 chipotles
1 habanero
4 cloves garlic
1 t cumin,Ground
1 t origano,Dried
1 T vegetable oil
1 lg onion,chopped
1/2 lb beef,Minced
1 15oz can tomatoes
1 15oz can kidney beans

Cut the tops off the dried chiles. Toast them in a hot frying pan for a few minutes until fragrant and then soak them in hot water for 20 minutes. Liquidise them with some of the soaking water. Roughly chop the habanero and the garlic and add them to the liquidiser along with the cumin and origano. Puree some more.

Heat the oil in a saucepan and fry the onion until softened. Add the meat and cook until browned. Add the chile puree, tomatoes and beans. Cover and simmer for at least half an hour. Uncover, raise the heat a little and allow the excess liquid to evaporate (about 10 minutes).

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A Working Man's Chili

Yield: 6 Servings

1 lb ground round beef
1 c green pepper, diced
1/2 c celery, diced
1 md onion, chopped
1 lg clove garlic, minced
1/2 c black olives (extra large)
-chopped
1 cn 15 ounce kidney beans
1 cn 11 ounce stewed tomatoes
2 T brown sugar
1 T chili powder
1 T cumin
1 chili pepper, minced
2 T oregano vinegar
1 c water

1. Saute ground round in a little olive oil, drain, set aside. Saute bell peppers, diced celery, onion, garlic till tender. Add remaining ingredients, except the cup of water.
2. Let simmer for approximately 15 minutes, add water and continue to simmer another 15 minutes. (Can adjust amount of water to whatever consistency preferred.)

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A Working Woman's Chili

Yield: 6 Servings

1 lb ground round beef
1 c green pepper, diced
1/2 c celery, diced
1 md onion, chopped
1 lg clove garlic, minced
1/2 c black olives (extra large)
-chopped
1 cn 15 ounce kidney beans
1 cn 11 ounce stewed tomatoes
2 T brown sugar
1 T chili powder
1 T cumin
1 chili pepper, minced
2 T oregano vinegar
1 c water

1. Saute ground round in a little olive oil, drain, set aside. Saute bell peppers, diced celery, onion, garlic till tender. Add remaining ingredients, except the cup of water.
2. Let simmer for approximately 15 minutes, add water and continue to simmer another 15 minutes. (Can adjust amount of water to whatever consistency preferred.)

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A.J.Foyt's 500-Mile Chili

Yield: 6 Servings

3 lb stewing beef, cubed
1 lb chorizo (spanish sausage)
2 large onions, diced
5 cloves garlic, minced
3 jalapeno pepper, peel+diced
3 T olive oil
1/2 t cayenne
3 T chili powder
3 cn tomato sauce (15-oz each)
1 t salt
1 1/2 c water
1 cn mexican beer

Brown Meat, onions, garlic and jalapenos together in olive oil.

While

mixture is browning, add cayenne and chili powder. Stir often. Add tomatoe sauce, salt, water and beer. Cover and cook on low heat for 30 minutes, stirring often. Uncover and simmer for 2 hours. Serves 6-8.

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Aaron Tippin's Hillbilly Chili

Yield: 8 Servings

1 lb lean beef, Ground
1 salt and pepper, To Taste
4 cn tomatoes, crushed
4 cn pinto beans
1 chili seasoning
1 chili powder, To Taste
1 jalapeno pepper juice to
1 taste
1 T to 2 tb vinegar

Brown ground beef in large saucepan, stirring until crumbly; drain. Season with salt and pepper. Add tomatoes and beans. Cook over medium heat until bubbly. Add chili seasoning, chili powder, and pepper juice. Simmer, covered, for 30 minutes. Stir in vinegar to bring out the flavor of the spices just before serving.

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Abilene Texas Chili

Yield: 1 Servings

3 lb lean beef, Ground
3 T brown sugar
1 t thyme
1 t salt
1 t cumin seed
1 t garlic powder
2 bay leaves
1 t cilantro
1/4 t oregano (mexican preferred)
1 t cayenne pepper
2 T paprika
46 oz v-8 juice
1 c onions, chopped
16 oz tomatoes, Peeled
4 c pinto (or kidney beans)

Brown beef and drain fat. Add all ingredients and cover. Cook for 4 hours or so on medium.

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Abilene, Tx Annual Chili Super Bowl

Yield: 1 Servings

3 lb lean beef, Ground
3 T brown sugar
1 t thyme
1 t salt
1 t cumin seed
1 t garlic powder
2 bay leaves
1 t cilantro
1/4 t oregano (mexican preferred
1 italian o.k.)
1 t cayenne pepper
2 T paprika
46 oz v-8 juice
1 c onions, chopped
16 oz tomatoes (mexican, Peeled
1 style for extra kick)
4 cn pinto (or kidney beans (if)
1 you like beans in your

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1 chili)

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

Acadian Eight Bean Chili

Yield: 25 Servings

1/4 lb each of the following beans
1 kidney, white, pink, black,
1 red, pinto, cranberry, navy.
1 lb bacon
5 lg onions, peeled and chopped
2/3 c garlic, minced
1/4 c coriander seeds, toasted
1 and, Ground
1/4 c cinnamon
1/4 c paprika
1/4 c cayenne pepper (or), To Taste

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1 for the timid tongue
1/2 c poblano chili peppers, Dried
1 ground
1 cn 108 oz italian tomatoes
1 w/juice
12 oz beer
5 lb lean beef, Ground
1 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 saute for 5 minutes. Add tomatoes and beer, simmer. In another skillet saute ground beef until no longer pink. When beans are tender drain, reserving liquid. Add meat, bacon and vegetables to beans. Simmer over low heat until hot, adding bean liquid if necessary.

Adobo Marinade (Mexican Smoked Chili)

Yield: 1 Servings

3 oranges
1 lime
2 chipotle chilies, Canned
1 t garlic powder
1/2 t cumin
2 t oregano
1/2 t black pepper
2 T wine vinegar
1/2 t salt

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JUICE THE LIME AND ORANGE. FINELY CHOP THE CHILIES. PLACE JUICE, GARLIC, CHILIES AND REMAINING INGREDIENTS IN BLENDER. PUREE UNTIL SMOOTH. MAKES ENOUGH MARINADE FOR ABOUT 2 LBS. BEEF, PORK, CHICKEN.

Aimee's Chili

Yield: 1 Servings

3 1/2 lb chuck,Ground
1 lg onion
5 8oz cans tomato sauce
1 lg bell pepper,Diced
1 1/2 T corn meal
1 salt and pepper

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1 tobasco sauce
2 T chili powder
1 water

Brown meat; add onion and saute well. Add tomato sauce, seasonings, bell pepper, and chilli powder, salt, and pepper to taste. Add water until sauce is of desired thickness. Simmer 15-30 minutes. During last 15 minutes of cooking, sprinkle in corn meal and stir.

Alamo Chili

Yield: 4 Servings

2 lb stew meat
1 md onion

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1 cn tomato sauce
2 cloves garlic
2 T of chili powder
2 jalapeno chili's
1 salt and pepper, To Taste

Trim fat from the stew meat, cut into bite sized chunks and brown. Chop the onion and the jalapeno chili. Smash the garlic. Throw every thing into a pot, add water and simmer until meat is tender.

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Albuquerque Chili

Yield: 1 Servings

1 lg onion, chopped
3 fresh tomatoes, peeled and
1 chopped
3 fresh anaheims, chopped
2 fresh red bell peppers
1 chopped
6 carrots, chopped (optional)
1 T oil
2 oz dried anchos, stems and
1 seeds removed
2 oz dried passillas, stems and
1 seeds removed
4 to 12 dried japones, stems
1 removed (adjust heat level
1 to your liking)
1 to 4 fresh habaneros, stems
1 removed
2 to 12 cloves of garlic (i
1 like lots of garlic in this
1 recipe)
1 cubic inch fresh ginger root
1 chopped
1 bottle brown ale (or dark)
1 beer

Put the first five ingredients in a large pot with a tablespoon or two of oil. Cook until browning just begins.

Pour beer into blender and start a high speed vortex going. Keep it covered as you drop in first the ginger and garlic and get them good and liquefied, then add the peppers. Add more beer (or some of the juices from the vegetables you're cooking) if it gets too thick.

When it's all liquefied, pour it into the pot.

Simmer an hour or so and taste test.

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All-American Chili

Yield: 4 Servings

1 lb beef (or turkey),Ground
8 oz tomato sauce
15 oz red kidney beans,undrained
1 pk chili seasoning
1 cheddar cheese,Shredded
1 onion,Chopped

Cook ground beef in 2 to 3-quart saucepan over medium-high heat until no longer pink, stirring often; drain.

Stir in tomato sauce, beans and spice blend. Bring to a boil, cover and simmer 10 minutes.

Stir chili before serving. Top with cheese and onion.

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All-Beef Texas Chili

Yield: 12 Servings

1/3 c (approximately) corn oil
6 lb beef chuck -- in 1/2-inch
1 cubes
1 c onion, Minced
1/3 c garlic, Minced
3 c (approximately) beef broth
3 c flat beer
1 1/2 c water
1/4 c high-quality chili powder
1 or more --, To Taste
6 lb tomatoes (three 2 lb. cans)
1 drained and, Chopped
1/3 c tomato paste
1 1/2 T fresh oregano, Minced
3 T cumin seed
1 salt --, To Taste
1 cayenne pepper --, To Taste
1 masa harina (or cornmeal --)

1. In a large heavy skillet over moderately high heat, warm 3 tablespoons of the oil. Brown beef in batches, adding more oil as necessary and transferring meat with a slotted spoon to a large stockpot when well browned. Do not crowd skillet.
2. Reduce heat to moderately low. Add onion and garlic and saute until softened (about 10 minutes). Add to stockpot along with broth, beer, the water, chili powder, tomato, tomato paste, and oregano.
3. In a small skillet over low heat, toast cumin seed until fragrant; do not allow to burn. Grind in an electric minichopper or with a mortar and pestle. Add to stockpot.
4. Over high heat bring mixture to a simmer. Add salt, cayenne, and more chili powder to taste. Reduce heat to maintain a simmer and cook, partially covered, until beef is tender (about 1-1/2 hours). Check occasionally and add more broth if mixture seems dry. If chili is too thin when meat is tender, stir in up to 2 tablespoons masa harina. Cook an additional 5 minutes to thicken. Serve chili hot.

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Amarillo Chili

Yield: 4 Servings

4 bacon, slices, 1/2 pieces
2 onion(s)
1 garlic clove
1/2 lb pork shoulder, coarse grind
1 lb beef round, 1/2 strips
1/2 lb beef chuck, coarse grind
4 cn green chiles, whole
1 T red chile, hot, ground
2 T red chile, mild, ground
1 t oregano, dried, pref. mexican
1 1/2 t cumin
1 1/2 t salt
12 oz tomato paste
3 c water
16 oz pinto beans

1. Fry bacon in a large, deep heavy pot over medium heat. When the bacon has rendered most of its fat, remove the pieces with a slotted spoon, drain on paper toweling and reserve. 2. Add the onions and garlic to the bacon fat and cook until the onions are translucent. 3. Add the pork and beef to the pot. Break up any lumps with a fork and cook over medium-high heat, stirring occasionally, until the meat is evenly browned. 4. Stir in the remaining ingredients except the beans and the bacon. Bring to a boil, then lower the heat and simmer, uncovered, for 2 hours. Stir occasionally. 5. Taste and adjust seasonings. Stir in the beans and the bacon, and simmer for 1/2 hour longer.

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Ambush Chili

Yield: 8 Servings

3 lb rough grnd chuck steak, Lean
1 lb pork shoulder, Lean
3 medium onions, Chopped
1 green bell pepper, Chopped
1 red bell pepper, Chopped
8 fresh jalapeno peppers (2
-seeded &, chopped) balance
2 T cumin, Fresh Ground
1 t all spice
1 T blackstarp molasses
12 oz (1 can) beer(not lite)
2 oz sour mash whiskey
1 oz vietnamese hot sauce or
-tabasco sa, uce
5 cloves garlic, Crushed
3 T * masa harina (fine yellow
-corn mea, l)
1 T soy sauce
3 bay leaves
2 c stewed tomatos, Chopped
1 c tomato sauce
1 c tomato paste

Saute' onions, garlic, and chopped peppers in 4 Tblspns of peanut oil or bacon grease. Add the meat & cook until browned. Add other ingredients except the cumin. Stir constantly until it reaches a boil. Boil for 3-5 minutes then lower heat and cook, stirring often. After cooking for 10 minutes add 1 Tblspn of cumin and stir it in. Cook for 1 hour on simmer then add the remaining cumin. Cook for 15 minutes more and serve!

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Amigos Chili

Yield: 6 Servings

2 lb beef, Ground
1 c onion --, Chopped
1 T garlic --, Minced
1/4 c chili powder
1 T cumin, Ground
28 oz tomatoes, crushed w/puree --
1 (28 ounce can)
1 with added puree
1 1/2 c beef stock -- (or), Canned
1 broth
2 c corn kernels -- fresh or
1 frozen
15 1/4 oz kidney beans --, Canned
1 drained
1/4 c fresh cilantro, Chopped

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.

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Amy's Chili

Yield: 4 Servings

28 oz can tomato, Crushed
2 cn pinto beans
1 cn garbonzo beans
1 cn hominy
4 1/2 oz tomato paste
1 sm can green chili peppers
2 onions, Chopped
2 zucchini, Chopped
1 1/2 T chili powder
1 t cumin
1 few cloves af garlic
1 t molasses

Mix it all together in a large pot and cook until done anywhere between all heated through and the zucchini are about to fall apart.

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Andromeda Vegetarian Chili

Yield: 2 Servings

1/4 c vegetable oil
1 md onion, chopped
1 jalapeno pepper, finely
1 chopped, remove seeds
2 T chili powder
1 T masa harina (or corn flour)
2 t paprika
1 t cumin powder
1 t oregano
1/8 t cayenne pepper
6 dried apricots, chopped
2 cloves garlic, minced
1 T brown sugar
1 t yellow salad mustard
15 oz hunt's tomato sauce w/bits
1 1/2 c water
1 c heartline meatless meat
1 (ground beef style)
1/4 c heartline meatless meat
1 (beef fillet style)
1/2 c beer
1 T tomato paste

Heat oil in large cast iron skillet. Add onions and jalapeno pepper and cook until the onion is transparent. Add chili powder, Masa

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Harina, paprika, cumin powder, oregano and cayenne pepper. Stir until seasonings are slightly toasted. Stir in apricots, garlic, brown sugar, mustard, tomato sauce, water, Heartline Meatless Meat, beer and tomato paste. Cook over medium heat for 15 to 20 minutes, stirring often.

Then cover and simmer over medium-low heat for 30 minutes to help combine the flavors.

Makes about 1 qt.

Ann's Texas Chili

Yield: 8 Servings

1 burge
3 lb boneless chuck --,Cubed
2 T vegetable oil
3 garlic cloves --,Chopped
2 t cumin
3 T flour
1 T oregano
2 beef broth cans salt pepper
4 T chili powder -- (or),To
-Taste

Heat oil in a 4 qt. pot, add beef, stirring frequently until meat loses color - DO NOT brown! Lower heat, stir in garlic, chili mixture, stirring until beef is evenly coated. Crumble oregano over meat. Add 1 1/2 cans broth and stir til liquid is well blended. Add salt & pepper, bring to a boil, stirring occasionally. Reduce heat; simmer partially covered over low heat for 1 1/2 hours, stirring occasionally. Add remaining broth, cook 30 minutes more. Cool

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thoroughly. Cover & refrigerate overnight. Reheat chili very gently.

Anne Rosensweig's Arcadian Eight Bean Chili

Yield: 25 Servings

1/4 lb each of,, Dried
1 kidney, white, pink, navy,
-black, r, ed, pinto, cranber
1 lb bacon
5 lg onions, peeled and chopped
2/3 c garlic, Minced
1/4 c coriander seeds, Toasted
-ground
1/4 c cinnamon, Ground
1/4 c paprika
1/4 c cayenne pepper, or to taste

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1/2 c ground poblano chili, Dried
-peppers
108 oz (#10 can) italian plum
-tomatoes, with juice
12 oz beer
5 lb lean beef salt to, Ground
-taste

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.

Annette's Vegetarian Chili

Yield: 8 Servings

1 norwood
2 T oil
1 1/2 c celery --, Sliced
1/2 c onion --, Chopped
10 ml garlic
1 T chili powder
3/4 t cumin
2 c water
1/2 c lentils
16 oz can tomatoes in juice --
1 chopped
2 T tomato paste
2 T green chilies -- chop

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10 oz red kidney beans --,Drained
1 & pepper,To Taste
1 (hvsg28b)

IN LARGE SAUCEPAN COOK CELERY, ONION AND GARLIC STILL SOFT ABOUT 4 MIN. ADD CHILI POWDER AND CUMIN; COOK, STIRRING ONE MINUTE. ADD WATER AND BRING TO BOIL. ADD LENTILS REDUCE HEAT, COVER AND SIMMER 20 MINUTES. ADD TOMATOES AND THEIR JUICE, TOMATO PASTE, CHOPPED GREEN CHILIES, SALT AND PEPPER.

COVER AND COOK 25 MINUTES. ADD KIDNEY BEANS COOK AND STIR 5 MORE MINUTES. SERVE OVER HOT RICE AND SPRINKLE WITH CHEESE.

Annie Little John's Chili

Yield: 1 Servings

5 lb beef roast
2 lb soup bone
1 water as needed
3 lb pinto beans,cooked
4 oz mexene chili powder
1/2 t cumin seed

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- 1 salt, To Taste
- 1 cayenne, To Taste
- 1 black pepper, To Taste

Cook meat and soup bone separately until tender in enough water to keep covered. Dice roast, strain stock, and add the cooked beans. Stir in the Mexene and cumin seeds. Add salt and pepper (black and red) to taste. Cook very slowly over low flame 1 to 1 1/2 hours.

Another Chili Recipe

Yield: 1 Servings

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1 c tvp, rehydrated
8 to 16 oz of tempeh, chopped
8 to 16 oz of tofu, crumbled
1 to 2 cans pinto beans
1 rinsed
1 to 2 cans kidney beans
1 rinsed
1 to 2 cans white beans
1 rinsed
1 any other bean you like
2 to 4 large onions, chopped
10 or more cloves garlic
1 chopped
2 to 4 green peppers, chopped
1 or more hot peppers of your
1 choice (jalepeno
1 serrano,..), minced
2 to 4 15 oz cans, Crushed
1 tomatoes
6 to 12 oz tomato paste
1/2 to 1 lb mushrooms, coarsly
1 chopped
1 t cayenne pepper, Ground
2 T chili powder
2 T worcestershire sauce
2 T vinegar
1 bay leaf
1 t cinnamon
1/2 t allspice
1 T cumin

Saute the onion, peppers, hot peppers, and garlic until the onions are translucent. Add all other ingrediants and simmer a minimum of 30 minutes (about how long corn bread takes to cook ;-). Add water if chili is too thick. Adjust seasonings during cooking to taste.

Antic Ancho Chili

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Yield: 6 Servings

3 ancho chilies, Dried
1 T butter, Unsalted
1 T oil, olive
2 1/2 lb stew meat
1 lg onions, chopped
2 T garlic, Minced
1 T tomato paste
1/4 t oregano
1 t cumin
1/2 t salt
1/4 t black pepper
1 1/4 c beef stock
1/2 c dry white wine
1 1/2 t cilantro, Chopped
4 oz goat cheese, crumbled

Remove stems from chilies and slit lengthwise. Scrape out seeds. Place in saucepan, add water and heat to boiling, reduce heat. Simmer until tender, about 15 minutes. Set aside. Heat butter with olive oil in a large heavy pot over medium heat. Saute beef cubes, a few at a time, until well browned. Set aside. Add onions to pot, cook 1 minute. Add garlic, cook 2 minutes on high then reduce heat and cook for 4 minutes. Drain chilies, reserving 1/2 cup liquid. Blend peppers with reserved liquid. Add to onions. Return meat and add the other ingredients. Heat to boiling then reduce heat and cook covered, under low heat for 1 1/2 to 2 hours. Note if the chili is too thin just remove the cover and let it render, until it is thick. Serve with rice or beans, cover with goat cheese.

Arcadian Eight Bean Chili

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Yield: 25 Servings

1/4 lb each,beans: kidney, white,
1/4 c paprika
1 lb bacon
5 onions,lg, peeled chopped
2/3 c garlic,minced
1/4 c coriander seed,toasted grnd
1/4 c cinnamon,ground
1 red,pinto, navy, cranberry
1/4 c pepper,cayenne,or to taste
1/2 c peppers,grnd dried poblano
108 oz tomatoes,italian plum, with
12 oz beer
5 lb beef,lean 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.

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Arjay's Sand Springs Chili - Southern

Yield: 4 Servings

2 lb beef, Coarse Ground
1/2 lb flank steak 1/4 cubs
1/2 lb reg. beef, Ground
15 oz tomato sauce
12 oz beer
12 oz tomato paste
1 T yellow cornmeal
1 T red wine vinegar
1/4 c minced onion, Instant
1/4 c chili powder
1 t red pepper, Crushed
1 t cumin, Ground
1/4 t basil leaves
1/4 t caraway seeds
1/4 t coriander
1/4 t marjoram
1/4 t red pepper, Ground
1/3 t ginger
1/3 t tarragon
1/3 t dill seed
1/3 t paprika
1/3 t tumeric, Ground
1/3 t caramon, Ground
1 ds curry
1 ds dill weed
1 ds rosemary
1 ds saffron
1 ds thyme
1 bay leaf, crushed
1 cinnamon stick
1 1/2 t garlic, Minced
1 1/2 t salt
1 T orgeano leaves
2 T salad oil

In a large saucepan, heat oil until hot. Add beef cubes; brown on all sides, remove and set aside. Add ground beef, both grinds, brown, stirring to crumble. Add tomato sauce, tomato paste, one cup of water, vinegar and all the other dry ingredients listed. (Mix the cornmeal, onions, all the spices in a bowl then add them after the meat has been cooked). Also add the browned beef cubes, stir well, then add the beer and stir some more until all the ingredients are mixed well. Simmer, covered, strring occasionally, for at least 2 hours. This can be prepared early in the day and kept on low heat to

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let spices blend together. Add more water if needed. Remove cinnamon stick before serving.

Aurora Chili

Yield: 18 Servings

1/2 c veg oil
6 lb muskox, ground
2 onions, fine dice
8 cl garlic, minced
2 T paprika
12 T chili pepper
2 T cumin
2 t cajun spice mix
2 t oregano, Dried
1 t cinnamon
1/4 t black pepper
1 c tomato paste
1 T honey
2 c tomatoes, Canned
2 red bell peppers, fine dice
2 t salt
2 c beef broth
1/2 c jalapeno pepper, Chopped
1 hot sauce, optional

Heat the oil in a large pan and saute the meat until browned. Drain off the fat. Add the onion and then the garlic and cook until translucent. Add the spices and cook lightly. Add the tomato paste and honey. Add the tomatoes, broth and diced red peppers and jalapenos. Simmer for three hours. Correct seasonings and add hot sauce if desired during the last hour.

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Austin Chili

Yield: 6 Servings

4 lb grd round
28 oz stewed tomatoes
2 large onions
4 garlic cloves
1/2 c flour
2 cn ranch beans
1/2 c chili powder
12 oz beer
2 T oregano
2 T cumin
1 T cayenne
2 t salt

Saute onions and garlic in oil. Brown meat and add ingredients, except for beans. Simmer for two hours and then add beans before serving.

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Australian Dinkum Chili

Yield: 8 Servings

1/2 lb bacon, packaged
2 T oil, vegetable
2 onions, med, coarsely chopped
1 celery stalk, coarse chopped
1 bell pepper(s)
2 lb top beef sirloin, 1 cubes
1 lb beef, hamburger grind
1 lb pork, hamburger grind
4 T red chile, hot, ground
3 T red chile, mild, ground
2 garlic cloves, med, fine chop
1 T oregano, dried, pref. mexican
1 t cumin, ground
2 cn beer, pref. aus. (12oz ea)
1 cn tomatoes, whole (14 1/2oz ea)
3 t brown sugar

1. Fry the bacon in a skillet over medium heat. Drain the strips on paper toweling and cut into 1/2" dice and reserve. 2. Heat the oil in a large heavy pot over medium heat. Add the onions, celery, and green pepper and cook until the onions are translucent. 3. Combine all the beef and pork with the ground chile, garlic, oregano, and cumin. Add this meat-and-spice mixture to the pot. Break up any lumps with a

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fork and cook, stirring occasionally, until the meat is evenly browned. 4. Add the beer, tomatoes, and reserved bacon to the pot. Bring to a boil, then lower the heat and simmer, uncovered, for 1 1/2 hours. Wave a boomerang over the pot 14 times each hour from this point on. (This is definitely optional adding no noticeable flavor, just a touch of authenticity and humor.) Stir for 3 minutes. Taste, adjust seasonings, and add more beer if desired. Simmer for 2 1/2 hours longer. 5. Add the brown sugar and simmer for 15 minutes longer.

Authentic Texas Border Chili

Yield: 12 Servings

3 tomatoes, med
1 onion, burmuda, lg, fine chop
1/4 t oregano, dried, pref. mexican
2 t paprika
5 garlic cloves, lg, fine chop
4 lb beef shank, coarse grind
1 T lard, butter, or bacon dripins
4 scallions, in bunches, chopped
5 bell pepper(s)
5 serrano chiles, fresh
1 lb chorizo sausage or
1 lb sausage, hot, non-italian
4 garlic cloves, med, fine chop
2 t salt
4 T red chile, hot, ground
4 T red chile, mild, ground

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3 T cumin seeds
1 beer
1 water

1. Puree the first four ingredients plus one clove of the garlic in a blender or food processor (using the steel blade). Scrape the mixture into a large heavy pot and add the beef. 2. Melt the lard, butter, or bacon drippings in a heavy skillet over medium heat. Add the scallions, bell peppers, serrano chiles, sausage, and the remaining garlic, and cook until the onions are translucent and the sausage is browned. 3. Place the cumin seeds in a 300' oven for a few minutes until lightly browned. Remove seeds from the oven and crush them with a mallet. Stir the vegetables into the beef and tomato mixture. Add the salt ground chile, cumin, and enough water or beer to cover. Bring to a boil over medium-high heat, then lower the heat and simmer, uncovered for 4 to 6 hours. Taste and adjust seasonings.

Bachelor Chili

Yield: 10 Servings

3 lb boneless venison
1 or elk, moose or beef
1 chuck roast
1 T cooking oil
2 md onions, chopped
1 md green pepper, chopped
2 cl garlic, minced
1/4 t red pepper flakes, Crushed
4 cn diced tomatoes, undrained -

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-4 1/2 oz each
1 c water
12 oz tomato paste
1 T sugar
1/2 t cumin,Ground
1/2 t oregano,Dried
1/4 t pepper

Cut meat into 1/4" pieces. In a 4 qt Dutch oven, brown meat in oil; remove with a slotted spoon and set aside. In the same pan, saut onions, green pepper, garlic and red pepper flakes until vegetables are tender. Return meat to pan. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 3 hours or until the meat is tender.

Backdoor Chili

Yield: 8 Servings

1 ****part 1****
1 to 2 tablespoons cooking oil
3 lb beef chuck tender,cut into
1 1-inch cubes
2 cn (14 1/2 oz.@) beef broth
1 cn (8 oz.) tomato sauce
4 ds tabasco
1 1/2 T onion powder
3/4 t cayenne
2 t beef bouillon granules
1 t chicken bouillon granules
1 ****part 2****
3/4 t garlic powder
1 1/2 T cumin,Ground
3/4 t white pepper
6 T chili powder
1 salt,To Taste

Heat oil in Dutch oven. Cook beef in oil, until beef is browned. Stir in remaining ingredients of Part 1. Heat to boiling; reduce heat.

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Simmer uncovered about 1 1/2 hours, adding water as needed, until beef is tender. Stir in the ingredients of Part 2. Simmer uncovered about 30 minutes or until desired consistency is reached.

Bad Attitude Chili

Yield: 4 Servings

2 lb pork roast -- cut into 1
1 pieces
2 lb cheap beef -- (you'll, Ground
1 need the fat. this isn't
1 health food)
1/2 c good chile powder -- (your
1 local supermarket brand
1 tastes like cardboard)
1 huge onion -- roughly
1 chopped
1 head garlic --, Minced
8 new mexican green chiles --
1 roasted, peeled, seeded,

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1 chopped
1 T hot hungarian paprika --
1 (this is legal. paprika is a
1 chile)
1 T cumin,Ground
4 beef boullion cubes
1 28 oz can tomatoes,Crushed
1 (don't worry. you won't even
1 know they are there.)
1 bottle amber mexican beer --
1 (dos equiis,noche buena, or
1 any oktoberfest will do.)
1/4 c bourbon -- (this is one of
1 those things that just
1 happened)
2 squares bitter baker's
1 chocolate -- (not as weird
1 as it sounds.)
1 salt,To Taste

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

You now have the power. Use it wisely. The eyes of Texas are upon you!

Baked Chili

Yield: 4 Servings

3 T suet
2 lb beef,Ground
1/3 c green pepper,cut in strips
1 c onion,Chopped
1 T chili powder
1 t salt

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1/2 t pepper
1/2 t msg (may omit)
1 bay leaf
10 garlic, chopped
16 oz cn kidney beans
2 c tomatoes, chopped

topping =====

1/3 c flour
2 t sugar
1/2 t baking powder
3/4 c yellow cornmeal
1 egg, beaten
1/3 c buttermilk

Melt suet in large, heavy pot. Add meat, peppers, onions, chili powder, salt, pepper, MSG, bay leaf, and garlic. Brown meat mixture until peppers and onions are tender. Add beans, cover and simmer for 1 hour. Stir occasionally. Preheat oven to 375F. Combine flour, sugar, baking powder and cornmeal until well blended. In a separate bowl, combine egg and buttermilk. Pour egg mixture into flour mixture and beat until smooth. Let stand for 5 minutes. Pour chili filling into 9x13-inch cake pan. Spoon topping over chili and spread to touch sides. Bake for 30 minutes or until cornmeal crust turns golden.

Bandera Chili

Yield: 4 Servings

2 1/2 lb course grd chuck
2 cn (8oz) tomato sauce
12 oz water
2 cn japenpo pinto beans & juice
2 large onions
12 oz lone star beer
1 t red pepper
1/2 c chili powder
1 t paprika
1 1/2 t cumin

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2 t flour
2 garlic

cloves, minced

Saute onions and garlic in lite oil till brown. Sear meat in large skillet. Add tomato sauce and water. Stir in all ingredients, except flour and beans. Cover skillet and simmer 1 hour. Stir occasionally. Stir in flour into 1/4 cup warm water to make a thick, but flowable mixture. Add flour mixture to chili; simmer another 15 to 20 min. Add bean and juice and cook another 15 min.

Bandit's Chili

Yield: 8 Servings

1 lb lean beef, Ground
1 garlic clove, minced
1 lg onion, finely chopped

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1 md green pepper, finely chopped
4 T chili powder
1 T cider vinegar
1/4 t allspice
1/4 t coriander
1 t cumin
1/2 t salt
1/2 c water
1 cn 16-oz. red kidney beans with
- liquid
1 cn 16-oz. tomatoes (2, Crushed
- cups)
1 tabasco, to taste

Cook beef, garlic, onion, and green pepper in a skillet over med-high heat, stirring frequently to break up meat. Cook until onion is soft and meat has lost its pink color. Add remaining ingredients, except Tabasco. Bring to boil. Cover and reduce heat. Add Tabasco. Simmer for 45 mins., stirring frequently.

Beans And Things Chili

Yield: 12 Servings

4 lb beef, Coarse Ground
1 T garlic --, Chopped

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1 onion --, Chopped
1 T chili powder
1 t red pepper
1 t black pepper
1 t red chili pepper --, Crushed
1 cn (10 oz)
1 t oregano
1 t cumin, Ground
1 t salt
1 T paprika
1 rotel tomatoes

Braise meat until browned. Add garlic and onions and continue cooking until onions are clear. Add remaining ingredients and cover with about 2 inches of water. Cook until meat feels heavy on the bottom, about 2 hours. Makes 12 to 16 servings.

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Beef & Macaroni Chili

Yield: 4 Servings

1 c macaroni, raw
1/2 lb beef, Ground
1/2 t garlic powder
1 t chili powder
1 pn salt
1 pn pepper, freshly ground
1 cn tomato soup
1 oz mozzarella cheese 15% mf

Cook macaroni about 7 minutes. Brown meat in largest saucepan and drain off all fat. Add garlic, chili powder, salt and pepper. Mix well and cook on low about 5 minutes. Add cooked macaroni and tomato soup. Heat thoroughly. Just before serving add grated cheese. Cover and heat until cheese melts.

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Beef And Bacon Chili

Yield: 4 Servings

1/2 lb sliced bacon, chopped
1 lb lean beef, Ground
1 1/2 c coarsely onion, Chopped
28 oz can, whole tomatoes,
1 undrained, coarsely chopped
16 oz can, pinto beans, undrained
1 c picante sauce
1 T chili powder
2 t cumin, Ground
1 t salt

Optional toppings: sour cream, shredded cheddar cheese, chopped onion, chopped cilantro. In a large saucepan, cook bacon over medium-low heat, stirring frequently, until crisp. Remove to paper towels with slotted spoon. Pour off all but about 1 tablespoon of the drippings. In drippings, brown ground beef with onion and green pepper; drain. Add reserved bacon and remaining ingredients except optional toppings; mix well. Bring to a boil. Reduce heat, cover and simmer 20 minutes. Ladle into bowls, top as desired, and serve with additional picante sauce.

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Beef Chili

Yield: 4 Servings

1 lb lean beef steaks, Cubed
2 t vegetable oil
4 1/2 t spicy seasoning mix*
 -(divided)
1 md onion, chopped
28 oz plum tomatoes, Canned
 -(undrained)
2 c whole kernel corn, Frozen
SPICY SEASONING MIX =====
3 T chili powder
2 t cumin, Ground
1 1/2 t garlic powder
3/4 t oregano leaves, Dried
1/2 t red pepper, Ground

Combine all ingredients. Store, covered in airtight container. Shake before using.

1. Heat oil in deep large skillet over medium heat 5 minutes.
2. Meanwhile cut each beef steak lengthwise into 1-inch wide strips; cut crosswise in 1 inch pieces. Sprinkle beef with 2 teaspoons spicy seasoning.
3. Stir-fry- beef and onion 2 to 3 minutes. 4. Season with salt, if desired. 5. Add tomatoes (break up with back of spoon), corn and remaining 2 1/2 teaspoons spicy seasoning. 6. Bring to a boil; reduce heat to medium-low and simmer, uncovered, 18 to 20 minutes.

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Bellamy Brothers' Santa Fe Chili

Yield: 1 Servings

1 pinto beans, Dried
1 sirloin steak, Ground
1 onion, Chopped
1 garlic, Chopped
1 fresh green chilies
1 salt, To Taste

Cook beans in water in slow cooker until tender. Brown ground steak with onion and garlic in skillet, stirring until ground beef is crumbly; drain. Process chilies in blender until stringy. Add ground steak mixture and chilies to beans; mix well.

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Bert Greene's Peppered Chili

Yield: 6 Servings

7 T butter
2 garlic cloves, med, fine chop
4 onions, finely chopped
1 bell pepper(s)
1 1/4 lb beef round, hamburger grind
1 T oil, vegetable
1 1/2 lb beef shoulder, 2x1/2 strips
3 T red chile, mild, ground
3 tomatoes, lg, chopped
1 t sugar
1 bay leaves
4 basil leaves, fresh, chopped
1 thyme, dried
1/2 t paprika
1/2 t cayenne pepper
1/2 t allspice
2 T chile caribe
1 t soy sauce
1/2 t hot pepper sauce, liquid
6 serrano chiles, frsh, fin chop
1/2 c red wine, dry
3/4 c beef broth
1 t salt
1/2 t black pepper, freshly ground
3 c kidney beans, cooked, drained

1. Melt 3 tablespoons of the butter in a large heavy skillet over medium heat. Add half the garlic, half the onions, and all the green pepper and cook for 5 minutes. 2. Make a large well in the center of the vegetables and place the ground beef in the center. Raise the heat and cook, stirring and scraping the skillet with a metal spatula. Gradually stir in the surrounding vegetables and cook until

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the meat is evenly browned. Transfer this mixture to a Dutch oven.
3. Heat the vegetable oil and 1 tablespoon of the butter in the skillet. Saute the beef shoulder, a few strips at a time, over high heat until it is well browned. Transfer the strips to a plate as they are done. Lower the heat, then wipe out the skillet with paper toweling. Return beef strips to the skillet. Stir in the ground chile and cook 3 minutes over low heat. Transfer to the Dutch oven. 4. Melt the remaining butter in the skillet over medium heat. Add the remaining onions and garlic and cook for 3 minutes. Stir in the tomatoes, sugar, and bay leaf and cook for 10 minutes. Transfer the mixture to the Dutch oven. 5. Stir all the remaining ingredients except the beans into the Dutch oven. Bake, covered, in a 300' oven for 3 hours. 6. Stir in the beans; bake 1/2 hour longer.

Best "Texas" Chili - Weight Watchers Favorite

Yield: 8 Servings

4 t oil,olive
2 c onions,chopped
1 c celery,finely chopped
3 garlic cloves
1 lb beef,ground, lean,broiled
2 c tomatoes,plum italian
-(canned,res,erve liquid)
2 c tomato sauce
12 oz beans,kidney red cooked
-and drain,ed
12 oz beans,pinto cooked
2 T sugar,granulated
3 bay leaves
3 allspice,whole
1 T chili powder
1 t oregano,dried
1/2 t pepper,black freshly ground
1/4 t cumin,ground
1/4 t pepper,red ground

In medium nonstick skillet, heat oil, add onions, celery, and garlic; cook over medium heat until softened, about 2 minutes. Place vegetables and remaining ingredients in slow-cooker; stir to combine. Cook on low setting 4 hours.

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Bexar Chili

Yield: 1 Servings

2 lb meat,Ground
1 T oil
3 T chili powder
15 oz can tomato sauce
1 qt water
1/4 t salt

Brown the meat slowly in the oil. Add the tomato sauce and water, and simmer for one hour. Add the chili powder and salt and simmer for a half hour. Serve in bowls.

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Big Ed's Whup Yo' Ass Chili

Yield: 10 Servings

1 lg onion, chopped
6 garlic cloves, chopped
2 c rendered beef kidney suet
2 1/2 lb extra lean chuck beef, cubed
1 lb ham, cubed
2 c water
1 t cumin, ground
2 t oregano
1 c red chili pulp *or*
6 T chili powder
1 T salt, To Taste

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Cook onion and garlic in rendered beef suet until onion is limp and yellow. Add beef and ham and cook, stirring often, until it is a uniform gray color. Add water, mix well, simmer one to one and a half hours. Add cumin, oregano, chili pulp or powder, and salt to meat mixture. Stirring frequently to prevent sticking, simmer for an additional hour.

Big Mike's Chili

Yield: 12 Servings

9 new mexico peppers *
9 california red peppers*
1 lb bacon -- in fp fine
4 md onions --,Chopped

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8 cloves garlic --,Chopped
1 fine
1 louisiana hot sauce
1 salt & pepper
2 lb pork sausage
5 lb beef**
4 c beef broth (fresh is best
8 oz tomato sauce
2 T white vinegar
6 T cumin,Ground
2 T new mexico chili powder
1 t cayenne pepper
1 T sugar
2 T paprika
2 T regular chili powder
1 T msg
1 beer

Oregano Tea (bring 2 c water to boil; add 2 T dried oregano leaves. Brew like tea; strain, reserving liquid) Remove the stems, seeds, and veins from peppers; add to boiling water 30 minutes. Use a knife and strip meat off peppers, discard skins; put into food processor with enough beer to make the consistency of tomato sauce. Divide the bacon, garlic, onions, sausage and beef into thirds. We are going to fry up the mixture 1/3 a time. Fry up the bacon (mostly for grease) until just about crisp. Add garlic, and after 30 seconds, add onions, hot sauce to taste, salt and pepper. When the onions are translucent, add the sausage. When about half cooked, add beef. When the mixture is about medium, drain the grease and refry until well done (this sears the meat and keeps the flavor in). When done, put into pot. Repeat for next 1/3 and last 1/3. Stir in the pepper paste (from above), broth, and tomato sauce. Cook over low heat. Then add remaining ingredients, one at a time, slowly. Add enough beer to keep the consistency to your liking.

Big Time Chili

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Yield: 4 Servings

1 1/2 lb lean beef, cut 1/8 cubes
6 T chili powder
1 bottle dos equis beer (or
-any)
- other, kind of beer
1 T salt
1 lg onion, minced
2 T garlic, Minced
4 c brown stock

Combine the chili powder and salt in a bowl, pour beer over mix, and set aside. Heat 1/4 cup of olive oil in a sufficiently-sized saute pan until it smokes. Add beef, using a fork to break up any pieces which stick together. Cook, string occasionally, over high heat until meat is well seared (but not burnt). Add onions and garlic, reduce heat, cook until onions are translucent. If meat has been seared in small batches, add all meat, onions and garlic to a stockpot. Add beer/spice mixture to pot. Cook until liquid is well reduced (be careful not to scorch). After liquid has reduced, add 2 cups of stock. Bring to a boil, reduce heat, and simmer uncovered for 2 hours. Use remaining stock to adjust consistency during cooking.

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Bill Decker's Chili

Yield: 1 Servings

3 lb chili meat (coarse,Ground
1 beef and pork- 50-50 mix)
1 qt water
8 dry chile pods,rinsed and
1 (red new mexico,Crushed
1 ancho,pasilla, cascabel,
1 etc) or
6 T chili powder
3 t salt
2 t cominos (cumin)
1 t red pepper (cayenne),Ground
1 T sugar
1/4 c olive oil
10 cloves of garlic
1 t oregano
1/2 t black pepper
3 T paprika
8 T masa harina (corn meal will
1 do pinch),In A

Sear the meat in hot oil, stir until gray, not brown. Add water and cook covered for 1 1/2 hours. Then add all ingredients except masa and cook another 30 minutes (bubbling simmer). Mix the thickening with enough cold water to make a thick liquid and add it to to the chili, stiring to prevent the thickener from lumping. Cook another five minutes to see if you need more water, stirring to prevent sticking.

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Bill Pfeiffer's "Los Venganza Del Almo" Chili

Yield: 25 Servings

1 T oregano
2 T paprika
2 T msg (monosodium glutamate)
11 T gebhardt's chili powder
4 T cumin
4 T beef bouillon (instant
-crushed)
36 oz old milwaukee beer
2 lb pork, cubed (thick butterfly
- pork c, hops)
2 lb chuck beef, cut into cubes
6 lb rump, Ground
4 lg onions, finely chopped
10 cl garlic, finely chopped
1/2 c wesson oil (or kidney suet)
1 t mole (powdered), also called
- mole p, oblano
1 T sugar
2 t coriander seed (from chinese
- parsle, y, cilantro)
1 t louisiana red hot sauce
-(durkee's)
8 oz tomato sauce
1 T masa harina flour
1 salt, To Taste

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

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

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

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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.

Black Bean & Cashew Chili

Yield: 1 Servings

1 sm onion, diced coarse
3 cloves garlic, minced
1 jalapeno, seeded and diced
1 anaheim chile, seeded and
1 diced
3 roma tomatoes, cut into
1 eighths
1 15 oz can black beans (or
1 prepare from), Dried
1/4 c cashews
1/4 c corn, Frozen
1 t cumin
1 t chili powder
1/2 t cinnamon
1/4 t cayenne
1/4 t red pepper flakes
1/2 cn beer (something with flavor
1 not coors light dry clear)
2 T olive oil

Saute the onions and garlic in olive oil over a medium-low heat until the onions turn translucent. Add the jalapeno and anaheim chiles and saute a few more minutes. Add the beans with the liquid, tomatoes, cashews, spices, and beer, and bring to a low boil. Keep it boiling, stirring frequently, until most of the liquid has evaoprated (about 30-40 minutes). About 10 minutes before it is ready, add the corn.

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Black Bean And Chicken Chili

Yield: 10 Servings

6 boneless skinless chicken
1 breast halves -- cut into 1
1 pieces
2 md red peppers --,Chopped
1 1/2 md onions --,Chopped
4 garlic cloves --,Minced
3 T olive oil
1/4 c chili powder
2 t cumin,Ground
1 t coriander,Ground
1 cn black beans and,Rinsed
1 -- (15 to 19 oz.),Drained
1 28 oz. can
1 c beer
10 1/2 oz pckg
1 italian plum tomatoes -- cut
1 up
1 medium-sharp cold pack
1 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,

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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 Corn Chili With Polenta

Yield: 1 Servings

2 1/4 c water
3/4 c yellow cornmeal
3/4 c cold water
1/4 t salt
1 md onion, chopped
2 cl garlic, minced
3 fresh jalapeno peppers
-seeded and, chopped
1 T vegetable oil
1 t oregano, Dried
3/4 t cumin
14 oz can mexican style stewed
-tomatoes
8 oz tomato sauce
1/2 c beer
15 1/2 oz can black beans, rinsed and

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-drained
1 c whole kernal corn, Frozen
1 black pepper

To cook polenta, bring 2 1/4c water to a boil in a saucepan. Combine cornmeal, 3/4c cold water and salt in a small bowl. Slowly add the boiling water, stirring constantly. Cook and stir until the mixture returns to a boil. Reduce heat to very low. Cover and simmer 15 mins, stirring occasionally. Pour hot mixture into a greased 8x8x2 baking pan. Cool for 1 hour. Cover with plastic wrap and chill for several hours or overnight until firm.

Cook onion, garlic and fresh jalapenos in hot oil in a saucepan over medium heat until tender but not brown. Stir in oregano and cumin; cook for 1 minute more. Drain stewed tomatoes, reserving liquid. Set tomatoes aside. Add tomato liquid, tomato sauce and beer to onion mixture and bring to a boil. Reduce heat and simmer, uncovered for 5 mins.

Coarsely chop the stewed tomatoes. Add tomatoes, black beans, corn and black pepper to taste to onion mixture. Simmer, uncovered, for 15 to 20 minutes or until most of the liquid is absorbed and the mixture thickens.

Meanwhile, remove polenta from pan and cut into 4 squares, then cut each square in half diagonally. Place on greased baking dish and bake, covered with foil, in a 400 oven for 10-12 mins or until heated thru. To serve, place 2 polenta triangles on a plate. Spoon chili over polenta.

Black Bean And Quinoa Chili

Yield: 8 Servings

1 c quinoa, rinsed and drained
2 c water
1 T vegetable oil
1 lg onion, diced
1 green bell pepper, seeded and
1 c celery, chopped
1 jalapeno pepper, seeded and
2 tomatoes, cored and diced
1 c carrots, diced

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32 oz black beans, canned, drained
28 oz crushed tomatoes, Canned
1 T chili powder
1 T parsley, Dried
1 T oregano, Dried
2 t cumin, Ground
1/2 t black pepper
1/2 t salt
4 green onions, chopped

Combine quinoa and water in saucepan, cover and bring to a simmer over medi heat. Cook until liquid is absorbed, about 15 to 20 minutes. Remove from he and let stand about 10 minutes.

Meanwhile, heat oil in a saucepan; add onion, bell pepper, celery and jalapeno. Saute 7 minutes over medium heat. Stir in fresh tomatoes and carrots; saute 3 to 4 minutes. Stir in beans, crushed tomatoes, and seasonings; cook about 25 minutes over low heat.

Ladle chili into bowls and top with green onions if desired. Makes 8 servings

Black Bean Chili

Yield: 1 Servings

3 c dried black beans, soaked
1/2 T oregano

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8 c water
1/2 c sun-dried tomatoes
2 jalapeno peppers,minced
4 c peeled,chopped plum
1 tomatos
1 1/2 T ginger,Grated
1/3 c bulgur wheat,Uncooked
1 bay leaf
1/2 c water,Boiling
1 c cilantro,Chopped
1 salt and pepper
1 t cumin seeds
1/2 T mustard seeds
2 T chili powder
1/2 t fennel seeds

Drain beans. Place in a large pot and add 8 cup water. Bring to a boil. Add peppers, ginger, bay leaf and 1/2 cup cilantro. Cover and simmer for 1,5 to 2 hours. Remove from heat and discard bay leaf.

Place cumin seeds in a pot and toast. When seeds darken, add chili powder, oregano, tomatoes. Stir well and bring mixture to a boil. Reduce heat and simmer for 30 minutes. In another bowl, combine bulgur with boiling water, cover and let sit for 10 minutes.

When beans are cooked, remove 1 cup and puree it with some cooking liquid. Combine puree with remaining beans. Stir in tomato mixture and bulgur. Season and simer for 10 minutes.

Place mustard seeds in a pot over medium heat, cover and cook till seeds start to pop. Add fennel seeds and cover. Cook till popping stops and fennel darkens. Pour over chili. Add remaining cilantro and drizzle with olive oil. Serves: 8.

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Black Bean Chili 2

Yield: 7 Servings

4 c black turtle beans, Dried
1 cloves garlic --, Crushed
2 t cumin, Ground
2 1/4 t salt
1 black pepper, To Taste
2 t basil, Dried
1/2 t oregano, Dried
1 red pepper*, Crushed
1 T fresh lime juice
1 green bell peppers**
2 T olive oil
1/2 c tomato puree
1 4-oz cans green chiles, Diced
1 red onion salsa recipe
TOPPING =====
1 cheese and sour cream, Grated

*or cayenne, to taste. **medium-sized, chopped.

1) Soak the beans in plenty of water for several hours or overnight. Drain off the soaking water, and cook in fresh boiling water, partly covered, until tender (1 to 1 1/2 hours). Check the water level during cooking; add more as necessary. Transfer the cooked beans to a large kettle or saucepan. Include about 2 to 3 cups of their cooking water.

2) In a heavy skillet, saute garlic, seasonings, lime juice, and bell peppers in olive oil over medium-low heat until the peppers are tender (10 to 15 minutes).

3) Add the saute to the cooked beans, along with tomato puree and minced green chilies. Simmer, covered, over very low heat, stirring occasionally for about 45 minutes.

4) Serve topped with Red Onion Salsa and, if desired, grated cheese and sour cream.

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Black Bean Chili From Katherine Smith

Yield: 12 Servings

1 lb black turtle beans
1 T cumin seeds
1 T oregano
2 c onion, chopped
1 T olive oil
1 c red bell pepper, chopped
1 c green bell pepper, chopped
4 jalapeno chiles, seeded and
-minced
1 T garlic, minced
2 bay leaves
2 t epazote, crushed (optional)
12 oz beer
28 oz can tomatoes with, Crushed
-puree
6 oz can tomato paste
5 T red chile, Ground
2 t salt
1 lb top sirloin steak, grilled
-or broiled and cu
1/4 c cilantro, minced

Sort through beans and discard any stones. Wash beans in a sieve under cold running water. Put beans in a pot with 6 cups water. Bring to a boil and simmer 3 minutes. Turn off heat, cover and let soak 1 hour. Return to heat and bring to a simmer; cook 1 hour.

Meanwhile, toast the cumin seeds in a small pan until they become fragrant, about 2 minutes. Then add the oregano and toast for 1 minute. Be careful not to burn. Pulverize the seeds and oregano in a spice grinder. Saute the onion in the olive oil for 5 minutes, then add the bell peppers, jalapenos and garlic. Saute 5 minutes longer until the vegetables are quite wilted. Add the spices and half the beer. Simmer until the beer is reduced by a third. Add remaining beer.

When the beans are just tender but not falling apart, add the vegetable-beer mixture, the tomato puree and paste, and the chile powder. Simmer 1 hour, then add salt to taste and the sirloin cubes; simmer 15 minutes longer. Ladle into serving bowls and garnish with minced cilantro.

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Black Bean Chili With Cilantro

Yield: 6 Servings

1/4 c dry sherry
1 T olive oil
2 c onion, Chopped
1/2 c celery, Chopped
1/2 c carrots, Chopped
1/2 c seeded and red bell, Chopped
-pepper
4 c black beans, Cooked
2 c vegetable stock (or water)
2 T fresh garlic, Minced
1 c italian plum, Chopped
-tomatoes
2 t cumin, Ground
4 t chili powder
1/2 t oregano, Dried
1/4 c fresh cilantro, Chopped
2 T honey
2 T low sodium tomato paste

In large heavy pot, over medium heat, combine sherry and oil and heat to simmering. Add onions and saute 8 to 10 minutes. add celery, carrots and bell pepper and saute 5 minutes more, stirring frequently. Add remaining ingredients and bring to a boil. Lower heat and simmer, covered, for 45 minutes to 1 hour. Mixture should be thick, with all water absorbed. Serves 6-8. Serving suggestion: This chili is tasty with a garnish of crushed low salt tortilla chips, grated Monterey Jack cheese, plain non-fat yogurt, or minced fresh cilantro.

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Black Bean Chili With Ham And Corn

Yield: 2 Servings

1 t olive oil
1 md onion, diced
2 cl garlic, crushed
1 sm red pepper, diced
1 cn black beans (16oz), rinsed
-and, Drained
1 md tomato, cut into 2 pieces
1 c corn, Frozen
1 1/2 T chili powder
1 t cumin, Ground
1 T tomato paste
1 c fat-free, low-fat chicken
-broth
1 c broccoli florets
4 oz low-fat, honey roasted ham
-diced
1 salt and pepper
1/2 loaf crusty sourdough bread
FOR GARNISH =====
1/2 oz monterey jack cheese, Grated
2 scallions, chopped

Preheat oven to 350 degrees F. Heat oil in a large nonstick skillet on medium high. Add onion and saute 3 minutes. Add garlic and red pepper. Saute 3 more minutes. Add black beans, tomatoes, corn, chili powder and cumin. Mix tomato paste into chicken broth and mix into chili. Simmer, covered, 10 minutes. Add broccoli and ham and simmer 5 more minutes. Add salt and pepper to taste. Adjust seasonings as

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desired. Warm bread in oven for 5 minutes. Slice and serve with chili. Serve chili over rice and pass cheese and scallions to sprinkle over top.

Black Bean Chili With Oranges

Yield: 6 Servings

2 lg onions, chopped
2 cloves garlic, pressed or
-minced
1 T salad oil
2 qt regular-strength chicken
-broth
1 lb dried black beans, sorted
-for debris and rinsed
1 T coriander seed
1 t whole allspice
1 t oregano leaves, Dried
3/4 t dried hot red, Crushed
-chilies
6 cardamom pods, hulls remove
-(1/4 ts, p seed).
2 1/2 lb oranges for zest, juice,
-slices

Combine in onions, garlic, and oil in a lidded 6 quart sauce pan, over high heat. Stir often until onions are tinged with brown, about 8 minutes. Add remaining ingredients, but not zest, juice, or slices,

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to onions, etc., and bring to a boil over high heat. Reduce heat to simmer. Cover and simmer until beans are tender to bite, about 1 1/2 to 2 hours.

While beans simmer, remove 2 teaspoons zest, squeeze 1/2 cup juice, remove peel and white membrane from rest of fruit and slice thinly crosswise, removing seeds. After the beans become tender, raise heat to high, uncover, and boil until most of the liquid evaporates, about 10 15 minutes. (Reduce the heat and stir occasionally as mixture thickens.) Remove beans from heat and stir in 1 tsp zest and the 1/2 C juice. Ladle beans into serving bowls. Place the sliced fruit equally on top of the beans in each bowl. Add to taste: sour cream, fresh cilantro sprigs, salt. Garnish with the remaining 1 tsp zest.

Black Bean Chili With Rice

Yield: 8 Servings

1 lb lean beef, Ground
3 c black beans, Cooked
1 c green pepper, Diced
1 c onions, Chopped
1 c carrots, Diced
1 T chili powder
2 garlic cloves, minced
2 bay leaves
1/2 t red pepper, Ground
3 c vegetable (or tomato juice)
4 c hot rice, Cooked

Cook beef in 2-3 quart sauce pan over medium heat, stirring to crumble. Add all ingredients except rice. Bring to boil; simmer

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uncovered 20-25 minutes. Remove bay leaves. Serve over hot rice with chips on side.

Black Bean Chili With Spice Seasoning

Yield: 8 Servings

3 c black beans
8 c water
1 oz pepper jalapeno, cnd
1 1/2 T fresh ginger root
1 bay leaf
1 c fresh cilantro
1 t cumin seeds

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2 T chili powder
1/2 T oregano
1/2 c tomatoes, sun dried
16 oz tomato canned, peeled
1/3 c bulgur, dry
2 t extra virgin olive oil
1/2 t fennel seed
1/2 t mustard seeds

Soak the beans over night in water. Drain beans and place in a large pot. Add 8 cups of water and bring to a boil. Skim the foam that rises to the surface. Add peppers, ginger, bay leaf and 1/2 cup cilantro. Reduce heat to low, cover and gently boil for 1 1/2 to 2 hours or until tender. Remove and discard the bay leaf. Place cumin seeds in a large sauce pan and toast over medium heat. When seeds darken, add chili powder, oregano, sundried tomatoes and tomatoes with their juices. Stir well and bring mixture to a boil. Reduce heat to low, cover and simmer for 30 minutes. In another bowl combine bulgar wheat with 1/2 cup boiling water, cover and let stand for 10 minutes.

When beans are cooked, remove 1 cup with some liquid and puree in blender. Combine the puree with the rest of the remaining beans. Stir in the tomato mixture and bulgar. Season with salt and pepper and simmer for 10 minutes to heat. Seasoning: Place mustard seeds in a pot over medium heat. Cover and cook until seeds begin to pop. Drop in fennel seeds and cover, and cook until the popping stops and fennel darkens slightly, about 10 to 15 seconds. To serve: Pour spices into chili, add remaining 1/2 cup cilantro and stir to mix. Spray or drizzle with olive oil. Options: use kidney or blackeye beans. Top with scope of yogurt.

Black Bean Chili With Toasted Spice Seasoning

Yield: 8 Servings

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3 c dried black beans, soaked
8 c water
2 jalapeno peppers, minced
1 1/2 T ginger, Grated
1 bay leaf
1 c cilantro, Chopped
1 t cumin seeds
2 T chili powder
1/2 T oregano
1/2 c sun-dried tomatoes
4 c peeled, chopped plum tomatos
1/3 c bulgur wheat, Uncooked
1/2 c water, Boiling
Salt pepper SEASONING =====
1/2 T mustard seeds
1/2 t fennel seeds

Drain beans. Place in a large pot & add 8 c water. Bring to a boil.

Add peppers, ginger, bay leaf & 1/2 c cilantro. Cover & simmer for 1 1/2 to 2 hours. Remove from heat & discard bay leaf.

Place cumin seeds in a pot & toast. When seeds darken, add chili powder, oregano, tomatoes. Stir well & bring mixture to a boil. Reduce heat & simmer for 30 minutes. In another bowl, combine bulgur with boiling water, cover & let sit for 10 minutes.

When beans are cooked, remove 1 c & puree it with some cooking liquid. Combine puree with remaining beans. Stir in tomato mixture & bulgur. Season & simmer for 10 minutes.

Place mustard seeds in a pot over medium heat, cover & cook till seeds start to pop. Add fennel seeds & cover. Cook till popping stops & fennel darkens. Pour over chili. Add remaining cilantro & drizzle with olive oil.

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Black Bean Turkey Chili

Yield: 1 Servings

1 lb dry black beans
1 1/2 lb skinless turkey breast, cut
1 into small pieces
2 c red pepper, Chopped
1 1/2 c onion, Chopped
4 jalapenos, chopped
4 garlic cloves, minced
4 T vegetable oil
1/4 c chili powder
2 t cumin seed
1 t coriander, Ground
4 tomatoes, chopped
1 c water (or non alcoholic)
1 beer

Soak beans in cold water for two hours. Drain. Put the beans in a pot and cover with two inches of fresh water. Simmer until beans are tender. Drain and set aside.

Saute red pepper, onion, jalapeno and garlic in 2 Tbsp. vegetable oil. Add chili powder, cumin seed, coriander and beans. Cook approximately 20 minutes, stirring occasionally. Place half the bean mixture in food processor and process until smooth. Return smooth mixture to the other half.

Brown turkey in 2 Tbsp. vegetable oil, until almost done, add tomatoes and cook an additional 5 minutes. Add turkey to bean mixture, add water or non-alcoholic beer and simmer 15 more minutes.

Before serving, garnish with sour cream on top.

Note: to eliminate lengthy soaking and cooking time, substitute canned beans for dry beans: 3 (15-16 ounce) cans black beans, drained and rinsed.

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Black Bear Chili

Yield: 8 Servings

4 lb black bear roast, chopped
-into 1/4, dice
1/2 lb bacon
2 T reserved bacon grease
2 md onions, coarse chopped
2 cl garlic cloves, minced
1 bell pepper, seeded & chopped
4 T chili powder
2 t oregano, dried
1 T cumin, ground
1 [optional, cayenne or liquid
- hot sa, uce to taste]
1 cn beer
1/2 cn tomatoes & juice (14 oz)
1 t brown sugar
1 masa harina [optional enough
- to thi, cken]

Partially freeze the bear roast to make the chopping/dicing easier. Carefully remove any and all visible fat as it gives any dish an unpleasant flavor. In a large bowl, sprinkle the diced meat with the chili powder, oregano, optional cayenne and cumin, stirring to mix thoroughly. Cover and refrigerate for a few hours to allow the chili spices to marinate the meat.

Fry the bacon. Drain it on paper towels and cut into 1/2" pieces and reserve. Heat two tablespoons of the reserved bacon fat in a large heavy pot over medium heat. Add the onions, garlic and green pepper and cook until the onions are translucent. Add the diced and spiced bear meat to the pot. Cook, stirring occasionally, until the meat is evenly browned. Add the beer, tomatoes, optional hot sauce and reserved bacon to the pot. Bring to a boil, then lower the heat and simmer, uncovered, for 1 1/2 hours. Add more beer [or tomato juice or beef stock] if necessary to prevent sticking and scorching. Taste, adjust seasonings, and simmer for 2 hours longer. Add the brown sugar [and a little Masa if the chili is too thin] and simmer for 15 minutes more.

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Blk Bean Chili W/Spice Season

Yield: 8 Servings

3 c black beans
8 c water
1 oz pepper jalapeno, cnd
1 1/2 T fresh ginger root
1 bay leaf
1 c fresh cilantro
1 t cumin seeds
2 T chili powder
1/2 T oregano
1/2 c tomatoes, sun dried
16 oz tomato canned, peeled
1/3 c bulgur, dry
2 t extra virgin olive oil
1/2 t fennel seed
1/2 t mustard seeds

Soak the beans over night in water. Drain beans and place in a large pot. Add 8 cups of water and bring to a boil. Skim the foam that rises to the surface. Add peppers, ginger, bay leaf and 1/2 cup cilantro. Reduce heat to low, cover and gently boil for 1 1/2 to 2 hours or until tender. Remove and discard the bay leaf. Place cumin seeds in a large sauce pan and toast over medium heat. When seeds darken, add chili powder, oregano, sundried tomatoes and tomatoes with their juices. Stir well and bring mixture to a boil. Reduce heat to low, cover and simmer for 30 minutes. In another bowl combine bulgar wheat with 1/2 cup boiling water, cover and let stand for 10 minutes.

When beans are cooked, remove 1 cup with some liquid and puree in blender. Combine the puree with the rest of the remaining beans. Stir in the tomato mixture and bulgar. Season with salt and pepper and simmer for 10 minutes to heat. Seasoning: Place mustard seeds in a pot over medium heat. Cover and cook until seeds begin to pop. Drop

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in fennel seeds and cover, and cook until the popping stops and fennel darkens slightly, about 10 to 15 seconds. To serve: Pour spices into chili, add remaining 1/2 cup cilantro and stir to mix. Spray or drizzle with olive oil. Options: use kidney or blackeye beans. Top with scope of yogurt.

Blue Ribbon Chili 1992

Yield: 1 Servings

3 lb sirloin -- london, Cubed
1 broil
1 tri-tip
4 T wesson oil
6 oz sausage
1 14 1/2 oz can beef broth
1 8 oz can hunts tomato sauce
1 6 oz can snap-e-tom
1 12 oz can budweiser
11 T gebhardt chili powder
1 t garlic powder
1 T onion powder
2 t tabasco brand pepper sauce
1 T cumin -- salt, To Taste

Saute beef in oil. Fry sausage until done and drain well. Put beef, sausage and one half can of beef broth in your favorite chili pot and bring to slow simmer. Add tomato sauce, Snap-e-Tom, 6 oz of Budweiser (drink the rest), 6 Tbsp chili powder, garlic powder, onion powder, and 1 tsp of TABASCO. Simmer slowly for about 1 hour 30 minutes or until meat is tender. Add remaining 5 Tbsp of chili powder, 1 tsp of TABASCO and cumin. Simmer another 30 min. Salt to taste.

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Blue Ribbon Chili 1993 Puppy's Breath Chili

Yield: 1 Servings

3 lb tri-tip beef (or sirloin
-tip)
1 cut in small pieces
2 t wesson oil
1 sm yellow onion
1 14 oz can beef broth
3 T cumin,Ground
1 t oregano
6 cloves garlic (finely --
chopped)
3 T gebhardt chili powder
1 T new mexico mild chili --
powder 6 tbsp california
-chili --
1 powder
1 8 oz can hunts tomato sauce
1 new mexico chili --,Dried
1 pepper,boiled and p
3 california chili --,Dried

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1 peppers,boiled and
1 14 oz can of chicken broth
1 t tabasco sauce
1 t brown sugar
1 lime
1 ds msg,To Taste

Brown meat in Wesson Oil for about an hour over medium heat. Add onion and enough beef broth to cover meat. Bring to a boil and cook for 15 minutes. Add 1 Tbsp cumin and tsp of Oregano. Reduce heat to light boil and add half of the garlic. Add half of the chili powder and cook for 10 minutes. Add Hunts tomato sauce with the pulp from the dried peppers and remaining garlic. Add any remaining beef broth and chicken broth for desired consistency. Cook for one hour on medium heat stirring occasionally. Add remaining chili powders and cumin. Simmer for 25 minutes on low to medium heat, stirring occasionally. Turn up heat to light boil and add Tabasco pepper sauce, salt to taste, brown sugar and juice of lime. Simmer on medium heat until you are ready eat

Blue-Ribbon Chili (Dottie's Winner)

Yield: 6 Servings

1 1/2 t cumin seeds
5 1/2 lb trimmed beef brisket, cut
1 into 3/4-inch cubes
1 salt/freshly pepper,Ground
6 garlic cloves,minced
4 mg jalapenos,finely chopped
1 (or more if you prefer extra
1 hot)
2 md onion,finely chopped
1/2 c commercial chili powder (see
1 note)
3 T pure red mild chile powder

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1 *such as dark new mexico
1 1/2 t coriander,Ground
12 oz can beer
6 c beef stock (or broth),Canned
1 or water
42 oz italian peeled,Canned
1 tomatoes,coarsely chopped
1 with their liquid
1 1/2 t oregano,crumbled
1/2 lb beef chuck,Coarsely Ground
2 scallions,white and tender
1 green portions,thinly
1 (optional),Sliced
1 *available at specialty food
1 stores and latin american
1 markets

1. In a small dry skillet, toast the cumin seeds over moderate heat, stirring constantly, until fragrant, about 2 minutes. Grind the cumin in a spice mill or a mortar. 2. Heat a large enameled cast-iron casserole. Season the brisket with salt and pepper. Working in batches, add the meat to the casserole and cook over moderately high heat until well-browned all over, about 8 minutes. Transfer each batch to a large plate. 3. Add the garlic, jalapenos and onions to the casserole and cook over moderate heat, stirring occasionally, until softened, about 4 minutes. Add the commercial chili powder and pure red chile powder, coriander and half of the ground cumin and cook, stirring, for 2 minutes. 4. Return the cooked brisket to the casserole and add the beef stock, beer, tomatoes and their liquid, and the oregano. Bring to a boil over moderately high heat, then lower the heat and simmer gently, stirring occasionally, for 3 hours. Stir in the ground chuck, season with salt and cook until the brisket is very tender and the sauce is thickened, about 1 hour longer. Stir in the remaining cumin and simmer for 15 minutes. Garnish with the scallions and serve.

Bodacious Chili

Yield: 1 Servings

2 lb boneless beef chuck roast
1 cut into 1 inch cubes
2 lg onions,chopped
3 celery
1 into 1-inch pieces,Sliced

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1 lg green pepper, coarsely
-chopped
1 lg sweet red pepper, coarsely
-chopped
1 c fresh mushrooms, Sliced
2 jalapeno peppers
1 , seeded and chopped
4 cl garlic, minced
3 T olive oil
2 T cocoa
2 T chili powder
1 t cumin, Ground
1 t oregano, Dried
1 t paprika
1 t turmeric, Ground
1/2 t salt
1/2 t cardamom, Ground
1/4 t pepper
1 T molasses
1/2 c burgundy (or other dry red)
-wine
2 cn kidney beans, drained, 16 oz
- each
1 cn chick peas (garbanzo beans)
1 , 16 oz each
1 spicy sour cream topping
1 , * see note
1 cheddar cheese, Shredded

Cook first 8 ingredients in olive oil in a large Dutch oven over medium-high heat, stirring constantly, until meat browns. Drain and return meat mixture to Dutch oven. Stir in cocoa and next 13 ingredients. Bring mixture to a boil; cover, reduce heat, and simmer 1-1/2 hours, stirring occasionally. Serve with Spicy Sour Cream Topping and shredded cheese. Yield 12 cups.

* SPICY SOUR CREAM TOPPING: 1 (8 oz.) carton sour cream, 1/3 cup commercial salsa, 2 tb mayonnaise, 1 tsp chili powder, 1/2 tsp onion powder, 1/2 spt curry powder, Dash of ground red pepper, 1 tb lemon juice, 1 tsp Dijon mustard. Combine all ingredients; chill. Serve with chili.

Bon Appetit Vegetarian Chili With Chipotle Chilies

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Yield: 1 Servings

1 c carrots, Chopped
1 c red (or green bell), Chopped
-pepper
1 c onion, Chopped
3 lg garlic cloves, minced
1 T chili powder
2 t cumin, Ground
1 28 oz. can italian plum
-tomatoes with juice, chop
1 15 oz. can red kidney beans
- drained
1 15 oz. can cannellini
-beans, drain, ed
1 15 oz. can black beans
-drained
2 T chopped chipotle, Canned
-chilies in, adobo sauce

Cook for 30 minutes, stirring, and add salt and pepper.

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Bowl Of Compassion Vegetarian Chili

Yield: 6 Servings

1/3 c olive oil
2 md onions, chopped
4 cloves garlic, minced
2 jalapeno peppers, chopped
1 mild pepper, chopped
1 red pepper, chopped
1 green pepper, chopped
2 lg tomatoes, diced
8 oz tomato sauce
2 cn rotel tomatoes and chilis
2 15-oz cans dark red kidney
1 beans
3 c water
4 T chili powder
2 T cumin
1 T paprika
1 T oregano
1 T lemon juice
1 salt, pepper to taste
1 tabasco, To Taste
1 c textured vegetable protein

Saute onions, garlic, and peppers in oil until onions are translucent. Add spices and simmer for two minutes. Stir in remaining ingredients, adding the TVP last. You can adjust the amount of TVP to obtain the desired texture and consistency. You can substitute beer for the water for a more unique flavor. One jalapeno makes a mild chili. Simmer from four to six hours.

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Branding Iron Chili

Yield: 12 Servings

3 lb sirloin rough, Ground
2 lb pork rough, Ground
4 c stewed tomatos
3 onions, Chopped
4 jalapenos seeded &, Chopped
5 T cumin
3 T tabasco sauce
2 oz sour mash whiskey
16 oz beer
2 t salt
1 c tomato paste
1/2 t all spice
5 garlic cloves, Minced
2 bell peppers, Chopped
3 c tomato sauce
2 T corn oil (or peanut oil)

Heat the oil in a large, cast iron skillet. Cook the meats, onions, garlic and Bell peppers until meat is browned and the onions are translucent. In a large pot bring the beer and whiskey to a slow boil. Add the meat mixture, tomato sauce, tomato paste, and all spices except 1 T of cumin. Reduce the heat, cover and simmer for 1 hour stirring frequently. Remove the lid and cook for 30 minutes more continuing to stir frequently. Add the remaining cumin and serve.

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Brother Dave's Chili

Yield: 12 Servings

3 lb stew meat*
1 black pepper, To Taste
1 T salt
2 large onions, chopped
2 t paprika
2 t oregano
12 oz can tomato sauce
1/2 c masa harina
1 T red peppers**, Dried
1 dash peychaud's bitters
1 T corn oil, if needed
1/2 c chili powder
3 bell peppers, chopped
2 t comino and seeds, Ground
2 t cayenne pepper
2 c chickenstock, or your choice
6 whole tomatoes up, Sliced
48 oz can of v8
1 jalapenos, to taste
1 pinch nutmeg

3-6 ea large cloves garlic; chopped 2-3 ea magnolia leaves;
minced *Or chuck roast coarse chopped (lose the **Santa Fe variety
works here Brown the meat, work in the spices, onions, and peppers.
Simmer about 30 minutes or until it looks good. Add tomato sauce,
tomatoes, broth and simmer several hours until it looks good. Add the
Masa to thicken the mix and when it's ready, add the Peychaud's and
nutmeg to set it off.

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Brown Bag Gourmet Chili

Yield: 8 Servings

2 lb beef
1 onion, medium
1 pepper, bell, medium
8 oz tomato sauce
16 oz beer
1 pk brown bag mix
4 T tabasco sauce

Saute diced onion and bell pepper. Add to browned meat along with tomato sauce and beer. Mix thoroughly and add seasonings. Continue to cook for 30-60 minutes, stirring frequently. Add Masa flour paste slowly. Add cayenne pepper. Add tabasco sauce.

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Brute Force Chili ("Electro-Sport Chili")

Yield: 1 Servings

1 a little oil
6 lb chuck roast
1 T garlic powder
1 md onion,diced
16 oz can of stewed tomatoes
2 c beef broth
1 pk brown gravy mix
4 T cajun seasoning
2 T cumin,Ground
1 T oregano (or italian spices.)
1 t black pepper
1 T paprika
1 beer
1 T brown sugar
7 oz can green chilis,Diced
1 t dry mustard
6 yellow chili peppers

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1 T vinegar
1 juice of a lime
1 flour
1 tapatio (or louisiana hot)
-sauce
1 onions, Diced
1 cheddar cheese, Shredded

Brown these three ingredients with a little oil in a pan or two. 4-6 lbs Chuck roast. Chop it up into little bite-size pieces. Cook as long as possible--6 hours or more.

1 TB or more Garlic powder.
1 Medium onion, dice into small pieces.

Drain off the fat, then mix EVERYTHING in your pot: 16 oz can of stewed tomatoes. (A 14.5 oz can will do.) 2-3 cup beef broth.
1 pkg brown gravy mix 4 TB Cajun Seasoning. 2 TB ground Cumin. 1 TB Oregano or Italian Spices. 1 tsp black pepper
1 TB Paprika. 1 beer Any kind. 1 TB brown sugar 7 oz can diced green chilis. 1 tsp dry mustard 6-10 yellow chili peppers. Cut off the stems, squeeze out most of the seeds, dice them up and throw them in. 1 TB vinegar. 1 juice of a lime.

Cook for at least two hours over a low fire.

If it's not thick enough, thicken it with flour or cornstarch if it needs to be thinned, add water or beer.

Buckskin Chili*

Yield: 8 Servings

5 lb venison, boneless
1/2 lb bacon
2 c beaujolais red wine
1 t angostura bitters
4 T cumin (fresh), Ground
3 T tabasco sauce
3 garlic cloves (minced)
2 1/2 c tomato sauce
1/2 c tomato paste
2 1/2 c stewed tomatoes, Chopped

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3 jalapeno peppers, Minced
2 med. onions, Chopped
1/2 c mushrooms, Chopped
3 T red pepper flakes, Dried
1/2 t allspice
1 t mexican oregano (optional)
2 T dried anchos, Crushed
1 1/2 t 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.

Bud's Sunday Afternoon Football Chili

Yield: 10 Servings

1 lb beef (tip steak), Cubed
1 lb beef, Ground
2 med. onions, coarse chopped

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2 sm. green peppers, chopped
-med.
1/2 c burgundy wine
6 T chili powder (mexene)
4 T cumin
3 cl garlic (small)
1 t oregano
1 T chilantro leaves
2 T hot sauce (la preferida)
1 t sugar
2 ds salt
1 cn whole tomatoes with, Peeled
-juice (1,6 oz.)
1 cn stewed tomatoes (16 oz.)
1 cn tomato sauce (8 oz).
1 cn chili hot beans (15 1/2 oz.)
- note,,beans optional!

Brown meat with 1 of the chopped onions. Drain grease. Place meat onions, remainder of onions, green peppers, and the rest of the ingredients into stockpot. Bring to boil. Reduce heat and simmer 1 or 2 hrs, covered. Cool 1 hr. Reaheat before serving.

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Buffalo Chili

Yield: 36 Servings

1/4 c sunflower oil
6 lb buffalo meat, Ground
1/2 c flour
3 c water
1/4 c garlic, Minced
3/4 c green bell pepper
3/4 c red bell pepper
1/2 c green chili peppers
3/4 c jalapeno peppers
5 c tomato sauce
3 onions, Diced
1/2 c beef broth
1/2 c paprika
1/2 c chili powder
6 T cumin, Ground
1 t cayenne pepper
1/2 t black pepper
1/2 t white pepper
4 t salt
2 T oregano
2 t chilies, Dried

Saute Buffalo meat, sunflower oil and flour together until meat is cooked. Add remaining ingredients and simmer for 1 hour.

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Buffalo Hump Chili

Yield: 1 Servings

3 lb bison, Ground
3 poblano peppers, fresh
2 md onions
30 oz rotel tomatoes, diced (3 can
4 1/2 T new mexico chile powder
1 1/2 t cumin, Ground
1 1/2 t paprika
3 cl garlic
1 fresh lime

Brown the bison meat (add a little oil and break it up as you brown it.) Add finely chopped onions and garlic. When onions are clear, add tomatoes and spices. Add water to barely cover, and simmer until meat is tender. Add chopped poblanos for last 20 minutes of simmer, and stir in lime juice before serving.

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Buffalo Snort Red Chili With Armadillo Meat

Yield: 20 Servings

- 1/2 lb bacon,with fat
- 2 lb spanish onions,chopped fine
- 5 T new mexican red chile powder
- 2 T cayenne powder
- 4 jalapenos, stems and seeds
- 1/2 c new mexican green chiles
- 1 red new mexican chile pod
- 1 lb italian hot sausage
- 1 ds tabasco sauce
- 1 t hungarian hot paprika
- 3 lb plum tomatoes,crushed
- 1 T mexican oregano
- 10 oz t-bone steak,chopped fine
- 5 lb chuck,Ground
- 1 1/2 c water
- 12 oz lone star beer
- 2 t salt
- 1 1/2 c bell pepper,chopped
- 1 T garlic,in oil,chopped
- 2 T worcestershire sauce
- 1 T sugar,raw
- 5 T cumin,ground
- 1 lb armadillo meat,fresh

Fry the bacon in a large soup pot, add the onions, sauteing until soft. Add the rest of the ingredients and bring to a boil. Reduce heat and simmer for 2 hours.

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Buffalo Snort Red Chili Without Armadillo Meat

Yield: 4 Servings

- 1/2 lb bacon, with fat
- 2 lb spanish onions, chopped fine
- 5 T new mexican red chile powder
- 2 T cayenne powder
- 4 jalapenos, stems and seeds removed, chopped fine
- 1/2 c new mexican green chiles
- 1 canned, chopped
- 1 red new mexican chile pod
- 1 dried, stem removed
- 1 lb italian hot sausage, remove skin and chop fine
- 1 ds tabasco sauce
- 1 t hungarian hot paprika
- 3 lb plum tomatoes, crushed
- 1 T mexican oregano
- 10 oz t-bone steak, chopped fine
- 5 lb chuck, Ground
- 1 1/2 c water
- 12 oz beer
- 2 t salt
- 1 1/2 c bell pepper, chopped
- 1 T garlic, in oil, chopped
- 2 T worcestershire sauce
- 1 T sugar
- 5 T cumin, ground

Fry the bacon in a large soup pot, add the onions, sauteing until soft. Add the rest of the ingredients and bring to a boil. Reduce

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heat and simmer for 2 hours.

Bulgur Chili

Yield: 4 Servings

1 T plus 1 t. olive oil
2 cloves garlic, chopped
1 c onions, Chopped
1 c green pepper, Chopped
2 c mushrooms, Sliced
1 lb canned kidney beans, rinsed
-and drained
8 oz can salt free tomato sauce
1 lb can tomatoes, chopped,
-undrained
1/2 c bulgur, uncooked
1/2 c water
1 t oregano, Dried
1 t cumin, Ground
1 t chili powder

Heat oil in a large nonstick skillet over medium heat. Add garlic, onions, green pepper, and mushrooms. Cook 10 minutes, or until vegetables are tender, stirring occasionally.

Add remaining ingredients. Reduce heat to low, cover, and cook 15 minutes. Stir several times while cooking.

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Bullard's Best Yet Chili

Yield: 1 Servings

1/4 lb pinto beans
1 14 oz. can
3/4 lb onion --, Chopped
1/2 lb green bell pepper --
1 chopped
1 T salad oil
2 garlic clove
1/4 c cilantro
1/4 c butter
1 1/4 lb venison -- get butcher to
1 mix
1 beef and pork, then chili
1 grind
1/2 lb pork
1/4 c chili powder -- (your

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1 favorite kind)
1 T salt
1 t black pepper
1 t cumin seeds
1 stewed tomatoes, Canned

Wash beans and soak overnight in water 2" above beans. Cook in same water until done; do not drain. Add tomatoes and simmer for 5 minutes. Saute green peppers in salad oil for 5 minutes. Add onions and cook until tender, stirring often. Add garlic and cilantro. Melt butter in large skillet and saute meat for 15 minutes. Add meat to onion mixture and stir in chili powder. Cook 10 minutes. Add this to beans and the spices. Simmer covered for one hour; cook uncovered for 30 minutes.

Buzzard's Breath Chili

Yield: 16 Servings

3 T lard, butter, or bacon drippins
2 onions, lg, coarsely chopped
8 lb beef chuck, coarse grind or
8 lb beef round, coarse grind
5 garlic cloves, finely chopped
5 1/3 T red chile, hot, ground
5 1/3 T red chile, mild, ground
1 T cumin

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1 t oregano, dried, pref. mexican
3 cn tomato sauce (8oz ea)
3 c water
2 T salt
1 parsley (optional)
1 c corn flour (masa harina)

1. Melt the lard, butter, or bacon drippings in a large heavy pot over medium heat. Add the onions and cook until they are translucent.
2. Combine the beef with the garlic, ground chile, cumin, and oregano. Add this meat-and-spice mixture to the pot with the onions. Break up any lumps with a fork and cook, stirring occasionally about 1/2 hour, until the meat is evenly browned.
3. Add the tomato sauce, water, salt, and optional parsley. Bring to a boil, then lower the heat and simmer, uncovered, for 1 hour.
4. Stir in the corn flour (masa harina) to achieve the desired consistency.
5. Cook 10 minutes longer, stirring. Taste and adjust seasonings.

C.V. Woods World Championship Chili

Yield: 12 Servings

1 (3 lb) chicken

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1 1/2 qt water
1/2 lb beef suet
1/4 c finely celery, Chopped
7 c peeled, chopper tomatoes
2 t sugar
5 lb ctr cut pork chops, thin
4 lb flank steak
3 medium onions
1 cut in 1/2 inch pieces
3 green peppers
1 cut in 3/8 inch pieces
1 lb jack cheese, shredded
6 long green chiles
1 t oregano
1 T cumin, Ground
1/2 t msg
1 T pepper
4 t salt
5 T chili powder
1 t cilantro
1 t thyme
1 c beer
2 cloves garlic
1 finely, Chopped
1 juice of lime

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.

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Cactus Chili No. 2982

Yield: 1 Servings

2 cn stewed tomatoes
2 cloves garlic, chopped
2 cn red beans, drained
1 ds salt
1 cn tomato sauce
2 lb lean beef, Ground
1/4 c white wine
1 1/2 T chile powder
1 md onion, chopped

Brown the meat along with the onion and garlic. Drain off the fat. Combine all the ingredients in the slow cooker. Mix thoroughly. Cook on low for 7 to 8 hours. Serve with sour cream, chopped green onions, grated sharp Cheddar and crushed red pepper flakes alongside.

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Cafe Latte Chili+

Yield: 8 Servings

3 T olive oil
1 lb chicken breasts, boneless &
-skinless
1 1/2 c yellow onion, Chopped
1/2 t red pepper flakes
1 T minced, fresh garlic
2 t jalapeno pepper, Minced
1 1/2 c chicken stock
3 T chili powder (salt free)
1 cn whole tomatoes (28 oz.)
-broke up and undrained
1 cn tomato puree (29 oz.)
2 cn dark red kidney beans
-drained (16, oz. cans)
1 cn garbanzo beans, drained (15
-oz. can,)
1/3 c fresh cilantro, Chopped
2 T lime juice
OPTIONAL GARNISHES =====
1 sour cream
1 red onions, Chopped
1 cheddar cheese, Grated
1 corn chips

Heat olive oil in large heavy pot. Cut chicken into 1-inch cubes and cook in oil until meat is no longer pink. Add onions and saute over low heat until onions are tender, about 5 minutes. Over low heat, stir in red pepper flakes, garlic, pepper, chicken stock, chili powder, tomatoes, tomato puree, kidney beans and garbanzo beans. Simmer 15 to 20 minutes. Add fresh cilantro and lime juice. Taste and adjust seasoning. Simmer for about 5 minutes. Serve immediately. Optional garnishes: sour cream, chopped red onions, grated cheddar cheese and corn chips.

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Cajun Style Chili

Yield: 1 Servings

1 lb hamburger meat
3 T red pepper
3 T parsley
1/2 an onion
1 galitic clove
4 whole jalapeno peppers
8 oz can of tomatoe sauce
1 1/2 t salt
3 T black pepper
1 1/2 t italian flakes
4 green onions
3 T galitic
1 or 2 16 oz. of ranch style
-beans
2 1/2 T chilli powder

Brown hamburger; drain any fat. add onions and all seasons; When onions are soft add the ranch style beans. Save the Chilli powder for when you put the beans in. Add about 5 to 6 cups of water with the beans. then add the tomatoe sauce. This is going to be very hot. If you can not handle it hot cut back on the peppers and pepper powder. Let this cook about 1 1/2 hours on low. You will have to add more water as it cooks but when it has cook this long don't add any more water it should be thick but not real thick.

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Calico Chili

Yield: 8 Servings

1 t safflower oil
1/3 c red wine (or vegetable
-stock)
3 lg onions,diced
3 c white mushrooms,sliced
2 c italian plum tomatoes
-choped
4 garlic coves,minced
1 c celery,chopped
1 c carrots,chopped
1 t cumin,Ground
5 c vegetable stock
2 T chili powder (or),To Taste
1 c garbanzo beans,soaked and
-drained
1 c kidney beans,soaked and
-drained
1 c pinto beans,soaked and
-drained
1/4 c canned green chilies,diced
3 T low-sodium tomato paste
1 t basil,Dried

In a large heavy pot overmedium-high heat, combine oil and wine or stock. Heat to simemring. Add onions and saute for 8 to 10 minutes. Add mushrooms and saute 5 minutes more, stirring frequently. Add tomatoes, garlic,celery, carrots and cumin. Saute 5 to 8 minutes, or

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until carrots soften.

Add 5 cups stock and remaining ingredients. Bring to a boil. Lower heat and simmer, covered, until beans are soft and liquid is absorbed, about 3 hours. Taste for seasoning, and add more chili powder if desired. Serve hot. Serves 6 to 8.

California Chili

Yield: 4 Servings

3 lb chicken, cut up and browned
3 T olive oil
4 garlic clove, sliced
3 onion, peeled and chopped
1 t cumin seeds, whole
2 jalapeno pepper, seeded and
-chopped
2 c chili sauce, prepared
4 tomato, chopped
2 green bell pepper, seeded
-and, Chopped
1 T worcestershire sauce
1 c red wine
1 salt

Brown the chicken. Heat a large frying pan and add the oil. Saute the garlic, onions, cumin seeds and jalapeno peppers until the onions are clear. Add all to a heavy pot and bring to a simmer.

Cook for 1 hour.

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Camp Chili

Yield: 4 Servings

1 c lentils
3 T tomato soup powder
2 T masa (or corn flour)
1 T chili powder
1 T onion flakes
1 T cumin
1 t oregano
1 t salt
1 clove garlic
4 c water

Combine all the ingredients and simmer 30 - 45 Min.

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Caribbean Chili

Yield: 1 Servings

2 c diced ham, Cooked
1 T brown sugar
1 t allspice
1/4 c orange marmalade
2 T fresh lemon juice
2 (15 oz.) cans black beans

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1 drained,rinsed
1 (14 5 to 16 oz.) can whole
1 tomatoes,cut up, undrained
1 (4 5 oz.) can green,Chopped
1 chilies
1 topping
1 banana,sliced
1 t fresh lemon juice
1 T cilantro,Chopped

In a large saucepan combine all chili ingredients. Cook over medium-high heat for 10 to 12 minutes or until chili is thoroughly heated and flavors are blended, stirring occasionally. In a small bowl, combine banana slices with lemon juice; toss to coat. Top each serving of chili with banana slices and cilantro. 4 (1-1/2 cup) servings.

Caribou Chili

Yield: 8 Servings

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4 lb caribou, chunked preferred
-or ground
1 lg onion, chopped
2 garlic cloves, minced
1 t oregano
2 t cumin
1 c red wine, beef broth or beer
6 t chili powder
1 1/2 c tomatoes and juice or, Canned
- small, can tomato paste
2 t liquid hot pepper sauce or
1/2 t cayenne pepper salt, To Taste

Place meat, onion and garlic in a large heavy skillet or Dutch oven. Cook until light colored. Add oregano, cumin, water, chili powder, tomatoes, hot pepper sauce (more or less to taste), and salt. Bring to a boil, lowering heat, and simmer for one hour. Optionally, the sauce may be thickened with a little (1-2 tb.) Masa or Corn meal.

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Carol's Mom's Green Chili

Yield: 1 Servings

1 md beef roast
10 lg green chiles
1 lg onion
1 md whole stewed tomatoes
1 garlic salt
1 pn cumin
2 beef gravy

1. Roast green chiles over grill until all skin is almost black
2. Soak roasted green chiles (submerged) in bowl of cold water for ten minutes. Peel skin off.
3. Dice chili into small, small pieces or mashed.
4. Cut up meat into bite size pieces.
5. Sautee meat with white onion about 10 minutes or just barely brown.
6. Add tomatoes, garlic salt, cumino and gravy and simmer about 1/2 hour.

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Carols Favorite Vegetarian Chili

Yield: 6 Servings

1 lg onion, chopped
3 garlic clove, crushed &
-pressed
2 T oil
1 celery rib, diced
1 1/2 t chili powder
1 t cumin
1/2 t cayenne pepper
1 c tomato, chopped
2 T tomato paste
4 c beans, kidney, black, pinto
-and/or, garbanzo, cooked
1/2 lb tofu, crumbled (opt)
1 1/2 t salt
1 t oregano

Saute onion and garlic in oil until onion is soft. Add celery and spices. Saute another 2-3 minutes. Add tomato and paste. Mash 2 cups of the beans and add beans and tofu to the pot along with the salt and oregano. Simmer 30 minutes.

To cook raw beans:

Soak beans in water overnight, OR boil for 2 minutes and let sit, covered, for 1 hour. Bring to a boil in same water and simmer about 1 hour or until tender. (beans approximately double in volume, i.e., two cups raw = 4 cups cooked)

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Carroll Shelby's Chili

Yield: 4 Servings

1/2 lb suet or
1/2 c oil, cooking
1 lb beef round, coarse grind
1 lb beef chuck, coarse grind
1 cn tomato sauce (8oz ea)
1 cn beer (12oz ea)
1/4 c red chile, hot, ground
2 garlic cloves, finely chopped
1 onion, small, finely chopped
1 1/4 t oregano, dried, pref. mexican
1/2 t paprika
1 1/2 t cumin, ground
1 1/4 t salt
1 cayenne pepper
3/4 lb monterey jack cheese, grated

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

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Carroll Shelby's Gourmet Chili

Yield: 4 Servings

1 1/2 lb beef -- * see note,Lean
1/2 lb pork -- * see note,Lean
1 c onions --,Chopped
1 lg garlic clove -- finely
1 chopped
2 T bacon drippings -- --or --
1 lard
1 lg green bell pepper -- ** see
1 note
15 oz tomato sauce
12 oz beer -- preferably mexican
1 pk original texas chili preparation
4 oz green chiles --,Diced

* or substitute 2 lbs. fresh venison for beef/pork, if desired.

**or substitute 1/2 green and 1/2 red bell pepper.

Cut or grind meat into small pieces coarser than regular ground meat. Pound with meat mallet. Combine with onion and garlic and add to heavy, large pot or Dutch oven with lard or bacon drippings. Cook over medium-high heat until meat is browned and onions is tender, about 6 minutes. Stir occasionally to keep meat evenly browned. Add bell pepper, tomato sauce and beer. Simmer, uncovered, for 30 minutes. Add remaining ingredients except packet of masa flour in Chili Preparation package. Simmer 1 hour more, stirring occasionally.

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If more liquid is needed, add beer as desired. Mix masa flour with a little beer to make a thin paste. Stir masa mixture into chili. Simmer another 30 minutes. Check for taste and add cayenne pepper packet from Chili Preparation

Carter Rochelle's Real Texas Chili

Yield: 6 Servings

AMERICAN MEASUREMENTS =====
3 lb boneless beef stew meat
 -(chuck (or r),ound)
6 oz beef suet,cut in pieces*
3 (or 4) garlic cloves,crush
2 t salt
1 t black pepper,Fresh Ground
4 T (to 6) chili powder (or to)
 -taste
8 T masa harina (corn flour)
6 c hot water
2 T vinegar
2 t beef bouillon or,Instant
1 two cubes
1 red chilies,crushed or
 -dried and c,hopped to tast

*Hard white animal fat. Because of health concerns, many chili cooks

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substitute a small amount of vegetable oil or shortening for rendered beef suet, which is a highly saturated fat.

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

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

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

Casi-Style Chili

Yield: 6 Servings

4 jalape#o chiles stems &
-deveined,h,alved
4 T chili powder
1 T paprika
2 lb beef chuck
1 md onion,chopped
2 T kidney suet,chopped
-substitute vegeta
8 oz tomato sauce
12 oz beer
2 c beef stock

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3 t cumin,ground
2 t garlic powder
1 t pepper,black
1/4 c masa harina (finely,Ground
-maize fl,our)

Cut beef into 1-1/2" cubes. Brown the meat and onions in oil or fat.

Add the tomato sauce, beer, beef stock, chiles, cumin, garlic, black pepper, and 2 tablespoons of the Chili Powder. Simmer the chili over a low head for 2 hours until the meat is tender.

To thicken, make a thin paste of the masa and water. Quickly stir this into the chili -- if done too slowly it will lump.

Add the remaining Chili Powder and Paprika. Simmer for an additional 15 minutes. Remove the Jalapenos and serve.

Catfish Chili

Yield: 4 Servings

2 lb catfish fillets,chunked
1 c green pepper,Chopped
2 T butter
2 cloves garlic,Minced

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1 1/2 t salt
1 lb red kidney beans
1 lb can tomatoes, undrained
6 oz tomato paste

Saute green pepper and garlic in butter until tender. Add seasonings.

Mix well. Add beans and tomatoes. Cover and simmer 15 minutes. Add fish. Cover and simmer 15 more minutes until fish flakes easily.

Chain Saw Chili

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Yield: 4 Servings

1 lb butcher's blend meat **
3 T homemade chili mix
16 oz black beans, drained, rinsed
11 oz can kernal corn, drianed
14 1/2 oz can, stewed tomatoes no salt
1 c water
2 T sour cream
6 oz corn chips, optional

HEAT NONSTICK SKILLET OVER MEDIUM HEAT. ADD BUTCHER'S BLEND MEAT (1/3 BEEF, 1/3 PORK, 1/3 VEAL). COOK ABOUT 5 MINUTES OR UNTIL MEAT HAS LOST ITS RAW LOOK. STIR IN HOMEMADE CHILI MIX; COOK AND STIR ONE MINUTE. STIR IN BEANS, CORN, TOMATOES, AND WATER. BRING TO A BOIL. REDUCE HEAT TO LOW, SIMMER 10 MINUTES, UNCOVERED, STIRRING OCASSIONALLY UNTIL MIXTURE IS THICKENED AND FLAVORS ARE BLENDED. REMOVE FROM HEAT.

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Champion Hoot Owl Chili

Yield: 6 Servings

2 lb chuck cubed, or chili grind
8 oz tomato sauce
14 oz beef broth
4 md serranos, optional
1 t paprika
1 t cayenne pepper
2 T onion powder
1 T cumin
1 T garlic powder
1 t white pepper
1 pk sazón
5 T chili powder

Coat a 4-quart pot with cooking oil and sear meat. Add 16 oz water, tomato sauce and beef broth. Remove stems from serranos and make small slit with knife and add. In a separate container, blend the paprika, cayenne, onion powder, cumin, garlic powder, white pepper, Sazon and chili powder. Add half of the spice mixture to the chili pot. Simmer chili, covered, 1 1/2 to 2 hours. Remove serranos after one hour and save. Add remaining spice mixture. Cook 30 minutes or until meat is tender. (Using chili grind meat will shorten cooking time.) Taste, add salt and/or juice pressed from serranos as needed.

Note if chili gets too thick, add small amounts of water.

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Chanterelle & Shiitake Black Bean Chili W. Sour Cherries

Yield: 4 Servings

2 lb chanterelles -- &,Cleaned
1 halved
2 lb shiitake -- & stems,Cleaned
1 removed
3 c tomato juice
3 c orange juice
1 bn fresh thyme -- plus
1 1/2 T fresh thyme
2 c black beans,Dried
1/4 c peanut oil --,Divided
2 lg onions --,Diced
8 cloves garlic --,Minced
2 lg sweet green peppers --
1 diced
2 ancho chiles --,Minced
1 chipotle chile --,Minced
1 pasilla chili --,Minced
1/2 habanero chile --,Minced
15 plum tomatoes -- seeded &
1 quartered
2 c fresh corn kernels
1 bn scallions --,Diced
3 T oregano
3 T cumin seeds --,Toasted
1 ground
2 c sour cherries

Set mushrooms aside.

Boil tomato & orange juices, then add the bunch of thyme and the beans. Simmer covered 1 1/2 hours.

Heat 1/2 of the peanut oil (1/8 cup), add onion and garlic and brown. Add pepper, chiles, tomatoes and simmer 20 minutes; add com, scallion, oregano, the remaining 1 1/2 tablespoons thyme and the cumin and simmer 20 minutes; add beans and simmer.

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While beans simmer heat remaining 1/8 C. peanut oil in a saute pan until smoking hot. Add mushrooms and saute 5 minutes. Add to chile-bean mixture, stir well and simmer 20 minutes. Add cherries and serve.

Chasen's Chili

Yield: 3 Servings

1 1/4 c pinto beans
3 c cold water
5 c canned tomatoees
2 tb vegetable oil
3 c onions -- chop
4 c green pepper -- chop
2 tb garlic -- chop
1/2 c parsley -- chop
4 oz butter
3 1/2 lb ground beef -- coarse grind
1/2 c chili powder
1 1/2 ts ground black pepper
2 ts cumin

Pour the beans in a saucepan and cook until tender, adding water if necessary. Heat the oil in a skillet, add the peppers and onions and cook until the onions are translucent. Addthe garlic and parsley. Meanwhile, heat oil and butter in a pot large enough

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Chasing Chili

Yield: 10 Servings

1 lb lean pork, Ground
2 1/2 lb chuck, Ground
1 1/2 lb onions, chopped
1 lb green peppers, chpd
5 c tomatoes, chpd
1/2 lb pinto beans
1 1/2 T oil
2 cloves garlic
1/2 c chpd parsley
1/2 c butter
1/3 c chili powder
2 T salt
1 1/2 t pepper
1 1/2 t cumin seeds
1 1/2 t msg
1 water

Soak beans in water to cover overnight. Drain, cover with cold water and simmer until beans are tender, about 1 hour. Add tomatoes and simmer 5 min longer. Saute green peppers in oil until tender, add onions and cook until tender. Stir frequently. Add garlic and parsley. In another skillet, melt butter and add chuck and pork. Brown 15 min until crumbly.. Add to onion mixture and stir in chili

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powder. Cook 10 min and add mixture to beans. Season with salt, pepper, cumin seeds and MSG. Simmer, covered 1 hour, then remove cover and simmer 30 minutes longer. Skim fat from top. Serves 10

Chernobyl-Chili

Yield: 8 Servings

4 lb beef,ground
3 lg onions,diced
1/2 c green pepper,diced
6 garlic cloves,pressed
2 lb tomatoes,crushed (use
-standard can,ned tomatoes)
1 lb tomatoes,whole, cut up
-(canned or,fresh)
6 oz tomato paste
2 1/2 lb kidney beans (light red)
-not drain,ed (3 standard-s
2 T brown sugar
3 T sugar,white
4 T chili powder
2 t msg (monosodium glutamate)
2 t red pepper (cayenne)

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-crushed
1 t black pepper,ground
1 t salt
3 T bacon grease
1 water (or beer),as needed
1 garlic powder,as needed

In a large microwave container, brown meat, onions, green pepper and garlic for 15 minutes on full power. Drain off and reserve a cup or two of liquid. Break up any remaining large chunks of meat.

Add remaining ingredients except tomato paste and cook on full power for 30 minutes covered. Stir and taste. Cook for 1 hour at 70 percent power, uncovered. Stir and taste at half hour intervals. Add water as necessary.

Add tomato paste and reserved meat liquid. Cook 30 minutes at 60 percent power, uncovered. Stir and taste. The chili is done and can be served directly or decanted into a crock pot to simmer.

Serve with shredded cheddar cheese, tabasco sauce, diced onions, hot chili oil, red pepper flakes and hot dogs with rolls. Your guests can microwave their own hot dogs and top them with chili and cheese!!!

Chicken And Sausage Chili

Yield: 12 Servings

1/4 c chili powder
4 t cumin,Ground
2 t pure chili,Ground
1 1/2 t salt
1/4 c vegetable oil
1 lb spicy smoked sausage -- such
1 as andouille
2 whole chicken breasts --
1 boned,skinned, spli

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2 lg white onions --,Diced
3 cloves garlic --,Minced
6 lg tomatillos,husked -- diced
4 anaheim (or poblano chili
---)
1 peppers,or 2 green
1 peppers --,Diced
2 sm red bell peppers --,Diced
2 jalapeno chili peppers --
1 minced
2 cn (28 oz each) -- tomatoes
1 chopped
1 c to 2 cups beef -- (or
-chicken)
1 broth
1/3 c tomato paste
4 cn (16 oz each) beans --
1 preferably a mix of
1 pinto -- black and
1 navy beans --,Rinsed

1. Combine chili powder, cumin, ground chili and salt in a small dish; set aside.
2. Heat oil in a large Dutch oven. Add sausage and chicken; cook until chicken is no longer pink; remove with a slotted spoon and set aside. Add onion, garlic and half of reserved seasoning mixture. Cook over medium heat until onions begin to soften, about 5 minutes.
3. Add tomatillos, peppers, jalapeno, tomatoes and their liquid, 1 cup of broth and tomato paste; heat to a boil. Reduce heat and add chicken, sausage and beans. Cook gently, partially covered, for 30 minutes. Add remaining spice mixture; cook 5 more minutes, adding additional broth as needed.

Chicken Cashew Chili

Yield: 1 Servings

1 chile puree
3 ancho chiles --,Dried

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1/4 c cashews
1 1/2 c chicken stock
1 chili
2 T olive oil
1 onion --,Diced
4 cloves garlic --,Minced
1 1/2 T cumin powder
1 t salt
3 chicken breast --,Cubed
1 prepared chile puree
1/4 c cilantro --,Chopped
28 oz tomatoes,canned
1/2 c cashews
1/2 oz bittersweet chocolate

Chile Puree: Heat a small skillet over high heat until very hot. Place chiles in pan, one at a time and press down with tongs for about 1 minute on each side. Next, seed and devein the chiles. Place chiles in a blender with cashews and chicken stock. Puree until smooth.

Chili: In a stock pot, briefly saute onion, garlic, cumin, chile powder, and salt in the olive oil.

Add chicken and stir to coat. Stir in chile puree, cilantro, and tomatoes. Cover and simmer for 45 minutes. Add cashews, chocolate and beans. Stir until chocolate melts. Serve

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Chicken Chili

Yield: 8 Servings

1 lb skinned & chicken, Boned
1 breasts cut into 1 inch
1 cubes
2 T corn oil
4 md onions, chopped
2 lg green peppers, coarsly
1 chopped
3 lg garlic cloves, Minced
1 t cumin
1 t oregano
1/2 t thyme
1 salt
1 pepper
1/2 lb ground round
2 bay leaves
3 T chili powder
3 cn tomatoes, Undrained
1 (1 lb ea)
1 sm avocado cut into 1/4 in.
1 dice
1 c plain lowfat yogurt
1/3 c fresh cilantro or, Minced
1 italian parsley

Wrap Chicken & Freeze Until Firm, But Not Solid. Grind Coarsely in Processor, Using On\Off Turns. Heat Oil in Large Dutch Oven Over Medium-High Heat. Add Onions, Green Peppers & Garlic & Cook Until Golden Brown, Stirring Frequently, About 15 Min. Mix in Cumin, Oregano, Coriander & Thyme & Stir 2 Min. Add Chicken, Ground Round & Bay Leaves. Cook Until Meat & Chicken Are No Longer Pink, Breaking Up With A Spoon, About 5 Min. Add Chili Powder. Reduce Heat To Medium & Cook 5 Min, Stirring Frequently. Add Tomatoes, Breaking Up Large Pieces With A Spoon. Mix in Tomato Paste, Salt & Pepper. Reduce Heat, Cover & Simmer 45 Min., Stirring Occasionally. Uncover, Reduce Heat To Lowest Setting & Cook 1 1/2 Hours, Stirring Frequently Near End & Adding Water If Necessary, To Prevent Buring. Adjust Seasoning. (Can Be Prepared 1 Day Ahead & Refrigerated.) Sprinkle Avocado With Lemon Juice. Ladle Chili Into Large Soup Bowls. Spoon 2 T. Yogurt in Center Of Each. Top With Diced Avocado And Minced Cilantro. Serve Hot.

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Chicken Pumpkin Chili

Yield: 6 Servings

2 T olive oil
2 c onion --,Chopped
2 c red bell pepper --,Chopped
3 T jalapeno --,Minced
1 clove garlic --,Minced
1 c beer
1 c chicken broth
1/4 c ripe olives --,Sliced
3 T chili powder
1 t coriander,Ground
1/2 t salt
29 oz tomatoes with their, Canned
1 juice --,Chopped
1 lb boneless,skinless chicken
1 breasts --,Cubed
2 c pumpkin (or butternut)
-Cooked
1 squash -- peeled,cubed
2 T cilantro --,Chopped
1 T cocoa powder
16 oz pinto beans --,Canned
1 drained
6 T scallions --,Sliced
1 1/2 oz cheddar cheese --,Shredded
6 T sour cream

Heat the oil in a Dutch oven over medium heat. Saute the onions until lightly browned - -about 8 minutes.

Add the bell pepper, jalapeno and garlic. Saute for 5 minutes more.

Add the beer, broth, olives, chili powder, coriander, salt, tomatoes and chicken. Bring the mixture to a boil, reduce the heat, cover partially and simmer for 15 minutes.

Stir in the pumpkin, cilantro, cocoa and beans. Cook for 5 minutes.

Serve in individual bowls, topped with the cheese, sour cream and scallions.

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Chili

Yield: 4 Servings

1 c mung beans**
15 oz canned kidney beans, rinsed
1 c corn kernels, fresh off the
1 cob (or), Frozen
30 oz tomato sauce, Canned
10 oz stewed tomatoes, Canned
3 fresh tomatoes, Cut Up
1 onion, coarsely chopped
1 T chili powder
1 T cumin
1/4 t pepper, Freshly Ground
4 chili peppers
1 coarsely green, Chopped
1 pepper
1 coarsely red pepper, Chopped
3 ribs coarsely, Chopped
1 celery

Put all of the ingredients above the line in a crock pot. Cook on high for 2 hours. Lower heat to low and cook an additional 6-10 hours. When ready to serve, stir in a mixture of green and red peppers and celery. The heat of the chili will heat them through but leave them crunchy. If you are reheating the chili before serving, put the peppers/celery in just before microwaving/reheating.

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Chili "Con-Caucasian" (White Chili)

Yield: 4 Servings

1 cn cooking oil spray (pam)
1 cn chicken broth (13oz)
1 T olive oil
1 cn green chile peppers, Chopped
1 lb chicken breast, skinned
1 not drained, boned, diced
1/2 c shallots, chopped
1/2 t coriander seeds, crushed
3 cloves garlic, minced
1/4 t cumin, Ground
1 cn tomatillas (18oz), drained
2 cn cannellini beans, drained
1 and coursley, Chopped
3 T fresh squeezed lime juice
1 cn ro*tel tomatoes, chopped but
1/4 t black pepper, not drained

Spray a large skillet with Pam, add Olive Oil and heat on medium high until hot. Add diced Chicken and saute for 3 minutes or until done. Remove Chicken from pan and set aside. Add Shallots and Garlic to the pan and saute until tender. Stir in Tomatillas, Ro*tel Tomatoes, Chicken Broth, Chile Peppers, and Spices. Bring to a boil, reduce and simmer 20 minutes. Add Chicken and Beans, cook for 5 minutes, stir in Lime Juice and Pepper, heat and serve up into Chili Bowls topped with Cheese. Or place all ingredients, except Cheese, in a Crockpot and cook for 8 hours.

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Chili #18

Yield: 1 Servings

2 T chili powder
2 cn tomato sauce (8 oz.)
1 rib celery, chopped
2 T flour
1 salt, pepper, garlic to taste
1 lb beef, Ground
1 lg onion, chopped
2 c water
2 T worcestershire sauce

Brown meat, onion and celery. Add water, tomato sauce, Worcestershire sauce, chili powder, garlic, salt and pepper. Cook abt. 30 min. over med. heat. Mix flour with a little water and add to chili. Cook until thickened.

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Chili #19

Yield: 1 Servings

1 T cooking oil
1 lb meat, Ground
1 lg onion, chopped
1 seasonings, To Taste
1 cn whole tomatoes (1 lb.)
1 bottle chili sauce
1 cn tomato paste (small)
1 chili stick
2 cn red beans (or more)
2 T mexene chili powder
1/2 t cayenne pepper
1/2 t sugar
1 cn water (small), or more.
1 salt and pepper, To Taste

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Brown meat in large skillet. Add onion and seasoning. Cook until beef is separated well. Add tomatoes and sauce. Melt chili stick and add to beef. Add water, sugar, salt and pepper, chili powder and cayenne pepper. Cook slowly for 1 1/2 hrs. Add beans, cook 1/2 hr.

Chili #2

Yield: 1 Servings

1 1/2 lb ground beef, chicken, or
1 turkey
2 c water
1 T chili powder
1 T curry powder
3 tomatoes, Diced
4 c kidney beans or, Cooked

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1 pinto beans
1 onion, Chopped
1 bunch green onions, Sliced
1 1/2 c natural sharp, Grated
1 cheese, or mild cheddar
1 cheese

In a frying pan, saute meat until lightly browned. Pour off drippings. Add water, chili, and curry powder; simmer 5 minutes. Add tomatos and beans; heat through. Stir in onions. Ladle into serving bowls and sprinkle on cheese.

Chili #3

Yield: 1 Servings

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1 T vegetable oil
1 1/2 c onion, Chopped
1 c green pepper, Chopped
1 1/4 lb ground veal, beef, pork
1 1/2 T garlic, Minced
3 T chili powder
1 t cumin, Ground
1 t oregano
1 bay leaf
1/2 t black pepper
4 c tomatos, Canned
1 T red wine vinegar
1/4 t red hot pepper flake

Heat oil in skillet, add onion and green pepper. Cook until wilted. Add the meat and, using the edge of a heavy kitchen spoon, stir and chop the meat to break up any lumps. Sprinkle the meat with garlic, chili powder, cumin and oregano. Stir to blend. Add the bay leaf, pepper, tomatos, vinegar and crushed hot pepper. Bring to a boil and cook for 1 hour, stirring occasionally.

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Chili #4

Yield: 1 Servings

1 lb ground round
1 sm onion, Chopped
1/2 t chili powder
3/4 c water
1/4 c catsup
1 salt and pepper, To Taste

Mix all ingredients well. Place in a crockpot or slow cooker. Cook for 4 hours, stirring often until done. A condiment for hot dogs or hamburgers.

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Chili #5

Yield: 6 Servings

- 1 1/2 c bacon/small ham chunks fried
 - crisp
- 2 qt tomato sauce
- 1 sm onion, Chopped
- 5 md shallots, Chopped
- 1 c fresh artichokes, Diced
- 1 cn (15-oz) kidney beans opt
- 2 c potato puree
- 2 c michigan dry wine
- 2 T parsley, Dried
- 1 T thyme
- 1 T oregano
- 3 T chili powder
- 4 T maple syrup

Combine bacon, tomato sauce, onion, shallots, artichokes, beans, potato puree, wine, parsley, thyme, oregano, chili and maple syrup in a pot. Heat to boiling, then simmer for 45 minutes to 1 hour.

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Chili #6

Yield: 7 Servings

1 vegetable cooking spray
1 lb ground round
1 c onion, Chopped
4 garlic cloves --, Minced
15 oz no-salt-added kidney beans
1 (1 can), Undrained
14 1/2 oz no-salt-added stewed
1 tomatoes -- (1 can)
16 oz no-salt-added tomato sauce
1 (2 cans)
1 T oregano, Dried
1 1/2 t chili powder
1 1/2 t cumin, Ground
1/2 t salt
1/4 t cinnamon -- (1/4 to, Ground)

Coat a large saucepan with cooking spray; place over medium-high heat until hot.

Add meat, onion, and garlic, and cook until the meat is browned, stirring to crumble.

Drain well, and return mixture to pan. Add beans and the next 8 ingredients (beans through pepper); stir well.

Cover, reduce heat, and simmer for 20 minutes.

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Chili (Spicy Pork)

Yield: 8 Servings

1 lb pork, ground
2 lg onions, chopped
4 cl garlic, minced
1 md pepper, sweet red; chopped
1 md pepper, green; chopped
1 c celery, chopped
2 cn tomatoes, diced; with liquid
- 14 1/
1 cn beans, kidney; drained and
-rins
1 cn tomato paste, 6 oz. can
3/4 c water
2 t sugar, brown
1 t oregano, dried
1 t chili powder
1/4 t red pepper flakes, dried
1/4 t cayenne pepper
1 ds hot pepper sauce

In a Dutch oven, brown pork and onions until pork is no longer pink; drain. Stir in the garlic, peppers and celery. Cook for 5 minutes. Add remaining ingredients; bring to a boil. reduce heat; cover and simmer for 45 minutes. Makes about 2 1/2 quarts.

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Chili (Bar-On)

Yield: 1 Servings

2 lg garlic cloves, chopped fine
1 or., Pressed
1 lg onion, chopped
1 green pepper, chopped
1 green hot pepper, chopped
1 zucchini, diced
1 can Kidney Beans
1 lg can whole tomatoes, Peeled
6 oz tomato paste
3 T chili powder (or as much as you can stand)
1/2 t cloves
1 t white vinegar
1/4 c brown rice, Uncooked

Saute the chopped vegetables (all but zucchini) in about 1/2 cup water until the onions are translucent. Add the rest of the ingredients and bring to a boil. Lower heat to simmer and add 4 cups of cooked or canned kidney beans.

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Simmer for about one hour, or more.

Chili (Crockpot)

Yield: 8 Servings

- 3 one pound cans kidney beans
-drained
- 2 one pound cans tomatoes -
-cut up
- 2 lb ground beef and, Browned
-drained
- 2 md onions coarsely, Chopped
- 1 c celery, Diced
- 1 glove garlic 6, Minced
-tablespoons c, chili powder
- 1 t cumin salt and pepper to
-taste

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Put all ingredients in Crockpot in order listed. Stir once.

Cover and cook on Low for 10 12 hours or High 5 - 6 hours.

Chili (No Meat)

Yield: 4 Servings

2 T oil
2 garlic, chopped
2 onions, chopped
1/4 t cayenne pepper
2 T chili powder

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1 t cumin
1 t oregano
1 green pepper, chopped
2 c tomatoes, chopped (can use
-canned -
4 c kidney beans, cooked and
-drained
1 t salt

Heat oil in large saucepan and saute garlic until it begins to color.

Add onion and cook for 3 minutes. Add seasonings and green pepper and cook for one minute longer.

Add remaining ingredients, adjusting salt if needed. (if you use canned beans, they are usually salted and you don't need to add more). Bring to boil, cover and simmer over low heat for 20-30 minutes until thickened.

Chili - Chef's

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Yield: 6 Servings

1 1/2 lb beef (or chicken),Ground
2 c water
1 T chili powder
1 T curry powder
3 tomatoes,diced
4 c kidney beans,Cooked
1 onion,chopped
1 bunch green onions,sliced
1 1/2 c mild cheddar cheese,Grated

In a frying pan, saute meat until lightly browned. Pour off drippings. Add water, chili, and curry powder; simmer 5 minutes. Add tomatoes and beans; heat through. Stir in onions. Ladle into serving bowls and sprinkle on cheese. Serves 6

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Chili - Mexican

Yield: 4 Servings

2 lb beef,Ground
1 lb chorizo,sliced
1 c green chiles,diced
1 onion,Diced
1 garlic,To Taste
1 salt,To Taste
1 pepper,To Taste
12 oz can stewed tomatoes
PINTO BEANS IF NEEDED =====
3 c cooked

Brown beef and chorizo. Drain fat and add all ingredients to large pot. Simmer 2 or 3 hours.

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Chili - Two Rivers

Yield: 8 Servings

1 lb beef, Ground
1 c onions (optional)
1 c celery (optional), Chopped
1 1/2 t sugar
1/2 t salt
3/4 t garlic powder
1 1/2 T chili powder
3/4 t oregano leaves
1/4 t pepper
15 oz tomato sauce
6 oz tomato paste
2 1/2 c water (may need more)
14 1/2 oz beans (kidney), drained

IN A LARGE POT, BROWN BEEF AND ONIONS. DRAIN JUICES. ADD REMAINING INGREDIENTS EXCEPT FOR THE BEANS AND SPAGHETTI. MIX WELL. BRING MIXTURE TO A BOIL. REDUCE HEAT AND SIMMER, COVERED, FOR 30 MINUTES. ADD BEANS AND SPAGHETTI. SIMMER, UNCOVERED, FOR 10 MINUTES TO HEAT BEANS.

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Chili A La Becker

Yield: 4 Servings

10 garlic, crushed
2 T butter (or oil)
1 md onion, minced
1 lg green pepper, minced
3 mushrooms, chopped
1/4 c celery, chopped (opt)
1 lb pork, minced, with fat
1 t chili powder
2 tomatoes (or 3), peeled and
1 , chopped
2 c kidney beans (canned)
1 , drained
1/2 c water
1 salt

Rub heavy skillet with crushed clove of garlic. Melt butter in skillet. Add onion and green pepper and cook for a few minutes but do not brown. Add mushrooms and celery and cook without browning. Add pork and cook until lightly browned. Add chili powder and mix well. Add tomatoes, beans, water and season to taste with salt. Cover and cook gently 30 to 45 minutes. Makes 4 to 6 servings.

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Chili A La Franey

Yield: 4 Servings

1 T olive oil
1 lb beef, very lean, coarse grind
1 lb pork, very lean, coarse grind
3 onions, large, finely chopped
1 bell pepper(s)
2 celery stalks, finely chopped
1 T garlic, finely chopped
1 T oregano, dried, pref. mexican
2 bay leaves
2 t cumin, ground
3 c tomatoes with tomato paste
1 c beef broth
1 c water
1 salt
1 pepper, ground, fresh
1/2 t chile caribe
2 T red chile, ground, mild-hot
2 c kidney beans, cooked, drained

1. If possible, have the beef and pork ground together, or else mix meats together in a bowl. 2. Heat the oil in a large heavy pot over medium heat. Add the meat to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.
3. Add the onions, green pepper, celery, garlic, oregano, bay leaves,

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and cumin. Mix well. 4. Add the tomatoes, broth, water, salt, pepper, caribe, and ground chile. Bring to a boil, then lower heat and simmer, uncovered, for about 20 minutes. Stir often. 5. Add the beans and simmer for 10 minutes longer. Taste and adjust seasonings.

Chili Ala Capt. James McDonnell

Yield: 8 Servings

1 lb mild italian sausage*
1 lb chuck, Ground
1 large yellow onion, diced
2 large garlic cloves, minced
1 1/2 T chili powder
6 oz can tomato paste
1 1/2 c water
1 T coffee, Instant
1 T sugar
1 T paprika
1 T oregano
1 t salt
1 t pepper
1 t cumin
1 c dark red kidney beans, drain
1 c refried beans

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Brown sausage, ground meat, onion, and garlic in a pot. Add remaining ingredients except beans, bring to a boil, cover, and simmer 1 1/4 hours. After cooking time is up, add the beans and stir. Top with grated Monterey Jack cheese and finely chopped scallions.

Chili Colorado

Yield: 1 Servings

6 ancho (or pasilla), Dried
-chilies
3 lb beef chuck, cut in cubes
1 lg onion, chopped
1/2 t salt
1 3 tbs chili powder
-(unsalted)
3 1/2 c beef broth, Boiling
2 T vegetable oil
4 cloves garlic, crushed

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-chopped
2 t cumin seed,Ground
1 2 tbs cornmeal (optional)

Remove stems and seeds from chilies. Coarsely chop chilies. Place in bowl, cover with boiling beef broth and let steep for 30 minutes. Heat oil in large Dutch oven, add onion and cook, stirring constantly, until soft and lightly browned. Add garlic, salt and beef cubes. Cook, stirring constantly, just until beef loses its pink color. Strain chilies, reserving liquid and chilies. Stir 2.5 cups of chili liquid into beef.

Stir in chili powder and ground cumin seed and bring to a boil. Reduce heat and simmer, uncovered, over medium-low heat for 1 hour, stirring occasionally. Place soaked chilies and remaining liquid in blender container, cover and blend until smooth. (If necessary, add 1/2 cup more of water to make blending easier.) Add mixture to beef and cook over medium-low heat, stirring occasionally, for 30 minutes or until meat is tender. If a thicker chili is desired, gradually stir in cornmeal 1 tbs at a time then cook, stirring constantly, until thickened. Taste and season with salt as desired. Remove from heat and ladle into bowls.

Chili Con Carne

Yield: 8 Servings

2 c beef,Ground
1 c onion,chopped finely
1 cl garlic,chopped finely

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2 T chili powder
1 1/4 c condensed tomato soup
-undiluted
2 c kidney beans
1 T malt vinegar
1/4 t salt(all right)

Brown beef in hot pan, stir in onion, arlic, and chili powder. Cook, stirring often until onion is tender; add rest of indgredients; bring to a boil. Reduce heat and simmer, uncovered, stirring occasionally, about 15 minutes.

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Chili Con Carne Winchester

Yield: 6 Servings

2 T vegetable oil
1/3 c onion, Chopped
1/3 c green pepper, Chopped
1 lb beef, Ground
1 garlic clove, minced
1 cn stewed tomatoes (1 lb)
2 cn kidney beans, drained (15oz)
1 cn veg-all mixed vegetables with liquid (16 oz)

1. Heat oil in 3-quart pot. Add onion and green pepper and cook until soft.
2. Add ground beef, garlic, stewed tomatoes, and kidney beans. Bring to boil; cover, reduce heat and simmer for 30 minutes.
3. Stir in VEG-ALL and cook 10 minutes longer.

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Chili Deluxe

Yield: 4 Servings

1 mrs. h. j. holowak
1 lb beef
1 sl salt pork
1 sm onion
1 cl garlic
1 T flour
1 t salt
2 T chili powder
1 t garlic salt
1 t paprika
2 c tomato sauce
15 oz can mixed vegetables
2 c beans, Cooked

Brown, beef, pork, onion and garlic. add flour, salt, spices and tomato sauce. Simmer slowly for 1 1/2 hours. Add vegetables and simmer an additional 30 minutes. For Chili With Beans, you may add beans to simmer.

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Chili Gourmet Style

Yield: 1 Servings

3 c onions,Chopped
1/4 c vegetable oil
2 T garlic,Minced
3 lb boneless beef chuck,chilli
2 lb turkey *,Ground
1/4 c chilli powder **
1/4 c cumin **,Ground
2 T unsweetened cocoa powder
2 T paprika
1 T oregano
4 t hot pepper flakes **,Dried
2 bay leaves
2 8 oz cans tomato sauce
1 c chicken broth
3 T cier vinegar
1 19 oz can kidney beans,drai
3 green peppers,in 1/2pieces
6 T sour cream

In a kettle, cook the onions in oil, covered over moderately low heat, stirring occasionally, until onions are soft. Add the garlic, cook for one minute. Add the ground beef or turkey, cook over moderate heat, stirring to break up the lumps. Cook until no longer pink. Add chilli powder, cumin, cocoa, paprika, oregano, red pepper flakes and the bay leaves. Cook the mixture stirring for one minute. Add the tomato sauce, broth and vinegar, bring the mixture to a boil. and simmer it covered, stirring occasionally for 75 minutes or until the meat is tender Add the kidney beans, green pepper and salt and pepper to taste. Simmer 15 minutes or until bell peppers are tender. Discard the bay leaves. Ladle the chilli into mugs and garnish with the scallions and sour cream. Chilli may be made 3 days in advance. Chilli will improve in flavor if cooled completely uncovered and then chilled covered overnight. * Use EITHER turkey or ground meat **Add these spices gradually until it has reached the level of spiceness

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Chili H. Allen Smith

Yield: 8 Servings

2 T butter
4 lb beef sirloin, coarse grind
6 oz tomato paste
4 c water
3 onions
1 bell pepper(s)
4 garlic cloves
3 T red chile, hot, ground
1 T oregano, dried, pref. mexican
1/2 t basil
1 T cumin
1 salt
1 pepper

1. Heat the oil or butter (or a blend of the two) in a heavy 4-quart pot over medium heat. Add the meat to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 2. Stir in the remaining ingredients. Bring to a boil, then lower heat and simmer, uncovered, for 2 to 3 hours. Stir occasionally and add more water if necessary. Taste and adjust seasoning.

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Chili I

Yield: 1 Servings

2 T chili powder
2 cn tomato sauce (8 oz.)
1 rib celery, chopped
2 T flour
1 salt, pepper, garlic to taste
1 lb beef, Ground
1 lg onion, chopped
2 c water
2 T worcestershire sauce

Brown meat, onion and celery. Add water, tomato sauce, Worcestershire sauce, chili powder, garlic, salt and pepper. Cook abt. 30 min. over med. heat. Mix flour with a little water and add to chili. Cook until thickened.

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Chili Krieghauser

Yield: 6 Servings

2 lb beef,ground
1/2 t salt
1 cn soup,condensed onion
1 T chili powder
1 (more),To Taste
2 t cumin
1/2 t black pepper,ground
2 cn tomato sauce (8 oz)
1 cn kidney beans (21 oz)
2 t cocoa
8 oz coca-cola

Brown ground beef for 20 minutes, or until dark and crumbly. Pour off excess fat. Add salt, onion soup, chili powder, cumin, pepper and

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tomato sauce. Simmer for awhile, then add undrained kidney beans, cocoa and Coke. Simmer until ready.

Chili Mole Ole

Yield: 8 Servings

2 lb lean beef, Ground
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

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1/2 c water
3 T unsweetened cocoa
2 t cumin,Ground
1 t dried oregano,crushed
1 1/4 t salt
1/8 t cloves,Ground
1/8 t nutmeg
1/8 t 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 Non Carne

Yield: 8 Servings

3/4 c onion,Chopped

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2 cloves garlic
3 T olive oil
2 T chili powder
1/4 t basil
1/4 t oregano
1/4 t cumin
2 c finely zucchini, Chopped
1 c finely carrot, Chopped
28 oz can tomatoes, drain & chop
14 1/2 oz can tomatoes, drain & chop
15 oz can-kidney beans, undrained
30 oz can-kidney beans, drained
1 and thoroughly, Rinsed
1 chopped onions, tomatoes,
1 lettuce, or green peppers
1 for garnish

1. In a large pot, saute onion and garlic in olive oil until soft. Mix in chili powder, basil, oregano, and cumin.
2. Stir in zucchini and carrots until well blended. Cook for about 1 minute over low heat, stirring occasionally.
3. Stir in chopped tomatoes, undrained kidney beans, and drained kidney beans.
4. Bring to a boil. Reduce heat and simmer for 30-45 minutes or until thick. Top with chopped onions, tomatoes, and lettuce or green peppers.

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Chili Of Penultimate Grooviness

Yield: 12 Servings

1 lb black beans, dried
6 garlic cloves, minced
1/2 lb pinto beans, dried
2 cn tomatoes, crushed (15 oz ea)
1/4 lb kidney beans, dried
3 T tomato paste
2 poblano peppers, chopped
4 T chili powder
1 green bell pepper, chopped
3 T cumin powder
2 tomatoes, coarsely chopped
1 T salt
2 red onions, minced
1/2 T black pepper
2 lg carrots, minced
2 c tvp

Soak beans overnight or bring to a boil, then turn off heat and soak for one hour. Saute vegetables until soft and add to beans along with rest of ingredients except TVP. Cook for one and a half hours, adding TVP the last 20 minutes of cooking.

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Chili Our Way

Yield: 6 Servings

6 hot chile peppers, Dried
3 lb boneless chuck, in 1/4 inch
-ice
6 T rendered beef suet
2 onions, chopped
4 garlic cloves
1 1/2 T cumin
1 lb tomatoes, drained & chopped
1 T unsweetened cocoa powder
1 bay leaf
1/2 t oregano
1 accompaniments
1 sour cream
1 cheddar cheese, finely grate
1 onion, chopped
1 hot chile peppers, seeded &
-inced
1 kidney (or pinto beans)
1 tortilla chips

Heat a griddle or cast-iron skillet over mod-high heat until it is hot. Toast the chile peppers, turning them and not allowing them to burn, for 1-2 minutes. Let chile peppers cool until they can be handled, then seed them. Combine peppers with 1 cup water in a small saucepan. Bring to a boil, covered, simmer the mixture for 5 minutes. Puree the water and pepper in a food processor. In a large casserole, saute the chuck in 4 Tbsp beef suet over moderately high heat until it is lightly browned. Transfer meat to a bowl. Add to the casserole, the remaining suet, onions, and garlic, and cook the mixture over moderate heat, stirring, until the onions are softened. Add the cumin and cook the mixture over mod-low heat, stirring, for 1 minute. Add the chuck, chile puree, tomatoes, cocoa powder, bay leaf, and oregano, and combine the mixture well. Add water to cover barely. Bring to a boil and simmer, covered, stirring occasionally, and adding more water, if necessary, to keep the meat covered, for 2 hours longer. Add salt to taste, simmer uncovered for another hour. Discard bay leaf. Transfer the chili to a heated serving bowl and serve it with the sour cream, cheese, onion, chile peppers, beans and tortilla chips.

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Chili Pat's Recipe

Yield: 4 Servings

1 lb hamburger
1 onion, Chopped
1 T fat
1 cn kidney beans
1 cn tomato soup
2/3 c water
1 t salt
2 t vinegar
1/2 t chilles (or 1 tsp. your
-taste)

Heat fat in Frypan, add onion and hamburger and brown. Add rest of ingredients and simmer until thick.

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Chili Pot

Yield: 1 Servings

2 T vegetable oil
3 lb beef chuck -- coarsely, Lean
1 ground
1/2 c minced onion, Instant
1/3 c chili powder
2 T cumin, Ground
1 T paprika
1 t oregano leaves
1 t garlic powder
3/4 t salt
1/8 t thyme leaves, Dried
1/8 t rubbed sage
2 c chicken broth
3/4 c beer
8 oz tomato sauce
1 1/2 t granulated sugar
1/4 t black pepper, Ground

In dutch oven or large pot or kettle, heat oil over medium heat. Add a third of the meat. Cook and stir until it loses pink color. Remove with slotted spoon to platter and repeat with remaining meat. Return meat and collected juices to pan along with the minced onion, chili powder, cumin, paprika, oregano, garlic, salt, thyme, sage, chicken broth, beer and tomato sauce (i.e. everything except sugar & pepper). Bring to a boil, reduce heat and simmer, partially covered for 1.5 hours, stirring occasionally. Just before serving, stir in the sugar and black pepper.

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Chili Primero

Yield: 6 Servings

1 lb smoked bacon, cut into
-3/8-inch pieces
4 lb round steak, cut into
-1/4-inch cubes
56 oz tomatoes, Canned
15 oz can tomato sauce
6 oz can tomato paste
7 oz can green chilies, Diced
2 T jalapeno peppers, Diced
- (optional)
4 oz can diced, pickled cactus,
-drained, (optional)
2 c onions, Chopped
2 c green bell pepper, Chopped
1 c fresh parsley, Minced
2 t coriander, Ground
3 cloves garlic, minced
8 t cumin, Ground
1 t cayenne pepper
1/4 t oregano, Dried

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1/4 t paprika
2 t salt
1 t black pepper, Freshly Ground
1 T fresh lemon juice
2 T mild chili powder
1/2 t medium-hot chili powder
1/2 c masa harina (corn flour)
1 garnish
1 sour cream
1 cheddar cheese, Shredded
1 monterey jack, Shredded
-cheese

In large skillet, brown bacon; drain and set aside, reserving grease.

In same skillet, brown round steak. Put browned round steak and bacon pieces in large stockpot. Stir in tomatoes with liquid, tomato sauce, tomato paste, green chilies, jalapenos and cactus. Heat to simmering. In same skillet, saute onions in 1/2 reserved bacon grease 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 powders. Cook over low heat for 1 hour, stirring occasionally to prevent sticking. Sprinkle masa harina over soup and stir. Simmer covered for 4 hours. Garnish each serving with sour cream and shredded cheese.

Chili Rojo Gumbo

Yield: 6 Servings

1/2 lb okra
2 ancho peppers
2 t olive oil
1 1/2 c yellow onion --, Chopped
1 T flour
2 stalks celery --, Sliced
1 sm green pepper -- seeded and
1 chopped
1 md red pepper -- seeded and
1 chopped
2 serrano peppers -- seeded
1 and, Minced
1 T garlic --, Minced

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1 c tomatoes --,Chopped
2 bay leaves
1/2 t salt
1/4 t cayenne pepper
3 c tomato stock -- (or water)
5 oz tempeh --,Chopped
1 T red wine vinegar --,To Taste
1 to 2 t.
1/2 c cilantro --,Minced

1. Trim stem ends from okra, then slice each piece into 1-inch pieces. Cover a baking sheet with a clean kitchen towel. Place okra on the towel and sprinkle with salt and pepper. Allow it to rest at room temperature for 30 minutes. Holding the ancho peppers under cold tap water, pull off their stems, tear them in half and scrape out their seeds. Trim and discard any large ribs. Chop the chilies into 1-inch pieces and place them in a small bowl. Cover with hot water and set aside to soften for 30 minutes.

2. In a 4-quart saucepan, heat the oil until hot, but not smoking. Add the onions and cook, stirring constantly, for 2 minutes. Reduce heat to low and cook, stirring often, until onions have caramelized (they will be soft and brown), about 20 minutes.

3. Raise heat slightly and add the flour. Cook, stirring constantly, until the flour turns light brown. Add the okra and cook for 5 minutes. Stir in the celery, peppers, garlic, tomatoes, bay leaves, salt, cayenne, and stock. Drain the ancho chilies, saving 1/2 cup of their soaking liquid, then add the chilies and reserved liquid to the gumbo. Cover and simmer, stirring often, for 1 1/2 hours. Add water as the gumbo cooks if the liquid evaporates below the top surface of the okra.

4. Stir in tempeh, vinegar and cilantro. Continue to cook for 10 minutes. Serve hot. The gumbo may be prepared up to 3 days in advance if refrigerated in an airtight container. It may be frozen for 1 month.

Chili Rotel Style

Yield: 8 Servings

2 lb beef,Ground
1 md onion,chopped
1 green pepper,chopped
2 cn ro*tel dice tomatoes and
-green chil,ies (10 oz)
1 cn tomato puree (15 oz)

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1 cn tomato sauce (8 oz)
1 pk chili seasoning (1 1/4 oz)

Cook ground beef, onion and pepper in a large stock pot until meat is browned. Drain excess drippings. Add remaining ingredients; cover and simmer for 20 minutes, stirring occasionally. Makes 8 servings.

Chili S.O.S.

Yield: 4 Servings

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1 lb beef, Ground
1 T chili powder
2 T shortening
1 t salt
1 onion, chopped fine
1 dash of pepper
1 cl garlic, chopped fine
1 #2 1/2 can tomatoes
1 green bell pepper, chopped
1/2 c sharp cheddar cheese, Grated
2 T flour

Add shortening to skillet. Heat to medium high. When shortening is browned, add meat and cook until crumbly. Next, blend flour through the mixture. Add remaining ingredients, except cheese. Lower heat to simmer. Cook 30 minutes. Just before serving, stir in cheese. Delicious served on toast. Serves 4 to 5.

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Chili Sambal

Yield: 1 Servings

10 bird's eye chilies
20 red chilies
10 cloves garlic
1/2 c oil
2 T concentrated tomato paste
1 T dried prawns, soaked and
1 blended
5 T lime juice
1 T sugar
1 salt and pepper, To Taste

Chop and blend chilis and garlic to a fine paste using some oil if necessary. Heat remaining oil and add blended ingredients, tomato paste and dried prawns. Cook over low heat, stirring frequently for about 5 minutes. Add lime juice and sugar and season. Remove from heat and cool. Keeps for up to 2 weeks in a jar in the fridge.

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Chili Verde

Yield: 1 Servings

900 g pork, Lean
1 onion
1 green pepper
4 cloves garlic, Minced
1 sm can
2 jalapenos, Sliced
1 tomatillos how many? well
1 when i got fres
2 t oregano
1 t red chili peppers, Dried
2 t sage
1 t cumin seeds
1 black pepper (optional)
110 ml beer (optional)
1 salt and pepper, To Taste
1 green chilis, Diced

1. Coarsely chop and saute the onion and green pepper in olive oil with the garlic. Throw into the crockpot.
2. Also throw in the green chilis. Depending on your propensity for spicy food, you may add from 1-3 jalapenos. Then, throw the tomatillos in the pot.
3. Trim off all the excess fat you can from the pork, cut into cubes, and brown in the pan that you sauteed the onion, etc. in. Put into the pot.
4. Now, the seasoning mixture. I prefer to grind up the spices in my mortar, perhaps with some black pepper. I almost never put salt in anything, so I probably wouldn't here either, but you may want to. I probably would add a dash of beer for obscure rea
5. This crockpots all day, or could be simmered for probably about 2 hours.

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Chili Vino - Mexican

Yield: 7 Servings

3 1/2 lb beef, Ground
2 1/3 large onion, chopped
2 1/3 t garlic, Minced
2 1/3 T cumin
4 2/3 t oregano
4 2/3 T new mexico chili powder
2 1/3 T chili powder
TRY CUP OF CHILI POWDER =====
1 c red wine to start *
9/16 c cornmeal
2 1/3 c water

Saute beef and onion until meat is no longer red. Add garlic and saute for 1 minute, making sure to break up the meat. Add all other ingredients except the cornmeal. Simmer for 1 hour. Mix the cornmeal with the water to form a paste. Stir in the cornmeal and cook until the chili is thick.

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Chili Vion

Yield: 5 Servings

1/4 c corn oil
3 lb lean chuck,Cubed
5 lb ground round
3 lb italian sauage
4 lg white onions
1 chop onions and sauage
1 bn celry,Diced
4 cloves garlic,mashed
3 lg green bell peppers,seeded
1 and choped
1/4 lb hot banana peppers,seeded
1 and choped
1 cn 3.5 oz jalapenos peppers
1 seeded and choped
5 bay leaves
1 T msg
1 tlb salt,To Taste
2 t pepper,To Taste
1 tlb dry basil
3 T cumin,Ground
5 oz chili powder
3 beef bullion cubes
1 pk 1.375 oz onion soup mix
6 28oz cans tomatoes.,Mashed
45 oz tomato sauce

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12 oz tomato paste

In large skillet or dutch oven, heat oil, add meats, brown and transfer with slotted spoon to large cookingpot. in oil remaining in skillet, add onions celery, garlic, and the peppers, cook till soft, 7 to 10 minutes. mix onion mix with meat in the big pot and add the rest of the fixens in order of listing. Bring to boil, reduce heat and simmer, un-covered about 3 hours stirring often

Chili With Beans

Yield: 4 Servings

1 pk pinto beans
2 lb chili meat or
4 lb lean beef sirloin, chopped
1 in 1/2 inch cubes
1 lb low-fat turkey sausage
1 c onions, chopped
1 T garlic powder
1 T red cayenne pepper
2 cn tomato sauce
3 T new mexico (or other hot)
1 chili powder
1 t oregano, Dried
2 T cumin, Ground
1 T vegetable oil
1 t louisiana (or tobasco) hot
1 sauce
1 cn jalapenos, chopped
1/2 T salt

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Wash beans in colander and soak overnight. Wash again next day, and place in large chili pot. Cover with water about 1/2 to 3/4 inch over beans; simmer, covered, for about 2-1/2 hours or until done.

If substituting beans with the lean beef sirloin, brown the meat 1 pound at a time, preferably in a non-stick skillet without any oil. Place the meat in large chili pot. You will also need 1 more 12 ounce can of tomato sauce and 1 to 2 10 ounce cans of fat-skimmed beef stock. You will add the extra can of tomato sauce and the can of beef stock in the next paragraph of directions.

Brown meat and place in large saucepan. Add all of the other ingredients and spices. Mix well. Simmer, covered, for 1 hour. When beans are done, add contents of saucepan to chili pot and simmer for 30 to 45 minutes. Makes 15 to 20 servings, 225 calories each (205 with out the oil). Salt and pepper to taste.

Chili With Five Kinds Of Peppers

Yield: 1 Servings

- 1 big jalapeno
- 2 cuban frying peppers
- 1 hot hungarian
- 1 long cheese pepper
- 1 and a little paprika)
- 1 c black beans, Dried
- 1 c pinto beans, Dried
- 1 c kidney beans, Dried
- 2 onions (white and yellow?)
- 3 garlic cloves
- 1 tomatoes (3 big beefsteak or

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1 about 8 roma)
1 cumin, coriander, oregano,
1 salt, pepper to taste
1 olive oil

Soak the beans overnight, then simmer until tender (1 to 2 hours) I tend to add some seaweed while cooking (dump in a bowl so you can use the bean pot for frying) roast the cumin in a frying pan (optional, but valuable) I used about 2 to 3 tsp chop onions and garlic, saute in oil chop peppers, saute with onion & garlic add chopped tomatoes, cook until soft Add the beans, and some bean liquid Add the spices and cook for another hour or so

Chili With Kidney Beans

Yield: 12 Servings

3 garlic cloves, minced
2 T oil
4 lb lean beef, Ground
6 onions, chopped

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4 green bell peppers, chopped
6 cn whole tomatoes (1-lb size)
4 cn red kidney beans (1-lb size)
- drain,ed
2 cn tomato paste (6 oz size)
1/4 c chili powder
1 t white vinegar
3 ds red pepper
3 whole cloves
1 bay leaf
1 salt,pepper
1 rice (optional)

Saute garlic in oil in large heavy kettle until golden. Crumble in beef and cook 10 minutes, or until evenly browned. Pour some of oil and drippings into skillet. Add onions and green peppers and cook until tender. Add to cooked meat with tomatoes, kidney beans, tomato paste, chili powder, vinegar, red pepper, cloves and bay leaf, and season to taste with salt and pepper. Cook, covered, over low heat 1 hour. If too dry, add additional tomatoes. If too liquid, uncover and simmer longer. Serve with rice, if desired.

Chili With Lamb And Black Beans

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Yield: 8 Servings

- 1 3/4 c black beans,sorted rinsed
- 2 qt water,or more as needed
- 2 lb lamb bones
- 4 thyme sprigs
- 4 parsley sprigs
- 1 bay leaf
- 3 garlic clove,crushed
- 6 T olive oil
- 2 onions,lg yel, chopped
- 1 1/2 lb lamb shoulder,ground
- 2 T chili powder
- 1 salt as needed
- 2 T ginger,fresh minced
- 2 T thyme,fresh minced or
- 2 t thyme,dried crumbled
- 1 T jalapeno,seeded, deveined
- 1 1/4 t marjoram,dried, crumbled
- 3/4 t white pepper,fresh ground
- 3/4 t black pepper,fresh ground
- 3/4 t pepper,cayenne
- 3/4 t allspice
- 2 lb italian tomatoes,chopped
- 1 1/4 c wine,light zinfandel

FOR BEANS: Soak Beans overnight in 2 qt. Water. In a large saucepan, bring Beans to a bOil. Add lamb bones and bouquet garni and 1 crushed garlic clove. Reduce heat and simmer till Beans are tender but not mushy. Skim occasionally and add more Water if necessary to keep Beans submerged. 2 hrs. FOR CHILI: Heat 3 T. Oil in large heavy saucepan over moderate heat. Add Onions and cook until soft, about 10 minutes. Add 2 cloves garlic, minced, and stir about 3 minutes. Transfer Onion and garlic mixture to a plate, using a slotted spoon. Add remaining Oil to pan. Increase heat to med. high. Add lamb and cook until no longer pink, breaking up with spoon, about 6 min. Return Onion mixture to pan; add Chili powder, Ginger, thyme, red Chili, marjoram, Peppers and allspice. Stir 5 minutes. Add Tomatoes (and half of their liquid, if canned). Bring to a bOil then reduce heat and simmer for another 5 minutes. Add 3/4 c of Zinfandel. Simmer, skimming occasionally, for 30 minutes. Drain Beans and reserve the cooking liquid. Discard the bones and garni. Add Beans and remaining Zinfandel to Chili mixture. Salt and season as necessary. Simmer 30 minutes, adding bean cooking liquid as needed to keep Chili moist

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Chili With Pinto Beans

Yield: 20 Servings

1 mrs leo gordon
1 best of show
5 lb chuck, coarsely ground
7 cl garlic
1 lg sweet pepper
1 lg onion, chopped
1 celery stalk, chopped
12 oz can tomato paste
15 oz can hunt's tomato sauce
-special
2 c v-8 juice
2 t chili peppers, crushed
3 t salt
1 t black pepper
1/3 c chili powder
3 c water
4 c beef broth
1 T paprika
3 t cumin, Ground
BEANS =====
3 c dry pinto beans
2 qt water
2 t salt
1 t pepper
6 oz can tomato paste
1 beef bouillon cube
1 T chili powder
1 md onion, chopped
2 T honey

In a large skillet, brown meat, stirring often. Using blender, combine garlic, sweet pepper, onion, celery, tomato paste, tomato sauce, cocktail juice, chili pepper, chili powder, salt and pepper. Blend this mixture well and add to browned meat. Pour in water and broth and cook slowly for 3 hours. Add paprika and cumin. Then add cooked beans.

BEANS: Cook beans in water over medium heat for 1 hour. Combine remaining ingredients and cook on low heat until done, about 2 hours. Add beans to chili.

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Chili With Potato Dumplings

Yield: 8 Servings

1 lb beef, Ground
1 lb turkey, Ground
1/2 c onion, Chopped
1 cn (15 1/2 oz) kidney beans
 -rinsed a, nd drained
1 cn (15 1/2 oz) mild chili beans
 - undra, ined
1/2 c green pepper, Chopped
4 t chili powder
1 t salt
1 t paprika
1 t cumin seed
1/2 t garlic salt
1/2 t oregano, Dried
1/4 t red pepper flakes, Crushed
3 c tomato-vegetable juice (v-8)
DUMPLINGS =====
1 c potato flakes, Mashed
1 c flour
1 T fresh parsley, Minced
2 t baking powder
1/2 t 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).

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Chili With Pumpkin

Yield: 4 Servings

4 c water
1 cn tomato, crushed (28 oz)
3 cn red kidney beans (16 oz)
1 cn solid pack pumpkin (16 oz)
1 c onion, chopped
1 c red bell pepper, chopped
1 c bulgur wheat, uncooked
1 c green chilies, chopped
1 T chili powder
1 t garlic, minced
1 t cumin, Ground
1 t salt

Drain and rinse the beans. Put all ingredients into a pot and bring to a boil. Reduce heat and simmer for 35 min.

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Chili With Rice

Yield: 4 Servings

1 lb beef, Ground
1 cn (15 1/2 oz) kidney beans
1 drained
1 sm green pepper, chopped
1 cn (11 oz) condensed zesty
1 tomato soup/sauce
3/4 c water
1 pk (1 3/4 oz) chili seasoning
1 mix
1 minute rice boil in bag
1 rice, cooked

Brown beef in skillet; drain fat. Stir in kidney beans, soup, water and seasoning mix. Bring to a boil. Reduce heat; cover and simmer 5 minutes, stirring occasionally. Serve over cooked rice. makes 4 servings. 1 - lb. ground beef 1 - 11 oz. can condensed Nacho Cheese or Cheddar Cheese soup 2 - cups water 1 - 16 oz. pkg. frozen broccoli, corn and red peppers 1 1/4 oz. pkg. taco seasoning mix 2 cups dry rice 1/2 - cup grated Cheddar cheese 1 - cup crushed tortilla chips Mix beef, soup, water, vegetables and seasoning mix in a large skillet. Bring to a boil. Reduce heat and simmer 2 minutes. Stir in rice. Cover; remove from heat. Let stand 5 minutes. Fluff with a fork. Sprinkle with cheese and chips. Makes 6 servings.

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Chili With Vegetables & Bulgur

Yield: 1 Servings

1/4 c water
1/2 c onion, Chopped
2 cloves garlic
1/2 c mushrooms, Sliced
1 c green bell pepper, Chopped
1 T chili powder
1 t cumin, Ground
3 1/2 c tomatoes (canned or, Chopped
1 fresh)
1/2 c yellow squash, diced
2 c cooked (or Canned-use pintos) and, Drained
1/2 c bulgur

Heat water in large saucepan over medium heat. Add onion and garlic. Cook and stir for 5 minutes, adding more water if necessary.

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Add mushrooms, green pepper, chili powder, cumin, tomatoes and squash.
Cover and simmer for 15 minutes.

Add beans and bulgur. Cover and cook until warmed through.

Chili With White Beans

Yield: 6 Servings

3 lb beef, Ground
6 c water
1 bay leaf
60 garlic, minced
2 t salt
1 t oregano
1/2 t cayenne
2 T paprika
1 t cumin powder

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1/2 lb dry navy beans
1 t brown sugar
1 T chili powder

Brown beef thoroughly. Add all remaining ingredients and cook over low flame for 4 hours. Add more water if mixture becomes too thick.

Chili Woody Desilva

Yield: 8 Servings

2 T oil, cooking
5 onions

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4 lb beef chuck, coarse grind
5 garlic cloves
4 T oregano, dried, pref. mexican
2 t woodruff
1 T red chile, hot, ground
1 t cayenne pepper
2 T paprika
3 T cumin
2 t chipenos (pequin chiles)
4 ds hot pepper sauce, liquid
30 oz tomato sauce
6 oz tomato paste
1 water
4 T corn flour (masa harina)

1. Heat the oil in a large heavy skillet over medium heat. Add the onions. Season with salt and pepper and cook, stirring, until the onions are translucent. Remove to a large heavy pot. 2. Add the meat to the skillet, pouring in more oil if necessary. Add garlic and 1 tablespoon of the oregano. Break up any lumps with a fork and cook over medium-high heat, stirring occasionally, until the meat is evenly browned. Add this mixture to the pot 3. In a small plastic or paper bag, shake together the remaining 3 tablespoons of oregano, the woodruff, ground chile, cayenne pepper, paprika, cumin, and the chipenos. Add the blended spices to the pot as well as the liquid hot pepper sauce, tomato sauce, and tomato paste. 4. Add enough water to cover. Bring to a boil, then lower the heat and simmer, uncovered, for at least 2 hours. Taste and adjust seasonings. 5. Cool the chili and refrigerate it overnight. The next day, skin off the excess fat. Reheat the chili to the boiling point and stir in a paste made of the masa harina and a little water. Stir constantly to prevent sticking and scorching, adding water as necessary for the desired texture.

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Chili, Carol Sharp

Yield: 1 Servings

1 lb ground beef,browned and
-drained
1 md onion,diced
1 sm or 1/2 large green pepper
-diced
1 1# can tomatoes,Diced
1 1# can chili beans (brooks
-ot chili,beans are my favo
1 sm can tomato paste
1/2 c red wine
1 pk chili seasoning mix
1 T chili powder

Mix everything together in the crockpot and cook on low 6 or more hours.

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Chili, Stempien

Yield: 4 Servings

1 sm can tomato paste
3 (15 oz.) cans tomato sauce
1 lg can stewed tomatoes
1 green pepper (diced)
1 onion (diced)
3 jalepeno peppers (diced)
1 lb beef (or sliced steak)
-Ground
2 t chili powder cayenne pepper
-to tast,e
1 cn kidney beans

Brown beef, peppers, and onion. Drain off any grease. Stir in the rest of the ingredients. Add the beans last.

Bring to a boil, and reduce heat to VERY low. cook with the lid off an Hour. Then cook 1 hour with the lid on. Cook on VERY low!

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Chili, Van Pelt

Yield: 1 Servings

3 c dried beans, half pinto,
-half black
1 cn s&w salsa
6 cloves garlic
1/3 c chili powder
1 T cumin
1 1/2 lb ground beef (chili grind, o
1/4 cubes)
1/4 t oregano
3 chipotle peppers
1 lg onion

Soak the beans overnight. Brown the ground beef, and drain off the fat. If the chipotles are dried, soak them for 5 minutes in hot water, then pulverize them with the onion and garlic in a blender. Add onion, oregano, chili powder, cumin, beef, garlic, and beans to crock pot, with "enough" water. Let simmer for about 12 hours. About an hour before it's done, add the can of salsa.

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Chill Lee's 4-K Chili

Yield: 6 Servings

5 lb gr chuck
1 large onion, Chopped
4 garlic cloves, finely choppd
1 jalapeno (canned) with seeds
1 cn beer
2 T cumin
4 T new mex grd red chilies

1 ts Paprika 1 ts Grd black pepper 1 ts Flavor enhancer 1 ts Salt 1
pk Chill Lee's chili mix
Water

Brown the meat. Brown onions, garlic an jalapeno together. Combine meat and onion with beer, cumin, chilies, paprika, pepper, flavor enhancer and salt; marinate for one hour. Add water to cover. Stir well. Cook chili-grind meat at least 2 hours. Hand cut meat should be cooked 3 to 4 hours. Hamburger meat, after its browned, should be ready in about 30 min. If using a fresh jalapeno, remove the seeds.

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Chilly-Night Chili

Yield: 6 Servings

1 lb chuck, Ground
1 lg onion, chopped
1 T butter
2 cn kidney beans
1 cn tomato soup
1 t salt
1 T chili powder
1 olives

Brown meat and onion in butter for about 10 minutes. Add remaining ingredients, simmer for 1/2 an hour.

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Chocolate Chili

Yield: 1 Servings

1 1/2 lb pork lean,ground coarse
1 c olive oil,or veg oil
5 med onion,chopped coarse
2 c tomato juice
3 c water
5 T chili powder
3 T cumin,ground
3 T oregano
3 T cocoa powder,unsweetened
3 T cinnamon
2 T garlic,chopped fine (i...j
3 T masa harina
2 c pinto beans,rinsed and dra

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1. Cook meat about 20 minutes until it loses it's pink color but not browned Transfer to a bowl.
2. Heat oil in same pan and sautee onions 10 to 20 minutes, until translucent.
3. Stir meat into onions. Add tomato juice, 3 cups of water, the chili powder, cumin, oregano, cocoa, cinnamon, and salt. Blend. Bring to boil, uncovered, for an hour.
4. Taste for seasoning, add more chili powder if you like
5. Stir in the garlic, corn- meal, and beans. Simmer for 10 minutes. Serve with garnishes

Chocolate Chili With Pinto Beans

Yield: 6 Servings

- 1 1/2 lb lean pork, diced fine or
1 lean pork, Coarsely Ground
- 1 1/2 lb lean beef, diced fine or
1 lean beef, Coarsely Ground
- 1/4 c olive oil
- 5 md onions, chopped coarse
- 2 c tomato juice

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3 c ,water
5 T chili powder,or to taste
3 T cumin,Ground
3 T oregano
3 T unsweetened cocoa powder
3 T cinnamon
1 t salt (or to taste),optional
2 T garlic,chopped fine
3 T white cornmeal
2 cn pinto beans (1 lb each)
-drained and,Rinsed
1 onion,chopped
1 lettuce,Shredded
1 flour tortillas

In a large saute pan or flameproof caserole, cook the pork and beef over moderate heat, stirring frequently, until both meats lose their pink color but are not browned, about 15 minutes. Transfer to a bowl and set aside. Heat the oil in the same pan until rippling and add the onions. Saute stirring occasionally, until soft and translucent, 10 minutes.

Stir the reserved meat into the onions. Add the tomato juice, 3 cups of water, the chili powder, cumin, oregano, cocoa, cinnamon, and salt (optional). Blend. Turn the heat to high and bring to the boil; reduce heat and simmer, uncovered, for 1 hour. Stir occasionally.

Taste for seasoning. Add more chili powder if you like your chili really hot. Cook 30 minutes longer. Stir in the garlic, cornmeal, and beans. Simmer for 10 minutes more until the beans are heated through.

Chocolaty Chili

Yield: 2 Servings

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2 T oil, vegetable
1 onion, medium, finely chopped
2 garlic cloves, finely chopped
1 lb beef, coarse grind
1 cn kidney beans (16oz ea)
1 cn tomato puree (16oz ea)
1 cn tomato paste (6oz ea)
1/2 c green chiles, whole, domestic
1/2 c water
2 oz chocolate, bittersweet
2 T red chile, hot-mild, ground
1 t cumin
1 beef bouillon cube

1. Heat the oil in a large skillet over medium heat. Add the onion and garlic and cook until the onion is translucent.
2. Add the meat to the skillet. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.
3. Stir in the kidney beans, tomato puree, tomato paste, green chile, water, 1 ounce of the chocolate, ground chile, cumin and beef cube. Mix well. Bring to a boil, then lower heat and simmer, uncovered, for 1/2 hour. Stir occasionally.
4. Stir in the remaining chocolate and continue cooking until it is thoroughly blended. Taste and adjust seasonings.

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Chunky Beef Chili

Yield: 8 Servings

2 T oil
2 1/2 lb beef chuck, boneless -- cut
1/2 pieces
1 c onion -- coarse, Chopped
1 c green pepper --, Chopped
20 ml garlic --, Crushed
1 t salt
2 cn tomatoes -- whole, Peeled
14 1/2 oz ea
6 oz tomato paste -- can
3 T chili powder
1 t oregano leaves, Dried
1/2 t crushed red pepper -- to
1 taste
1 lettuce, Shredded
1 cheese, Shredded
1 green onion --, Sliced
1 cilantro leaves
1 black beans --, Rinsed
1 drained
1 sour cream
1 avocado --, Diced
1 jalapeno pepper --, Sliced

Heat oil in large skillet or dutch oven over medium heat. Add beef, onion, green pepper and garlic; cook until beef is evenly browned, stirring occasionally. Pour off drippings. Sprinkle salt over beef. Add tomatoes with juice, tomato paste, chili powder, oregano and crushed red pepper. Cover tightly; reduce heat to low to medium-low; simmer 1 1/2 hours until beef is tender. Serve with choice of toppings. Makes 8 cups

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Chunky Beef Posole Chili

Yield: 4 Servings

2 lb beef shoulder (or bottom)
1 round stew meat
1 salt and pepper
3 T olive oil
2 onions -- about 1, Chopped
1/2 cups
2 jalapeno peppers -- seeded
1 and, Chopped
2 T cumin, Ground
2 T chipotle chili paste
1 (2 to 3 dried, soaked,
1 seeded and pureed
1 chipotle peppers)
2 T garlic --, Chopped
1/2 c tomatoes, Crushed
1/4 c grits
2 c water
1/4 c roughly cilantro, Chopped
1 leaves
1/2 c scallions, Chopped
1 sour cream
1 corn tortillas --, Toasted
1 and
1 cut into 1 1/2-inch cubes
1 crumbled

Season the meat with salt and pepper and saute in one layer in the bottom of a large heavy earthenware casserole stew pot in the oil until well browned.

Remove the meat and set aside in a bowl. Add the onions and jalapeno to the pot and brown until golden. Add the meat when the onion has begun to caramelize, sprinkle with the cumin, stir in the chipotle, garlic, tomatoes, grits, and water. Bring to the boil, reduce to a simmer and allow to cook gently until tender about 1 1/4 hours. Adjust the seasoning and serve with cilantro, scallions, sour cream and tortilla sprinkled on top.

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Chunky Beef-And-Vegetable Chili

Yield: 8 Servings

3/4 lb chuck, Ground
2 c mushrooms, Sliced
1 c onion, Chopped
1 c yellow bell pepper, Diced
3 cloves garlic --, Crushed
2 1/2 c zucchini, Diced
1 1/2 c water
1 c carrot, Diced
2 1/2 T chili powder
1 T sugar
2 1/2 t cumin, Ground
1 1/2 t oregano, Dried
1/2 t salt
1/4 t pepper
1/4 t hot sauce
32 oz kidney beans -- (2 cans)
1 drained
29 oz no-salt-added whole tomatoes
1 (2 cans)
1 and coarsely, Undrained
1 chopped
16 oz no-salt-added tomato sauce
1 (2 cans)

Cook the meat, mushrooms, onion, bell pepper, and garlic in a large Dutch oven over medium-high heat until browned, stirring to crumble. Drain mixture, and return to pan.

Add remaining ingredients, and bring to a boil. Partially cover, reduce heat, and simmer 1-1/2 hours or until thickened, stirring occasionally.

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Chunky Chicken Chili

Yield: 1 Servings

1 lb chicken breast meat -- cut
1 bite-sized pieces
1 c onion --,Chopped
1/2 c celery --,Sliced
1/2 c carrots --,Sliced
2 cloves garlic --,Minced
1 c fresh tomato salsa
28 oz can tomatoes
28 oz can water
3 t chili powder
1/2 t cumin
1/3 bag garbanzo beans (soaked)
1 green pepper --,Chopped
4 chicken boullion cubes
1 <<<or>>>
2 cn chicken broth -- salt/pepper
1 to taste

Brown chicken, onions, garlic. Add all tomatoes, water, and beans and simmer 30 min. Add all other ingredients and simmer until beans and vegetables are tender.

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Chunky Vegetarian Chili

Yield: 11 Servings

1 md green pepper, chopped
1 md onion, chopped
3 cl garlic, minced
1 T 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 long grained rice, Uncooked
 1 T to 2 tb chili powder
1 1/2 t cumin, Ground

In a Dutch oven, saute green pepper, onion and garlic in oil until tender. Stir in all remaining ingredients; bring to a boil. Reduce

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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.

Cin-Chili

Yield: 6 Servings

1 step 1
2 lb beef chuck cut in 3/8 cubes
1 t cooking oil
1 T dark chili powder
2 t granulated garlic
1 step 2
8 oz can of tomato sauce
14 oz can beef broth
1 t chicken bouillon granules
1 t jalapeno powder
1 T onion powder
1/2 t red pepper

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1 t white pepper
24 oz spring water
1 T dark chili powder
2 whole serranos
1 step 3
1 T paprika
1 pk sazon*
1 t onion pepper
1 t garlic powder
1/2 t white pepper
5 T med & dark chili powders
1 step 4
2 t cumin
1/8 t salt

Step 1: In a 3 qt heavy saucepan, add the beef, cooking oil, dark chili powder and garlic and brown the meat. Step 2: Combine the seasonings and liquids in step 2 and add to the beef mixture. Bring to a boil, reduce heat and simmer for 1 1/2 hrs. Float the serranos on top of the chili during this time, removing them before they fall apart. Step 3: Combine seasonings and add to beef mixture. Bring to a boil. Reduce and simmer for 20 minutes. adding small amounts of water or beef broth as needed for consistency. Step 4: Add cumin. Taste and add salt(or other seasoning) as needed. Simmer for 10 minutes. Makes about six cups. Sazon* Is a seasoning blend of MSG, cilantro and achiote.

Cincinnati (Greek) Vegetarian Chili

Yield: 4 Servings

1 md onion
1 rib celery, finely chopped
1 md carrot, finely chopped
2 cloves garlic, minced
4 1/2 c water

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1 cn tomato paste
1 t each chili powder, cinnamon
1 & salt
1/2 t each paprika, black pepper,
1 oregano & cumin
1/4 t each ground allspice, cloves
1 & nutmeg
1 bay leaf
1/3 c bulgur wheat

In heavy saucepan, saute onion, celery & carrot (I use balsamic vinegar). Stir in garlic & cook another minute. Add water, tomato paste & spices. Bring to a boil, reduce heat & simmer 30 minutes. Add bulgur wheat and and cook another 30 minutes. Add more water if necessary. Remove bay leaf before serving.

Cincinnati Five Way Chili

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Yield: 4 Servings

1 lg onion chopped fine
2 cloves garlic, Crushed
1 T chili powder
1 T paprika
1 t black pepper
1/2 t cumin
1/2 t cinnamon
1/4 t nutmeg
20 oz can stewed tomatoes, Crushed
2 c water
1 T red wine vinegar
1 T honey

Cook onion and garlic until tender. Stir in chili powder, paprika, pepper, cumin, cinnamon, and nutmeg. Add tomatoes, water, vinegar, and honey. Reduce heat to low. Simmer 30 minutes, stirring occasionally until thickened and flavors are blended. Serve over pasta.

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Cincinnati Skyline Chili

Yield: 1 Servings

2 lb beef, Ground
1 cn tomato sauce (15 oz)
2 bay leaves
1 t cinnamon, Ground
1 1/2 t salt
1 1/2 t vinegar
1 1/2 t allspice, Ground
3 c water
1/4 t garlic powder
1 onion, chopped
1 t worcestershire sauce
2 t cumin
1 T chili powder
1/2 t red pepper, Crushed

Mix ground beef and water until soupy. Mix in other ingredients. Simmer, uncovered 3 hours. Stir occasionally. "Makes 8 servings."

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Classic Chili

Yield: 4 Servings

1 lb lean ground beef
1 c chopped onions
1/2 c diced poblano chile or green pepper
1 TB chili powder
1/4 ts cinnamon and cumin
1/2 ts salt
28 oz whole tomatoes in puree canned
1/3 c raisins (optional)
Cooked rice

1. Cook beef in large skillet over medium-high heat until browned, 2 to 5 minutes. Add onions and chile; cook 3 minutes more. Add chili powder, cinnamon, cumin and salt; cook 30 seconds.
2. Add tomatoes in puree, breaking up tomatoes with back of spoon, and raisins. Cook, stirring occasionally, over medium heat 15 minutes.

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Clyde's Chili

Yield: 8 Servings

3 T oil, cooking
2 onions
3 lb beef, coarse grind
2 T worcestershire sauce
3 garlic cloves
4 T red chile, hot, ground
4 T red chile, mild, ground
2 t cumin
1 t oregano, dried, pref. mexican
2 t salt
16 oz kidney beans
15 oz chili sauce

1. Heat the oil in a Dutch oven or heavy 5-quart saucepan over medium heat. Add the onions and cook until they are translucent.
2. Add the beef to the pot with the onions. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. Add the Worcestershire sauce and garlic and cook for 3 minutes.
3. Stir in the ground chile, cumin, oregano, and salt and cook, uncovered, for 5 minutes.
4. Add the beans and chili sauce and simmer, uncovered, for 1 hour. Taste and adjust seasonings.

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Coffee Liqueur Mayan Chili

Yield: 1 Servings

1/4 c oil
2 clove garlic, minced
3 T chili powder
1 t cayenne pepper
2 t salt
2 cn red kidney beans, drained 1
-green p,epper, chopped
1/2 c coffee liqueur
2 md onions, chopped
2 lb chuck, Ground
1 T cumin
1 t marjoram, dried
3 cn tomatoes, (1 lb cans)
1/4 c parsley

Heat oil in a 4 quart pan. Add onions and garlic. Saute until transparent. Add meat, cook until browned. Drain well in a colander. Return meat to pan and add chili powder, cumin, cayenne, and marjoram. Stir over medium heat for 3 minutes. Add remaining ingredients. Bring to boil. Reduce heat and simmer covered for 45 minutes. To serve top with cheese, onion, sour cream.

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Cold-Weather Chili

Yield: 1 Servings

2 lb lean beef, Ground
1/4 c pure olive oil
2 T president's choice, Chopped
1 garlic in oil
3 medium onions, chopped
2 red peppers, chopped
1 cn (796ml) italian-style plum
1 tomatoes
2 T chili powder
1 t oregano, Dried
2 bay leaves
1 cn (540ml) red kidney beans
1 jar (850ml) extra-chunky
1 mild salsa picante

Brown beef and drain excess fat. In a large stew pot, heat olive oil and sa Cook at a low simmer for 1 hour. Fifteen minutes before

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serving, remove bay.

Confetti Bean Chili

Yield: 12 Servings

1 lg onion, chopped
2 cn chicken broth
2 cloves garlic, minced
3 T chili powder
1 1/2 t cumin, Ground
1/2 t oregano, Dried
1 lb carrots, sliced
1 lb red potatoes, cubed
2 cn (14 1/2 oz each), Diced
-tomatoes, un, drained or

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3 c fresh tomatoes, Diced
15 oz can black beans *
15 oz can kidney beans *
15 oz can garbanzo beans *
2 1/2 c water

* Rinsed and drained

In a Dutch oven, simmer onion in broth for 5 minutes. Add next six ingredients: bring to a boil. Reduce heat. Cover, simmer 10 minutes. Add remaining ingredients. Cover simmer 20 minutes.

Connola's Chicken Chili

Yield: 8 Servings

1 lb chicken breast -- cut into
1 bite sized
1 c onions --, Chopped

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1/2 c celery --,Sliced
1/2 c carrots --,Sliced
20 ml garlic --,Crushed
1 c fresh tomato salsa -- recipe
1 to follow
28 oz can tomatos
3 t chili powder
1/2 t cumin
2 c garbanzo beans -- soaked*
1 lg green pepper --,Sliced
4 chicken boullion cubes -- or
4 c broth
1 salt & pepper,To Taste

Brown chicken, onions & garlic in olive oil. Add all ingredients & simmer 1 hour. *If using canned garbanzo beans, add at the last 10 minutes of cooking.

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Consumer Reports Chili

Yield: 6 Servings

VEGETARIAN VERSION AT BOTTOM ===

1 regular version
1 lb beef, ground or turkey
1 garlic, minced
1 lg onion, finely chopped
1 md green pepper, finely chopped
- (about 2/
4 T chili powder (or), To Taste
1 T cider vinegar
1/4 t allspice
1/4 t coriander
1 t cumin
1/2 t salt, or to taste
1/2 c water
1 cn (16 oz) crushed, Canned
-tomatoes
1 cn 16 oz can red kidney beans
-with liq, uid.
1/4 c corn, frozen or leftover, or
1 canned

Cook beef, garlic, onion and green pepper in a heavy Skillet over medium high heat, stirring frequently to break up meat. Cook until onion is soft and meat has lost its pink color. Add remaining ingredients. Bring to a boil, cover and reduce heat. Simmer the chili for 45 mins, stirring frequently.

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Cookout Chili

Yield: 2 Servings

1 lb beef chuck, hamburger grind
1 bell pepper(s)
4 chiles, green, fresh whole
1 jalapeno pepper, pickled
2 scallions, coarsely chopped
1 cn tomato sauce (16oz ea)
1/2 t oregano, dried, pref. mexican
1/2 t cumin, ground
1 t red chile, hot, ground
1 t chile caribe
1 cn kidney beans (16oz ea)

1. Form the meat into three or four hamburger patties.
2. Over a grill, charcoal broil the hamburgers until they are medium rare on the inside and nicely crisp on the outside. Set them aside to cool.
3. Lightly roast the bell pepper, green chiles and jalapeno (if fresh) over the fire. Prepare parched red or green chiles according to succeeding recipe, then finely chop all the peppers.
4. Crumble the hamburgers into a large skillet or Dutch oven and add the peppers and the remaining ingredients to the meat. Simmer over the fire for at least 30 minutes. Stir occasionally. Taste and adjust seasonings.

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Coonmart Chili

Yield: 15 Servings

5 lb lean beef, Ground
6 onions, Chopped
6 ga cloves, minced
3 8-oz cans tomato sauce
3 6-oz cans tomato paste
3 quarts tomato juice
9 T chili powder
4 T vinegar
4 T brown sugar
4 T cumin, Ground
2 t each, majorum, coriander
1 pepper, Ground
4 bay leaves
1 dash, cinnamon, cayenne
1 pepper, hot sauce, ms. dash
1 white wine & spagh sauce

In very large pot, brown beef, onions and garlic; drain off fat.
Add remainder of ingredients and bring to boil. Reduce heat, cover, and simmer for several hours, stirring occasionally.

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Corn & Cheese Chili

Yield: 8 Servings

1/2 lb bacon
32 oz corn
16 oz light red kidney beans
16 oz dark red kidney beans
28 oz tomatoes, canned
1 onions, chopped
1 bell peppers, chopped
1 T chili powder
1 t cumin
1/2 t salt
1 c cheese, cheddar, shredded

Cut bacon into 1/2" strips and fry until crisp. Drain. Place the bacon fat in a heavy pot. Drain the corn, light and dark kidney beans, and tomatoes, reserving the liquid.

Put the vegetable liquids, onion, and green pepper in the bacon fat, cook until the liquid is reduced by half. Add the corn, beans, tomatoes, chili powder, cumin, and salt. Heat to quite hot. Stir in the grated cheese and cooked bacon and serve.

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Corny Good Chili

Yield: 1 Servings

1 lb beef, Ground
1 md onion, chopped
1/4 c celery, Chopped
1 cn (16 ounces) pork and beans
-undrain, ed
1 cn (15-1/2 ounces) kidney
-beans, rinse, d and drained
1 cn (12 ounces) whole kernel
-corn, undr, ained
1 cn (10-3/4 ounces) condensed
-tomato so, up, undiluted
1 cn (10-3/4 ounces) condensed
-vegetable, soup, undiluted
1/4 c water
1/4 c packed brown sugar, optional
1 T 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.

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Count Gregor's Celtic Chili

Yield: 1 Servings

3 lb chuck, Ground
1 lb venison
60 tomato sauce, (plain)
4 garlic, Minced
8 oz worchestershire sauce
8 oz mild green chiles, chopped
20 md fresh jalapenos, * see note
8 oz datil hellish relish
8 oz hot relish, (old elpaso)
5 lg vidallia onions, minced
2 t garlic salt
1 t seasoned salt
1/2 t oregano
4 cn kidney beans, (15 oz. each)
15 oz pinto beans

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* chopped in rings then quartered.

Brown meat in skillet with worchestershire sauce, the oregano, garlic salt and seasoned salt. Put tomato sauce, minced garlic green chilis, jalapenos, hellish relish, kidney beans, pinto beans, onions, and old elpaso hot relish and heat on medium high til near boiling. When meat is browned add juice and all to the rest and cook for 1 and 1/2 hours over low heat.

Country Chili

Yield: 6 Servings

1 lg onion, chopped
1 cl garlic, chopped
1 T margarine, reduced-calorie
-melted
1 t salt
1 t whole basil, dried
1 t chili powder
1/2 t whole oregano, dried

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1/2 t whole thyme,dried
1/4 t pepper
16 oz (1 cn) tomatoes,undrained
 -and chop,ped
8 oz red kidney beans,undrained

Saute onion and garlic in margarine in a large saucepan until tender.

Add salt, basil, chili powder, oregano, thyme, and pepper, stirring well. Stir in tomatoes and beans. Simmer, uncovered, 10 to 15 minutes. Serve hot.

Cowpoke Chili

Yield: 1 Servings

1 lb slab bacon

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2 lb dry pinto beans (or dry
-navy)
1 large onion, sliced
4 cl garlic, Sliced
2 ancho peppers (or 1
-tablespoon)
3 qt water
2 1/2 t salt
1 one-pound can tomatoes
12 canned serrano peppers, seed
1 or 12 tiny green hot pickled
1 finely, Chopped
1 t coriander seeds, crushed

Remove the rind from the bacon and cut rind into 1/2 inch squares. Cut bacon into small pieces; set aside. Put the rind, beans, onions, garlic and Ancho peppers into a large heavy kettle. Add water and bring to a boil. Lower the flame, cover the kettle and let the beans cook gently about 1 1/2 hours. Add salt and cook uncovered for 15 minutes. In a separate pan, fry diced bacon until slightly crisp. Add tomatoes and remaining ingredients to bacon. Cook this mixture over medium flame for about 10 minutes. Skim off excess fat. Add bacon and tomato mixture to beans and continue cooking uncovered, over a low flame for 1 hour or until beans are very tender.

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Coyote's Paprika-Chicken Chili

Yield: 4 Servings

1/2 white onion, Diced
1/2 purple onion, Diced
4 cloves of garlic, Minced
1 lg red bell pepper, Diced
1 red jalapeno and, Sliced
1 diced
1 & 1/2 lbs chicken breast
1 (without skins), Cubed
1 T cumin
1 T mexican oregano
1 oz california chile powder
1 oz sweet paprika
1 ds seasoned salt
1 lb roma tomatoes, Diced
4 c chicken broth
1 1/2 c gewurztraminer wine
1 olive oil

In large pot saute the jalapeno, onions, bell pepper and 3 cloves of garlic with olive oil until onions are translucent. In a large frying pan, heat olive oil add 1 clove of garlic cook slightly then add the chicken and sprinkle with a dash of seasoned salt and "brown" the chicken. Next add 1/2 cup wine to chicken and simmer for a few minutes. In the large pot with the onions mix, add 4 cups chicken broth and 1 cup wine, then bring to a slight boil for 5 minutes. Add the diced tomatoes.

After 5 minutes reduce to a simmer, add the chile powders, cumin and oregano. Let pot simmer for at least 2 hours. Add flour & water mixture if you wish to make the chili thicker.

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Craig Claiborne's No-Salt Chili Con Carne

Yield: 2 Servings

1 T oil,vegetable
3 onions
1 pepper
1 1/4 lb beef,coarse grind
2 cloves garlic
2 T red chile,hot,ground
1 T red chile,mild,ground
1 t cumin
1 t oregano,dried,pref. mexican
1 bay leaves
1/2 t pepper
4 c tomatoes
1 T red wine vinegar
1/4 t chile caribe

1. Heat the oil in a deep skillet over medium heat. Add the onions and green pepper and saute until the onions are translucent, about 3 minutes.
2. Sprinkle the meat with the garlic, ground chile, cumin, and oregano. Stir to blend. Add the meat to the skillet. Break up any lumps with a fork, stirring occasionally until the meat is evenly browned.
3. Add the bay leaf, pepper, tomatoes, vinegar, and caribe. Bring to a boil, lower the heat and simmer 1 hour, stirring occasionally. Taste and adjust seasoning.

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Craig Lefebvre's Pawtucket Chili

Yield: 8 Servings

40 oz can kidney beans (or two
1 16 oz cans)
15 oz can chickpeas
2 cloves of garlic, minced
1 medium onion, chopped
1 T olive oil
8 oz tomato sauce
14 1/2 oz can whole tomatoes
1 T oregano
1/2 t thyme
1 t cumin
1/2 t basil
3 T chili powder

Rinse kidney beans and chickpeas to remove salt. Set aside. Saute garlic and onion in olive oil. Add beans, chickpeas, and remaining ingredients and bring to a boil. Simmer for 20 minutes (or longer) until thick.

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Crawfish Chili

Yield: 16 Servings

2 lb lean beef, Ground
2 lb crawfish tails
1 t garlic, chopped fine
2 t salt
1 T soy sauce
1 t cayenne pepper
1 t mint, Dried
1 T parsley, Dried
3 T chili powder
1 cn (8 oz) tomato sauce
1 c dry white wine
1 water
1 t lemon (or lime juice)
1 c onions, Chopped
1 bacon drippings

Brown meat in bacon drippings. Combine all other ingredients with meat and bring to a boil. Simmer for a few hours.

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Creole Chili Con Carne

Yield: 6 Servings

2 T salad oil
1/2 c onions, minced
1/4 c celery, diced
1/2 c green bell pepper, chopped
3/4 lb ground beef, lean
1 T flour, all-purpose
1 cn red beans w/chili gravy (16oz)
1 c water
1/2 t salt
1/4 t hot pepper sauce
1 t steak sauce
1 crackers
1 rice, cooked

1. Heat oil in large skillet; saute onion, celery and bell pepper until golden.
2. Stir in beef; saute until red color disappears.
3. Stir in flour; add kidney beans, water, salt, pepper sauce and

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steak sauce.

4. Simmer, stirring often, until desired thickness.

5. Serve with crackers or rice.

Critterless Chili

Yield: 6 Servings

3 c beans, dried, soaked, cooked
3 T chili powder
2 lg onions, chopped
2 T cumin

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2 lg carrots,grated or finely
-chopped
2 t cayenne
1 bell pepper,chopped
1 T basil
6 garlic cloves,chopped
1 t thyme
1 serrano pepper,seeded and
-chopped
1/4 c tamari
2 T olive oil
1 t salt (or),To Taste
26 oz spaghetti sauce,commercial

On medium-high, stir fry vegies, garlic and serrano in olive oil for 5 minutes. Add spices; stir fry 5 minutes more. Add drained beans; stir into spices for a few minutes. Add spaghetti sauce, stir, lower heat to simmer, and cook 30 minutes.

Crock Pot Chili Con Carne

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Yield: 10 Servings

4 lb beef, Ground
1 t oregano
3 T shortening
1 t cumin, Ground
2 c onion, Chopped
1/2 t cayenne pepper
2 garlic cloves --, Crushed
1/2 c beef stock
4 T chili powder
1 cn tomatoes -- 28 ozs.
3 beef bouillon cubes --
1 crushed
1 cn tomato paste -- 8 oz.
1 1/2 t paprika
4 cn red kidney beans -- 1 lb
1 cans

Heat shortening in skillet and brown beef, discard fat. Combine all ingredients in removable liner, stirring well. Place liner in base. Cover and cook on low 8-10 hours; high 4-5 hours or auto 6-7 hours

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Cuban Black Bean Chili

Yield: 2 Servings

10 oz dry black beans
1 md green pepper, chopped
1 md onion, chopped
1 c tomato, chopped
3/4 t cumin
1 t cayenne, salt, black pepper
2 t serrano peppers, chopped
2 T cilantro (dried), chopped
2 T malt vinegar
1 T tabasco sauce

Cook beans until soft, about 2 hours. Drain off water. Coat bottom of large saucepan lightly with oil and saute onion and pepper until soft. Add tomatoes, spices and beans, then cover with water. Stir in cilantro, vinegar and hot sauce. Simmer for 1 1/2 hours. Serve over rice with sour cream and chopped green onion.

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Cyclone Chili

Yield: 6 Servings

1/3 c lard
4 lb beef chuck, cut into 1/2 inc
1 large onion, chopped
3 cl garlic, finely chopped
1 c drained nopalitos (ca, Canned
1 green pepper strips
12 (or fresh) serrano pe, Canned
1 chopped, or 12 tiney green h
1 seeded and, Chopped
2 10-ounce cans mexican green
1 cut-up, fresh tomatillos* (a
1 6-ounce can tomato paste
1 1/2 c beef stock (or beef br)
-Canned
1/3 c fresh coriander (or 1)
-Chopped
1 coriander, Ground
5 t cumin seeds (or groun)
-Crushed
1 1/2 t salt
1/2 t black pepper, Ground

Heat lard in large heavy kettle; add meat, about 1 pound at a time, removing after each pound is browned. After all four pounds are browned, put onions and garlic in kettle and cook until soft. Return all beef to kettle. Rinse cactus pieces in cold water; drain and add to beef. Also add peppers, green tomatoes, tomato paste, beef stock, coriander, cumin, salt and pepper. Cover and simmer about 2 1/2 hours. Makes about 2 1/2 quarts. * If using fresh tomatillos, increase beef stock or broth to 3 cups.

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Dallas Chili

Yield: 12 Servings

6 lb beef brisket, coarse grind
4 T red chile, hot, ground
1 T red chile, mild, ground
1/2 T chile caribe
1 t cayenne pepper
2 T oregano, dried, pref, mexican
8 garlic cloves, crushed
4 bay leaves
1 t gumbo file (ground sassafras)
3 T cumin, ground
3 T woodruff or
2 oz chocolate, unsweetened
1 t paprika
1 T salt
1/3 c bacon drippings
2 T lemon juice
2 T lime juice
1 T dijon mustard
2 T corn flour (masa harina)
4 cn beer (12oz ea)
1 T worcestershire sauce
1 T sugar
1 T chicken fat (opt)
1 hot pepper sauce, liquid (opt)

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

2. Heat the bacon drippings in a large heavy pot over medium heat.

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Add the meat-and-spice mixture to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.

3. Stir in the remaining ingredients (including the chocolate, if used, and the optional chicken fat and liquid hot pepper sauce). Bring to a boil, then lower the heat and simmer, uncovered, for 2 hours. Taste and adjust seasonings.

4. Simmer, uncovered, for 10 hours longer, adding more beer or water and stirring as needed. Skim off fat before serving.

Dallas County Jail Chili (Circa 1950)

Yield: 1 Servings

1/2 lb beef suet --,Ground
2 lb beef,Coarsely Ground
3 cloves garlic --,Minced
1 1/2 t paprika
3 T chili powder
1 T cumin seed --,Ground
1 T salt
1 t white pepper
1 1/2 t ground sweet chile,Dried
1 pods
3 c water

Fry suet in a heavy kettle. Add meat, garlic, and seasonings. Cook for four hours, placing pot in a medium hot portion of your smoker, stirring occasionally. Add water and continue cooking for another hour, or until chili has thickened to desired consistency. Serve.

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Dana's Italian Chili

Yield: 4 Servings

2 lb hot italian sausage
16 oz can kidney beans (drained)
1 md green bell pepper (diced)
1 1/2 T chili powder
1/2 t garlic powder
1 t black pepper
1/2 t old bay seasoning
30 oz can hunts ready tomato sauce
1 (salsa)
6 oz can tomato paste
1/2 c water
1 copious amount texas pete
1 hot sauce
1 sm onion, Diced
1 sm jalepeno pepper

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In a large saucepan, dice and brown the italian sausage with the Old Bay Seasoning, then pour off the drippings. Dana prefers to remove the skin from the sausage to keep it from being "tough". Add onion, green pepper, chili powder, tomato sauce, tomato paste, garlic powder and water. Cook over low heat for 30 minutes stirring occasionally. Add kidney beans, jalepeno pepper and texas pete (to taste). Simmer for another 30 minutes. Just before serving do a "once around the pot" with a good mexican bottle of beer to make it feel at home. Dana tells me that the only way to enjoy her chili is with a mexican beer, tortilla chips and a little shredded extra sharp cheddar on top.

Dark Chicken Chili

Yield: 6 Servings

1 T peanut oil
2 ancho peppers
1 chipotle pepper (or another)
1 smoked chili pepper
1 c beef broth -- defatted
2 onions -- finely, Chopped
2 lb chicken meat -- skinless
1 and
1 boneless -- in large chunks

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40 ml garlic --,Minced
2 t cumin seed,Ground
1 t oregano --,Dried
1 t thyme --,Dried
1/2 t cinnamon --,Ground
1 c dark beer
1 T tomato paste
1 salt,To Taste
1 pepper to,Fresh Ground
1 taste

In a heavy skillet,heat the oil until barely hot.Roast the pepper in the hot oil for 1 minute or less,just until they brown lightly.Remove the peppers from the oil and cool.Let oil remain in skillet.Stem and seed the cooked peppers,break into small pieces and grind in blender or spice grinder.. Bring the broth to a boil and add the ground chilies.Remove from the heat and allow to steep while you proceed with the recipe... Add the onion to the oil remaining in the skillet.Cook until lightly browned.Add the chicken and stir until the meat loses its raw look.Add the garlic,cumin,oregano,thyme and cinnamon,and stir for another 10 seconds.Add the broth chili mixture,beer and tomato paste.Bring to a boil and simmer 15 minutes.Season to taste with salt and pepper.Adjust seasoning and serve immediately over warm rice and/or beans.

Dave Drum's Prize Winning Chili

Yield: 1 Servings

4 lb chilli grind round steak
4 t garlic powder

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1 lg onion, chopped fine
4 t cocoa
2 t coriander., Ground
3 T kraft beef base.
24 oz v8 (straight (or picante))
1 t cayenne pepper
8 T chilli powder
4 t cumin
4 oz can of old el paso (or la)
-preferida, green chiles
1 strong coffee, opt'l
1/2 t brown sugar, opt'l

Use a 12" cast iron Dutch Oven. Toss 4 lb. of chilli grind round steak into the pot and start browning it. Add 1 tsp. of garlic powder per pound of meat. While meat is browning chop a large onion reasonably fine. When ground round no longer shows pink add the diced onion and 1 tsp cocoa (Hershey's or Nestle') per pound of meat. Toss in 2 tsp ground coriander. Stir in 3 Tbsp. Kraft Beef Base. Add about half of a 48 oz. can of V8 (straight or picante') juice and 1 tsp. of cayenne pepper. Continue to simmer and stir. When onions are clear toss in 2 Tbsp per pound of meat of chilli powder and 1 tsp. per pound cumin. Add a 4 oz. can of Old El Paso or La Preferida green chiles. Continue to simmer and stir until onions are tender and completely transparent adding V8 juice as necessary. If you run out of V8 use either unsalted tomato juice or strong coffee to add liquid. Total cooking time about 90 minutes.

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Dayton's Meatless Chili

Yield: 10 Servings

1 1/2 T olive oil
1 lg onion, chopped
4 celery ribs, chopped
1 md green pepper, chopped
2 cl garlic, minced
1 salt and pepper, To Taste
1 T brown sugar
1 T oregano
4 T chili powder
3 T cumin
1/4 t cinnamon
1 cn whole tomatoes, (28 oz.)
1 cn v-8 juice, (28 oz.)
1 cn black beans, (16 oz.)
1 cn pinto beans, (16 oz.)
1 cn kidney beans, (16 oz.)
1 cn green chilies (2 1/2, Chopped
- oz.)

In large pan, heat olive oil. Saute onion, celery, green pepper and garlic until onion is transparant. Add sugar and spices. Saute for 2 minutes. Add remaining ingredients. Simmer for one hour.

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Daytona Beach Chili

Yield: 6 Servings

3 lb beef, Ground
1 lb pork, Ground
1 lb hot italian sausage, Sliced
-1/2 thick
4 T onion, diced; dried
1 T granulated garlic
3 T olive oil
3 t tabasco
1 t garlic powder
1 t onion powder
1 T cumin
3 T chili powder
2 cn stewed tomatoes
1 T brown sugar
1 t salt
2 t worchestershire
1 T paprika
46 oz v-8
1 cn mexican beer
1/4 c cornmeal, to thicken

Brown meat, onions, garlic in olive oil, drain. Return to pot and add all other ingredients. Bring to a boil. Turn heat down and simmer for about 2 1/2 hours. Mix the cornmeal and beef stock and add to pot. Cook this the day before it is served. CROCK POT: Place all ingredients in crock pot. Add meat and cook on high 4 hours or on low for 8 hours. After 3 hours on high or 6 hours on low mix the cornmeal, if needed with the beef stock and add to pot.

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Deadman's Chili

Yield: 6 Servings

2 lb to 2 1/2 lb, Coarse Ground
-beef chuck (leaner the be
1 lb coarsely chopped &, Boned
-chicken (turkey will do to
3 c stewed tomatoes, Chopped
1 1/2 c tomato paste
4 T chili powder
4 to 6 whole jalapeno peppers
1 1/2 t cayenne flakes
1 1/2 t salt
1 T blackstrap molasses
3 md onions, Chopped
1/4 c green &/or red bell pepper
2 oz tequila
4 to 6 cloves of garlic, Minced
12 oz beer (not lite)
1/4 c masa harina
1 t angostura bitters
4 oz sour mash whiskey
3 bay leaves
4 T ground cumin (freshly, Ground
- is best)

Cook meat, 1 clove of garlic and 1 onion together. Mix all other ingredients except, 1 T of cumin, together and pour over meat in a large pot. Bring slowly to a boil & stir continuously until boiling. Cook at a boil for 10 minutes and then lower heat to Medium Low for 15 minutes stirring several times. Lower heat again to simmer & cook for 1.5 -2 hours stirring frequently. Add remaining cumin after cooking for 1 hour.

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Deer Meat Chili

Yield: 1 Servings

4 lb chili cut deer meat
1/2 t oil
2 mdm onions, Chopped
1 3-4 stalks celery, chopped
-fine (op,tional)
1 chili powder, To Taste
1 cumin, To Taste
1 salt and pepper, To Taste
1 lg can tomato paste
1 rice, Cooked

Brown meat in a well seasoned black cast iron Dutch oven. Remove all of the water in the meat. Add oil to meat and brown onions and celery. Season to taste with chili powder, cumin, salt, and pepper. Add tomato paste and cook until tender.

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Della Reese's Chicken Chili

Yield: 4 Servings

1 -
8 chicken thighs
1 tb cooking oil
1 lg onion -- chop coarse
1 cl garlic -- mince
2 tb chili powder
1 tb ground cumin (fresh is --
1 better)
1 tb oregano
1 tb salt
1 6 ounces can tomatoes --
1 chop
1 10 ounces ca tomato soup
2 cn kidney beans -- 15oz ea

In a Dutch oven heat oil and add chicken. Turn, browning on all sides. Remove chicken and set aside. Put onions and garlic in remaining oil; saute until soft. Add spices, tomatoes and soup. Stir well and allow to simmer briefly. Add chicken and cook on low

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Deluxe Chili

Yield: 1 Servings

1 T oil
2 lb meat, Ground
4 cloves garlic, peeled and
-finely ch, opped
15 oz can tomato sauce
1 qt chicken broth
5 T oil
4 T flour
4 T chili powder
1/2 t cumin, Ground
1/2 t salt

Brown the meat and garlic slowly in one tablespoon of oil. Then add tomato sauce, chicken broth, and salt and simmer for an hour. Heat

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the five tablespoons of oil, in a frying pan, over low heat and then add the chili powder, cumin, and flour and fry these for five minutes with plenty of stirring making a roux. Then add this roux to the meat and simmer for a half hour.

Denver Delight Chili

Yield: 6 Servings

1 T vegetable oil
2 lb boneless round steak
 -trimmed and cut in 1/2 cu
1 lb boneless pork loin or
 -shoulder, cut, in 1/2 cubes
1/2 t black pepper, Ground
1/2 t celery salt

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2 13.75 oz. cans ready-to-
-serve beef, broth
1 8 oz. can tomato sauce
1/3 c chili powder
1/4 c minced onion, Instant
2 T cumin, Ground
1 T paprika
1 1/2 t garlic powder
1 t brown sugar
1/2 t sage leaves, Ground
1/2 t thyme leaves, crushed
1/2 t dry mustard

In a Dutch oven or saucepot, heat oil until hot; add 1/3 each of the beef and pork cubes. Cook, stirring frequently, until brown on all sides, about 5 minutes. Using a slotted spoon, remove meat to a plate, repeat twice with remaining meat. Drain off any excess fat in pot; return all meat to pot.

Sprinkle with black pepper and celery salt; stir to coat meat. Add beef broth and tomato sauce. Bring to a boil; reduce heat to low; simmer, covered, until meat is nearly tender, about 1 hour.

Stir in chili powder, minced onion, cumin, paprika, garlic powder, brown sugar, sage, thyme and dry mustard; simmer until meat is very tender, about 1 hour. Makes 6 servings.

Diabetic Chili With Beans

Yield: 1 Servings

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1/2 lb pinto beans
1 green pepper, chopped
2 3 cloves garlic, minced
2 t cumin
28 oz can tomatoes, drained
1 onion, chopped
1 lb turkey, Ground
1 T chili powder
2 t cayenne pepper
6 oz can tomato sauce

Add pinto beans to a 1-quart saucepan and cover them with water. Cook over medium heat 1 hour or until tender. Simmer onion and green pepper in 1/4 cup water in a large nonstick skillet until onion is translucent. Add ground beef and cook over medium heat until browned. Drain excess fat from pan. Stir in garlic, chili powder, cumin, and cayenne. Add drained tomatoes, tomato sauce, and beans to chili mixture. Stir well and simmer, uncovered, for 15 minutes. Cover and cook for 1/2 hour over low heat.

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Diablo Chicken Chili

Yield: 1 Servings

1 cn kidney beans
1 cn black beans
1 2 lbs.
2 md onions, chopped
2 green peppers, chopped
2 carrots, Chopped
1 pk fresh mushrooms (8 oz.)
1 cn tomatoes (28 oz.)
1 cn tomato puree (28 oz.)
1/2 stick butter
2 ts salt
1/2 ts pepper
4 5 t chili powder
4 ts cumin
2 cloves garlic, minced
2 tb brown sugar
1 boneless chicken breasts
1 chopped jalapeno peppers

Brown chicken breasts in hot oil, in large pot with 1 clove garlic, 1 teaspoon chili powder and 1 teaspoon cumin. Set aside. Cube when cool. In the same pot, saute, green peppers, onions remaining garlic, mushrooms and carrots in 1/2 stick of butter with 2 teaspoons of chili powder and 2 teaspoons cumin. Add remaining ingredients and rest of spices. Simmer for 3 hours.

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Diet Chili

Yield: 8 Servings

1 T oil, vegetable
2 onions, finely chopped
2 lb beef, coarse grind
2 T red chile, hot, ground
3 T red chile, mild, ground
1 garlic clove
1 t oregano, dried, pref. mexican
1 1/2 t cumin
1/2 t salt
5 tomatoes, coarsely chopped
12 oz green chiles, whole

1. Heat the oil in a medium-sized heavy saucepan over medium heat. Add the onions and cook until they are translucent.
2. Combine the meat with the ground chile, garlic, oregano, cumin, and salt. Add this meat-and-spice mixture to the pan. Break up any lumps with a fork and cook, stirring occasionally, about 15 minutes until the meat is evenly browned.
3. Add the tomatoes and green chiles with their liquid. Bring to a boil, then lower the heat and simmer, uncovered, for 1 hour. Stir occasionally, adding water if necessary. Taste and adjust seasonings.
4. Allow to cool, then refrigerate. When fat has risen and congealed, skim it off, than reheat chili.

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Dinkum Chili

Yield: 8 Servings

500 g wallaroo bacon
2 T vegetable oil
1 Kg red kangaroo shank, chopped
500 g gray kangaroo steak, chopped
500 g emu ham, Ground
31 1/2 g tasmanian light red chili
31 1/2 g wooroorooks chili
26 1/2 g mount isa dark red chili
140 g oregano
1 T cumin
3 T brown sugar
1 white onion, chopped
1 brown onion, chopped
2 celery stalks, chopped
1 green pepper, diced
2 garlic cloves, minced
740 ml australian beer
1 cn whole tomatoes #411

Combine all ingredients and simmer until ready to serve. Serve hot.

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Doc Martin's Green Chili

Yield: 1 Servings

1/2 lb beef, Ground
1/2 lb roast beef, cubed
1/2 lb pork, Ground
1 md onion, finely chopped
1/3 bn cilantro, chopped
1 t leaf oregano
1 t powdered onion
1 t parsley, Dried
2 T flour
1 mexican beer
1 tomato, diced
3 T butter
1 clove garlic, minced
2 t tabasco
2 t granulated garlic
2 t cumin powder
1/2 t black pepper
3 c chicken (or beef stock)
1 green chiles, diced; peeled
-seeded for
4 T butter
4 T flour

Saute beef, pork and roast beef in butter, chopped onion and minced garlic until brown. Mix in cilantro, tabasco, oregano, granulated garlic, powdered onion, cumin, parsley, pepper and flour. Cook over

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low heat for a few minutes. Add the chicken or beef stock, beer, green chiles and tomato. Bring to a simmer. Thicken with the roux. The chili should be the consistency of a stew. Let simmer for at least 45 minutes to one hour. Best when reheated. ROUX: 4 tablespoons butter; 4 tablespoons flour Melt the butter in a saucepan over medium heat. Whisk in the flour one tablespoon at a time and cook for about 4 to 5 minutes, whisking constantly until the roux is thick and forms a ball. Remove from heat and incorporate immediately into the chile.

Doc's Secret Remedy Chili

Yield: 8 Servings

1/4 c cooking oil
3 lb beef, boneless sirloin,
1 london broil (or tri-tip)
1 steak, cubed
6 oz bulk pork sausage
1 cn (14 1/2 oz.) beef broth
1 cn (8 oz.) tomato sauce
1 cn (6 oz.) tomato cocktail
1 cn or bottle (12 oz.) beer
1 1/2 T chili powder
1 T onion powder
1 t garlic powder
2 t tabasco sauce
1 T cumin, Ground
1 salt, To Taste

Heat oil in Dutch oven over medium heat. Cook beef in oil, stirring occasionally, until beef is brown. Cook sausage in small skillet, stirring frequently, until no longer pink; drain. Stir pork, 1 cup of

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the beef broth, the tomato sauce, the tomato cocktail, 3/4 cup of the beer, 6 tablespoons of the chili powder, the onion powder, garlic powder and 1 teaspoon of the pepper sauce into beef. (At this point feel free to drink the remaining 6 oz. of beer. After all, cooking chili is hot work.) Heat to boiling; reduce heat. Simmer uncovered about 1 1/2 hours, adding remaining beef broth for desired consistency. Cook until beef is fork tender. Stir in rest of chili powder, pepper sauce and cumin. Simmer uncovered 30 minutes. Salt to taste.

Don's Ambush Chili*

Yield: 8 Servings

3 lb lean rough chuck, Ground
1 lb pork shoulder, Lean
3 medium onions, Chopped
1 green bell pepper, Chopped
1 red bell pepper, Chopped
3 T cumin, Fresh Ground
1 t all spice
1 T blackstrap molasses
12 oz (1 can) beer (not lite)
2 oz sour mash whiskey
1 c tomato paste
1 oz vietnamese hot sauce (or ta)

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3 T masa harina
1 T soy sauce
3 bay leaves
2 c stewed tomatos,Chopped
1 c tomato sauce
1 c tomato paste

6-10 ea jalapeno peppers whole
6-8 ea fresh Jalapeno peppers(2 seeded & chopped) balance gashed
4-6 ea cloves garlic crushed Saute' onions, garlic, and chopped
peppers in 4 Tblspns of peanut oil or bacon grease. Add the meat and
cook until browned. Add all other ingredients except the cumin. Stir
constantly until it reaches a boil. Boil for 3-5 minutes then lower
heat and cook, stirring often. After cooking for 10 minutes add 2
Tblspn of cumin and stir it in. At this point take the whole Jalapeno
(fresh) and gash them with a sharp knife in several places around the
pod. Add them to the chili.

Don's Venison Chili

Yield: 6 Servings

4 lb boneless,cubed venison
3 T acon grease
5 T rsh cumin,Ground
5 garlic cloves,Minced
1 1/2 cans of beer [*not lite]

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1/2 t cayenne pepper
6 jalapenos fresh & whole
1/2 t salt
2 jalapenos seeded &, Chopped
3 T soy sauce
1/2 c chopped green bell pepper
2 onions, Chopped
8 oz can tomato sauce
2 c stewed tomatoes
2 T masa harina
1 oz jack daniels whiskey

Brown meat in bacon grease. Saute the onions, the chopped jalapenos, & the Bell peppers in the bacon grease until the onions start to become transparent. Meanwhile bring the beer & whiskey to a boil and add the meat, seasonings, except for 1 Tblpsn of cumin, & the onions/peppers to the pot. Allow to boil for 5-7 minutes. Reduce the heat to medium then add the tomatoes & tomato sauce. Stir occasionally while continuing to cook for 30 minutes. reduce heat to simmer and cook for 1 hour.

Down Home Dig-In Chili

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Yield: 8 Servings

1/4 c lard (or vegetable oil)
2 md onions finely, Chopped
2 green bell peppers, Chopped
1 celery stalk. chopped
2 garlic cloves, minced
2 1/2 lb stewing beef, chuck,
1 chopped
2 lb pork shoulder (boston butt).
1 chopped
1 salt and, Freshly Ground
1 pepper
4 i4 1/2 ounce cans stewed
1 tomatoes
1 drained
1 (liquid reserved), Chopped
1 12 ounce
7 T chili powder (or), To Taste
4 jalapeno chilies seeded
1 minced
1 t cayenne prpper
1 t cumin
1 hot pepper sauce
1 garnish
1 green unions, Chopped
1 cheddar cheese, Grated
1 avocado, Sliced
1 bot pale ale

Melt lard in heavy large pot over medium heat. Add finely chopped onions, bell peppers, celery, and garlic and saute until onions are translucent, about 10 minutes. Remove vegetables using slotted spoon and set aside.

Increase heat to high. Add beef and pork; sprinkle with salt and pepper. Cook until browned, stirring frequently, about 10 minutes. Return vegetables to pot. Add tomatoes, ale, chili powder chilies, cayenne and cumin. Reduce heat, cover partially and simmer 2 hours, adding reserved tomato liquid if chili appears dry. Taste and adjust seasoning with salt and pepper. Uncover and simmer until thickened and meat is tender, 2 more hours.

Season chili with hot pepper sauce. Serve with green onions, cheddar cheese, avocado and sour cream.

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Down Home Vegetable Chili

Yield: 8 Servings

1 T oil
1 can (13 3/4 oz) beef broth
4 lg cloves garlic, minced
1 1/2 c to 2 cups water
1 lg spanish onion, minced
2 T brown sugar
2 md carrots, chopped
2 T chili powder
1 md zucchini, chopped
2 t cumin, Ground
1 can (15 1/2 oz) red kidney
1 t oregano beans, Dried
-drained, rinsed
1 t salt coarsely, Chopped
1/2 c bulgur wheat
1 can (28 oz) whole tomatoes
1/2 c fresh (or corn kernels)
-Frozen
- liquid reserved, tomato
1 light sour cream or
-coarsely chopped low-fat
1 can (6 oz) low-salt
1 thin green onions, Sliced
-tomato paste
1 thin cilantro leaves, Sliced

1. Heat oil in 3-quart non-aluminum saucepan over medium-high heat. Add garlic, onion, carrots and 1/2 cup of the zucchini. Cook, stirring often, until onion is softened, about 4 minutes. Add kidney beans, tomatoes and their liquid, tomato paste, beef broth, 1 1/2 cups water, brown sugar, chili powder, cumin, oregano and salt. Stir until combined. Simmer, covered, stirring occasionally, 40 minutes.

2. Add remaining zucchini, bulgur wheat and corn kernels. Simmer 10 minutes more. Add remaining 1/2 cup water as necessary. Taste and adjust seasoning. Serve hot. Pass light sour cream or low-fat yogurt, sliced green onions and cilantro leaves separately. Note: This is a highly flavorful, crunchy and substantial chili. As with most chilis, it's best made at least a day ahead so the flavors fully develop. Can be made up to 3 days ahead and refrigerated or frozen as long as 3 months. Reheat gently, adjusting water and seasoning as needed.

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Dr.Randy Jouno's Champ Chili

Yield: 6 Servings

1/4 c oil
4 lb top round steak, trimmed
1 into 1/4-inch cubes
6 c water
5 6oz cans tomato paste
1/2 c minced onion, Instant
2 1/2 T celery salt
3 T chili powder
1/2 t allspice, Ground
1/2 t cinnamon, Ground
1/2 t curry powder
1/2 t garlic powder
1/2 t coriander seed, ground
1/2 t cumin seed, ground
1/2 t ginger, Ground
1/2 t marjoram leaves, crushed
1/2 t oregano leaves, crushed
1/2 t paprika
1/2 t thyme leaves, crushed
1/2 t sage leaves, crushed
1 pinch red pepper, ground
27 oz can whole green chiles
1 drained, seeded, & chopped
4 oz bar milk chocolate, broken

Heat 2 T oil in a large saucepan until hot. Add 1 lb beef and brown on all sides. Remove with a slotted spoon and set aside. Repeat until all beef is browned. Use additional oil as needed. Return all beef to saucepan. Add 4 cups of water, tomato paste, onions, celery salt, spices, herbs and green chiles; mix well. Boil, then reduce heat to simmer, covered, for 90 minutes, stirring occasionally. Add remaining water. Mix in chocolate; simmer, covered for 30 minutes, stirring often.

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Dynamite Chili With Beans

Yield: 4 Servings

2 c water
1/2 c pinto beans, Dried
1 soaked overnight then drained
1 T oil (or bacon drippings)
1 onion, sliced
1/2 green bell pepper
1 cored, seeded and chopped
1 garlic clove, minced
2/3 lb boneless pork, 1/2 cubes
1/3 lb beef stew meat, 1/2 cubes
16 oz canned whole tomatoes, drain
2 T chili powder
1 green chile, Diced
1 jalapeno (or serrano)
1 t dried oregano, crumbled, mex
2 t cumin
1/3 c dry red wine
1 salt, To Taste
1 black pepper to, Fresh Ground
2 T prepared tortilla flour or
1 masa harina, mixed with water
1 to form a paste (optional)

Combine water and beans in medium saucepan and bring to boil over medium high heat. Reduce heat and simmer until tender, about 1 hour. Heat oil in large skillet over med-high heat. Add onion, green pepper, and garlic. Saute until tender. Transfer to Dutch Oven and set aside.

Add pork and beef to same skillet. Brown well. Stir into vegetables in Dutch Oven. Add beans and their liquid along with

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tomatoes and seasonings. Mix well, cover and simmer 1 hour. Add wine and cook, uncovered, 30 minutes. Season with salt and pepper.

If mixture is too liquid, stir in some of the tortilla flour paste to thicken. Serves 4

E. Degolyer's Chili

Yield: 10 Servings

1 lg onion, chopped
6 garlic cloves, chopped
2 c rendered beef kidney suet
2 1/2 lb extra lean chuck beef, cubed
1 lb ham, cubed
2 c water
1 t cumin, ground
2 t oregano
1 c red chili pulp *or*
6 T chili powder
1 T salt, To Taste

Cook onion and garlic in rendered beef suet until onion is limp and yellow. Add beef and ham and cook, stirring often, until it is a uniform gray color. Add water, mix well, simmer one to one and a half hours. Add cumin, oregano, chili pulp or powder, and salt to meat mixture. Stirring frequently to prevent sticking, simmer for an additional hour.

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Eastern Star Chili (Minnesota)

Yield: 1 Servings

1 2/3 lb chuck, Coarse Ground
1 1/3 c onion, Chopped
1 T salt
1/2 T pepper
4 c chopped celery, precooked a
22 oz tomatoes, chopped
22 oz kidney beans
8 oz tomato soup
2 T brown sugar
2 1/2 T chili powder

Brown ground chuck and onions in a large pot. Add all other ingredients. Cover and simmer for about 1 hour.

Makes 1 gallon.

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Easy 10-Minute Chili

Yield: 8 Servings

2 lb beef
8 oz tomato sauce
1 brown bag chili mix

Brown your meat. Add tomato sauce. Add water by filling can twice right out of tap. Mix thoroughly while adding large packet of seasonings. Now, let simmer for 10 minutes. If chili needs thickening, Masaflour gives extra flavor, so mix with water and add slowly.

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Easy Chili

Yield: 1 Servings

3 cn kidney beans
2 cn hominy corn
1 cn stewed tomatoes

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2 pk taco seasonings
1 T chili powder
1 lb ground meat, browned and
-drained

Mix all ingredients and heat

Easy Low-Fat Chili

Yield: 7 Servings

1 md onion, chopped
1/4 c green pepper, chopped
4 c ,water; divided
1 cn great northern beans, rinsed
- and (15 oz, Drained
1 cn navy beans, rinsed and
-drained (15 oz
1 cn salt-free tomato sauce (6
-oz)
1 cn low-salt tomatoes, Diced
-undrained (14.5 oz)
2 t chili powder, or to taste
1 t salt (optional)
1/2 t pepper

In a large saucepan, cook the onion and green pepper in 1/2 cup water until tender. Add beans, tomato paste and tomatoes. Stir in chili powder, salt if desired, pepper and remaining water; bring to a boil. Reduce heat; cover and simmer for 20 minutes.

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Easy Turkey Chili

Yield: 8 Servings

1 lb turkey breast --,Ground
1 cooked
1/2 c onions --,Chopped
1/2 c bell peppers --,Chopped
1/4 c celery --,Sliced
1/2 t olive oil
15 oz dark red kidney beans --
1 undrained
14 1/2 oz tomatoes,Crushed
1 3/4 c water
6 oz tomato paste
1 T worcestershire sauce
1 t chili powder
1 t salt
1/4 t garlic powder

Place turkey, onions, bell peppers, and celery in a large skillet with oil. Cook over medium heat for 10 minutes, stirring and separating turkey as it cooks. Add beans, tomatoes, water, tomato paste, worcestershire sauce, chili powder, salt, and garlic powder. Bring to a boil; reduce heat and simmer for 30 minutes.

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Ed's Buffalo Snort Red Chili - Southern

Yield: 4 Servings

1/2 lb bacon,with fat
2 lb spanish onions,chopped fine
5 T new mexican red chile powder
2 T cayenne powder
4 jalapenos, stems and seeds
1 removed,chopped fine
1/2 c new mexican green chiles
1 canned,chopped
1 red new mexican chile pod
1 dried,stem removed
1 lb italian hot sausage,remove
1 skin and chop fine
1 ds tabasco sauce
1 t hungarian hot paprika
3 lb plum tomatoes,crushed
1 T mexican oregano
10 oz t-bone steak,chopped fine
5 lb chuck,Ground
1 1/2 c water
12 oz beer
2 t salt
1 1/2 c bell pepper,chopped
1 T garlic,in oil,chopped

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2 T worcestershire sauce
1 T sugar
5 T cumin,ground

Fry the bacon in a large soup pot, add the onions, sauteing until soft. Add the rest of the ingredients and bring to a boil. Reduce heat and simmer for 2 hours.

Eight Pepper Chili

Yield: 6 Servings

1 lb stew beef
1 cn brooks chili hot beans
16 oz tomatoes,drained & chopped
16 oz tomato sauce
1 c onion,chopped
1 bell pepper,chopped
6 cloves garlic,crushed
3 jalapeno peppers,chopped
3 hungarian peppers,chopped
1 habanero pepper,chopped
2 ancho pepper,crushed
3 hot banana pepper,chopped
2 chipotle peppers,chopped
2 poblano peppers,chopped
1 t salt
1 T black pepper,ground

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1 t basil
1 t oregano
1 t hot paprika
1 t white pepper,ground
2 T tabasco sauce
2 T worcestershire sauce
4 T mexene chili powder
1 t cumin,ground

Cut the beef into medium sized chunks. Chop the onion and peppers.
Crush the garlic.

In a large pan (about 6 quarts, non-reactive) cook the beef, onions,
peppers and garlic until the beef is browned. Add the worcestershire
and tabasco. Cook until vegetables are tender.

DO NOT DRAIN!

Stir in tomatoes, tomato sauce and beans. Add the remaining spices.
Use more or less chili powder to taste.

Reduce heat to low and cook covered, 1 - 2 hours. Stir occasionally.

Electronic Gourmet's Chili

Yield: 6 Servings

1/3 c olive oil
3 lb lean steak,Ground
2 onions,peel & finely chop
3 cl garlic,peel & finely chop
1 salt
4 c water,Boiling
1 t caraway seeds
2 t sesame seeds
1/2 t oregano

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4 T chili powder
1 c green olives, Pitted
2 cn kidney beans (1 lb cans)
1 (drained and well), Rinsed

- 1) Chop the steak into 1 inch cubes. Heat the oil and beef a few cubes at a time, turning to brown on all sides. Add the chopped onions and saute over medium heat for 2 or 3 minutes then add the garlic.
- 2) Season with salt to taste. Add the boiling water, caraway and sesame seeds and oregano. Reduce heat, cover and simmer for 1 hour.
- 3) Gradually stir in the chili powder, testing frequently until you achieve the degree of flavour and hotness that suits you. Add olives, cover and simmer for another hour.
- 4) Taste, and correct the seasoning then mix in kidney beans and heat through.

Eneiman's Texas White Chili

Yield: 4 Servings

1 lb white beans, dried
1 1/2 qt chicken stock

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1 1/2 md onions, chopped
2 garlic cloves, chopped
1 t salt
1 T vegetable oil
4 oz green chiles, diced
2 t cumin, Ground
2 t dried oregano, crushed
2 t coriander, Ground
1 pn cloves, Ground
1 pn cayenne
4 boneless skinless chicken br
1/2 c monterey jack cheese, grated
4 green onions, thinly sliced

In a large kettle, combine beans, stock, 1/2 the onions, garlic and salt; bring to a boil. Reduce heat; cover and simmer 1 1/2 hours or until beans are very tender, adding more chicken stock as needed. Heat oil in skillet. Add remaining chopped onions and cook about 5 minutes, until tender and clear. Add chilies, cumin, oregano, coriander, cloves and cayenne; mix thoroughly. Cook 2 minutes more. Add skillet mixture to bean mixture. Portion chicken into 4 servings. For each serving, put chicken in bottom of bowl, spoon chili over top and sprinkle with grated cheese and sliced green onion. Makes 4 servings.

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Espresso Bean Chili

Yield: 4 Servings

1 1/3 c black beans
1 bay leaf
3 md cloves garlic,peeled and
1 minced
1 md onion,peeled and finely
1 chopped
4 t espresso powder,Instant
1 (medaglia d'oro is widely
1 available)
1 1/2 T chili powder (more to
1 taste)
2 t cumin,Ground
2 t oregano leaves,Dried
1 crushed
28 oz can tomatoes,Crushed
1/4 t salt
2 T cilantro (chinese,Minced
1 parsley)
OPTIONAL =====
1/2 c plain nonfat yogurt
1 T lime juice

1. Put the beans in a large bowl and cover with lots of water. Cover and let soak overnight. (Or place the beans in a saucepan, cover with water and bring to a boil. Boil 1 minute. Let sit 1 hour.)
2. Drain the beans and place in a large pan. Add 3 cups water and the bay leaf. Bring to a simmer.
3. In a (non-stick) skillet cook the garlic and onions over medium heat for 10 minutes. Add the espresso powder, chili powder, cumin, oregano, and tomatoes. Simmer 15 minutes.
4. Stir the tomato mixture into the beans. Simmer the chili 1-1/2 - 2 hours, until *very* thick and beans are *very* tender. Stir often during the end of the cooking time to prevent sticking.
5. Stir the salt and cilantro into the chili. Combine the yogurt and lime juice, if using, and spoon a little on top of each serving of chili.

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Esquire Fortnightly's Eastern Establishment Chili

Yield: 10 Servings

2 c kidney beans
1/3 c olive oil or
1/3 c lard
5 lb beef brisket, 1/2 cubes
2 onions, lg, coarsely chopped
6 garlic cloves, lg, fine chop
2 bell pepper(s)
2 T basil, dried
1 bay leaves
2 T red chile, mild, ground
1 T cayenne pepper
1 T chile caribe
2 T cumin, ground
2 T corn flour (masa harina)
6 c canned tomatoes, chopped
1/2 c freshly brewed coffee
1 salt
1 black pepper, freshly ground

1. Place the beans in a bowl, cover with water and soak overnight.
2. Pour the beans and the water in which they were soaked into a heavy saucepan. Bring to a boil over high heat, then lower the heat and simmer, covered, for about 1 hour or until tender. Stir occasionally.
3. Heat the oil or melt the lard in a large heavy casserole over medium heat. Pat the brisket dry and add it to the casserole. Stir the beef until it is quite brown on all sides. Remove it from the casserole and set aside.
4. Add more oil or lard to the casserole if needed, then add the onions and garlic and cook until the onions are translucent. Stir in the green peppers, basil, bay leaf, ground chile, cayenne pepper, caribe, and cumin. Cook for about 1 minute, then add the corn flour (masa harina) and cook 1 or 2 minutes longer.
5. Return the brisket to the casserole and add the tomatoes and their liquid. Bring to a boil, then lower the heat and simmer, uncovered, for 2 hours. Stir occasionally.
6. Stir in the salt and black pepper. Taste and adjust seasonings.

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Add the coffee and simmer, uncovered, for 1 hour longer.

7. Add the kidney beans to the chili. Simmer, uncovered, for another 1/2 hour.

Eugenia Potter's 27 Ingredient Chili Con Carne

Yield: 1 Servings

1 lb dry pinto beans, soaked
1 overnight
1/2 c butter (or margarine)
2 md onions, chopped
7 oz green chiles, Diced
2 cloves garlic, minced
3 lb sirloin, Chopped
1 lb pork sausage, browned and
1 crumbled
2 T flour
1 1 lb. can baked beans
1 4 oz. can pimentos
60 oz cans tomatoes
3/4 c celery, Chopped
1/2 lb fresh mushrooms, Sliced
1/2 c each red and green, Chopped
1 pepper
1 9 oz. can ripe olives, Pitted
1 chopped
1/2 c parsley, Minced
1 12 oz. bottle chili sauce
1 T salt
1 T garlic salt
2 t black pepper
1 T cilantro, Chopped
1 T oregano
4 T chili powder, to taste
1 orange peel, Grated
1 pt sour cream

Bring pinto beans to a boil in the soaking water and simmer 2-3 hrs. until tender. Drain. In a large skillet, melt 1/4 cup butter and add onions, green and red peppers and garlic. Saute until soft. Remove to Dutch oven or 8 qt. pot. In remaining butter, cook chopped sirloin, 1-1/2 lbs. at a time, until meat is brown. Add sausage and sprinkle

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with flour, stirring to mix. Transfer to pot. Add 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.

Everybody's Chili

Yield: 1 Servings

2 t olive oil
1 onion --,Chopped
1 red bell pepper -- core
1 chop
1 c celery --,Sliced
2 cloves garlic --,Minced
15 oz pinto beans --,Cooked
1 canned
15 oz kidney beans --,Cooked
1 canned
15 oz chopped tomatoes --,Canned
1 with juice
10 1/2 oz red chili sauce -- or
1 enchilada sauce
1 c beer -- or
1 vegetable broth
2 t menudo spice mix
1/2 t coriander,Ground
1/2 t cinnamon,Ground
1 lime wedges
1 c cheddar cheese --,Grated
1/2 c fresh cilantro leaves

1. To a 6- to 8-quart pan over medium-high heat, add oil, onion, pepper, celery, and garlic. Cook, stirring, until tinged brown, 6 minutes.

2. Add beans, tomatoes with juice, chili sauce, beer, menudo spice,

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coriander, and cinnamon. Reduce heat to medium-low, and cook until flavors are well blended, about 45 minutes. Serve, or cool and refrigerate up to 4 days.

3. Squeeze lime, and sprinkle cheese and cilantro, over individual servings.

Family-Style Chuck Wagon Chili

Yield: 4 Servings

1 lb lean beef, Ground
1 T garlic, Minced
1 cn whole tomatoes (16 oz can)
-undrain
1 cn kidney beans (16 oz can)
-rinsed an
3/4 c picante sauce
2 t chili powder, as desired as
- much, a
2 1/2 t cumin, Ground
2/3 c green onions w/tops, Sliced
-1/4-inc
OPTIONAL TOPPINGS =====
1 monterey jack or, Shredded
-cheddar
1 hot rice, Cooked
1 sour cream
1 cilantro, Chopped

Brown meat with garlic in large saucepan or Dutch oven; drain. Stir in remaining ingredients except green onions and optional toppings.

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Bring to a boil; reduce heat and simmer uncovered 15 minutes, stirring occasionally. Add green onions; simmer 5 to 10 minutes or until chili is desired consistency, stirring occasionally. Ladle chili into bowls; serve with optional toppings and additional picante sauce. Makes 4 servings, about 5 cups chili. A real crowd pleaser, this savory chili tastes like it simmered all day, but it's ready to serve in about half an hour. If you prefer, black beans or pinto beans may be substituted for kidney beans.

Farmer's Chili

Yield: 8 Servings

1 T oil
1 can (13 3/4 oz) beef broth
4 lg cloves garlic, minced
1 1/2 c to 2 cups water
1 lg spanish onion, minced
2 T brown sugar
2 md carrots, chopped
2 T chili powder
1 md zucchini, chopped
2 t cumin, Ground
1 can (15 1/2 oz) red kidney
1 t oregano beans, Dried
-drained, rinsed
1 t salt coarsely, Chopped

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1/2 c bulgur wheat
1 can (28 oz) whole tomatoes
1/2 c fresh (or corn kernels)
-Frozen
- liquid reserved, tomato
1 light sour cream or
-coarsely chopped low-fat
1 can (6 oz) low-salt
1 thin green onions, Sliced
-tomato paste
1 thin cilantro leaves, Sliced

1. Heat oil in 3-quart non-aluminum saucepan over medium-high heat. Add garlic, onion, carrots and 1/2 cup of the zucchini. Cook, stirring often, until onion is softened, about 4 minutes. Add kidney beans, tomatoes and their liquid, tomato paste, beef broth, 1 1/2 cups water, brown sugar, chili powder, cumin, oregano and salt. Stir until combined. Simmer, covered, stirring occasionally, 40 minutes.

2. Add remaining zucchini, bulgur wheat and corn kernels. Simmer 10 minutes more. Add remaining 1/2 cup water as necessary. Taste and adjust seasoning. Serve hot. Pass light sour cream or low-fat yogurt, sliced green onions and cilantro leaves separately. Note: This is a highly flavorful, crunchy and substantial chili. As with most chilis, it's best made at least a day ahead so the flavors fully develop. Can be made up to 3 days ahead and refrigerated or frozen as long as 3 months. Reheat gently, adjusting water and seasoning as needed.

Fast 'n Easy Chili

Yield: 6 Servings

1 1/2 lb beef, Ground
1 1/2 c water
1 can 8 oz. tomato sauce
1 envelope lipton recipe
1 secrets beefy mushroom recip
1 T chili powder
1 can 16 oz. red kidney beans

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1 drained.

In large skillet, brown ground beef over medium-high heat; drain. Stir in remaining ingredients. Simmer covered, stirring occasionally, 20 minutes.

Favorite Crock Pot Chili

Yield: 4 Servings

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2 lb beef chuck, Coarsely Ground
2 (16 oz.) can red kidney
1 beans, Drained
2 (14 1/2 oz.) tomatoes --
1 drained
2 md onions -- coarsely, Chopped
1 green
2 cloves garlic -- peel and
1 crushed
1 T chili powder
1 t black pepper
1 t cumin
1 salt and pepper, To Taste
1 pepper -- seeded and
1 coarsely

In a large, preferably non-stick, saucepan brown the chuck and drain off the fat. Put the ground beef and other ingredients in a 3 1/2 to 4 quart crock pot. If you have a small crock pot, cut the recipe in half. Stir well. Cover and cook on low for 10-12 hours. Makes 12 cups of chili.

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Favorite Chili

Yield: 1 Servings

2 lb beef, Ground
1 c onion, Chopped
1 green pepper, Chopped
1 cl garlic, minced
1 cn (15-oz) tomato sauce
1 cn (12-oz) beer
1 c sharp cheddar, Shredded
1 cheese
1 pk carrol shelby texas brand
1 chili mix

Brown meat; drain. Add onions, pepper and garlic; cook until vegetables are tender. Add tomato sauce and 1 cup beer. Add large spice packet, salt and cayenne pepper to taste; mix well. Bring to a boil; reduce heat. Simmer 15 minutes. Gradually add remaining beer to masa flour packet, stirring until well blended. Add to meat mixture, simmer 5 minutes. Serve with cheese.

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Felipe's Chili Con Carne

Yield: 20 Servings

- 1 philip t. willis
- 2 1/2 lb fresh kidney suet from
 - choice beef
- 10 lb choice beef round,ground
 - coarsely
- 1 pt water
- 1 c fresh garlic buttons
- 2 lg onions
- 2 cn el chico green chilies
- 10 T paprika
- 2 T oregan
- 3 T cumino
- 4 T salt
- 1 cayenne pepper,To Taste
- 24 oz tomato juice
- 12 oz carrot juice
- 4 lg chili pods,Dried
- 1 1/2 c oyster crackers,pulverized
 - to a fine powd
- 1 c water

Grind suet, slowly melt in a large heavy cooking pot until liquefied.

Add meat and water. Stir often to brown evenly. Combine garlic, onions, and green chilies in blender and blend into juice. Add dry seasonings. Add tomato and carrot juices. Stir often and simmer until meat is tender. Float dried chili pods on top. Cook about 3 hours. Near end of cooking time, prepare cracker meal by adding pulverized crackers to a cup of water, stirring into a liquid and add to chili. Stir well. Remove chili pods before serving.

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Fire Alarm Chili From College Park

Yield: 6 Servings

2 T margarine
2 onion, chopped
2 lb beef, Ground
2 cn (#2 cans) tomatoes
4 ds worcestershire sauce
1 cn (#300) chili beans
4 T chili powder
1 salt and pepper, To Taste
1 t sugar

Melt the margarine in a large skillet. Crumble and brown the beef, adding salt and pepper to taste. Skim off excess fat. Add the worcestershire sauce, chili powder, sugar, onions and continue cooking until onions are almost done. Chop the tomatoes and add them along with the beans. Bring the mixture to a boil then lower heat to simmer for about 1 hour before serving.

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Fire Fighter's Chili No. 2682

Yield: 1 Servings

1/2 lb italian hot sausage
1/2 lb lean beef,Ground
1 T drippings
1/3 c onion, chopped
2 cloves garlic, minced
32 oz canned tomatoes, undrained,
1 chopped
16 oz kidney (or pinto beans)
-Canned
1 drain/rinse
1/2 c dry red wine
1/2 c water
1/2 t beef flavor bouillon, Instant
1 granules
1/3 c worcestershire sauce
3 T chili powder
1 T honey
1/4 t red pepper, Dried
1/4 t celery salt
1/4 t tabasco sauce
1 salt

Remove the sausage from its casing. Brown the sausage and ground beef in a large skillet over medium heat. Remove and drain, reserving the measured amount of drippings specified in the ingredients list. Return the drippings to the skillet. Add the onion and garlic. Cook

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for 3 minutes. Return the meats to the skillet. Stir in all the remaining ingredients except the salt and pepper. Bring to a boil over medium-high heat. Reduce heat to a simmer. Cover. Simmer for 30 minutes, stirring occasionally. Season to taste with salt and pepper. Serve hot.

Firehouse Chili

Yield: 6 Servings

5 bacon, strips
2 lb lean beef, cubed (sirloin or
 - round, steak)
1 c onion, diced
1/2 c green pepper
3 garlic, minced
3 T chili powder
1 t cumin, Ground
1/2 t oregano, Ground
1/4 t italian seasoning
1/4 t black pepper
1 t cayenne pepper
1 qt beef broth
1 cn green chilies, 4-ounce
1 cn whole tomatoes, crush
16 ounce
2 sm pickled hot peppers, chopped
2 c pinto beans or, Mashed
 - refried beans

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2 cn kidney beans
1/2 c cornmeal
1/2 c water

Fry bacon until crisp, remove. Brown beef in bacon grease, stirring as it cooks. Sprinkle beef lightly with garlic salt (1/2 teaspoon) while cooking. When all meat is browned, add onion, green pepper and garlic. Cook until tender. Add seasonings, crumbled bacon and broth. Stir and bring to a boil. Add tomatoes, chilies, peppers and mashed beans. Simmer covered for 1-1/2 hours, stirring occasionally. Add kidney beans and simmer for 30 minutes longer. Mix together cornmeal and cold water and add gradually to the chili to thicken. When desired consistency is reached, cook 10 minutes longer. Chili is now ready to be serve.

First Time Chili (Brenda's)

Yield: 1 Servings

2 lb boneless stew (ground once)
2 onions
1 celery stalk
1/4 bell pepper
2 T cooking oil
1 pk lipton onion soup
14 1/2 oz can stewed tomatoes
14 1/2 oz can whole tomatoes
8 oz can tomato sauce
32 oz jar ragu sauce (chunky styl
2 bay leaves, chili powder to
1 crab boil oil to taste, creole

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1 garlic powder, To Taste

note: the crab boil oil is liquid crab boil. Brown ground beef in large pot. Then add chili powder, creole seasoning, & garlic powder. In a skillet saute chopped onions, celery & bell pepper. Add sauteed seasoning to ground beef. Add tomatoes, tomato sauce, & onion soup. Add remaining ingredients, let simmer for 20 minutes or until done, Do not over cook.

Fish Chili

Yield: 1 Servings

1 lb kielbasa
1 head celery
1 few assorted peppers
1 including at least 1 green
1 chile

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- 2 big onions
- 1 lots of garlic
- 2 cn whole (or stewed tomatoes
-or)
- 8 fresh
- 1 cn octopus in hot sauce
- 1 lb clams (keep broth), Chopped
- 1 lb shrimp (peeled, etc)
- 1 lb scallops
- 1 lb fish fillets
- 1 rice
- 1 chili powder
- 1 cumin
- 1 oregano
- 1 red pepper, Crushed
- 1 black pepper

Saute the celery, peppers, onions, and garlic in a little olive oil until they wilt. Add the kielbasa, chopped into bite size pieces, and some chili powder (I use a lot). Cook a little longer, and add the tomatoes clams and octopus: the mixture should be wet and sort of soupy. Turn down the heat and let this simmer for at least an hour, stirring and adding more liquid as needed (I use clam broth or watered-down tomato juice). Check the seasonings and add what you think it needs - at least a little of each of the above mentioneds.

At this point you add rice -I just kind of eyeball the liquid in the pot and guess - anywhere from one to two cups (if you overdo it add more liquid 8-)). Cover and simmer some more, but keep a closer eye on it as it thickens so the bottom doesn't burn.

As you get closer to serving time, add the fresh fish, scallops first (they take a bit longer to cook), then shrimp, then the whitefish, cut into chunks. Adjust seasonings.

Flat Snake Chili

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Yield: 1 Servings

2 lb lean beef, Ground
1 1/2 lb german link sausage
6 chili anchos, Dried
4 cn green chilies -- (4-oz
1 cans)
4 lg tomatoes
1 lg onion -- white
3 cloves garlic
2 t cumin, Ground
2 t paprika
1 t oregano -- (mexican)

Cut the stems from the anchos and remove seeds. Cover with boiling water and let sit for an hour. Blend in blender until smooth.

Dice the sausage, onions and garlic, then saute over medium heat until onions are soft.

Drain off sausage grease and add the ground beef to the pot to brown.

Dice the green chilies and tomatoes. Add the vegetables and spices to the pot.

Add half the ancho sauce and water or beer to barely cover.

Add more ancho sauce over time to suit your taste.

Simmer 2-3 hours

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Four Way Cincinnati Chili

Yield: 6 Servings

- 3 1/2 c chopped onion, divided
- 1 c green pepper, Chopped
- 2 cl garlic, minced
- 1 lb ground round
- 2 t cinnamon, Ground
- 2 t paprika
- 1 t chili powder
- 1 t cumin, Ground
- 1/2 t allspice, Ground
- 1/2 t whole marjoram, Dried
- 1/4 t nutmeg, Ground
- 1 stick cinnamon
- 3/4 t salt
- 1/4 t pepper
- 2 cn whole tomatoes, undrained & -chopped, (14.5 oz ea)
- 4 1/2 c hot spaghetti, Cooked
- 3/4 c reduced fat cheddar, Shredded - cheese
- 36 oyster crackers

1. Coat a large Dutch oven with cooking spray; place over medium-high heat until hot. Add 2 cups onion and the next 3 ingredients; cook until meat is browned, stirring to crumble.

2. Add ground cinnamon and next 7 ingredients. Cook 1 minute. Add salt and pepper and tomatoes; simmer, uncovered 20 minutes.

3. To serve, arrange spaghetti on individual serving plates. Spoon chili over spaghetti, top with cheese and remaining 1 1/2 cups onions. Serve with crackers.

Source: Cooking Light Magazine, October 1993 Typed for you by Linda Fields Cyberealm BBS, Watertown, NY

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Fourby Chili (Black Beans Beer & Broccoli)

Yield: 1 Servings

2 c black beans, Dried
2 bottles stout (guinness extra
or watney's cream), or san
miguel dark beer.
2 cn tomatoes (or fresh, Diced
equivalent)
2 6-ounce cans tomato paste
2 long (mild) chili peppers
1 seeded and*, Diced
3 md jalapeno chili peppers
1 seeded and*, Diced
3 serrano chili peppers
1 seeded and*, Diced
5 cloves garlic, minced
1 onion, chopped
1 c whole kernel corn (frozen or
fresh)
2 T white vinegar
2 T chili powder
1 t cumin
1 T oregano
1/2 t black pepper
1 t red peppers*, Crushed
1/4 c peanut butter (no, really!)
1 t salt
1 T olive oil
2 heads broccoli

* or more, to taste Rinse the black beans, pick out any pebbles; then cover with water and let soak overnight. Then pour off the soaking water, add 1 bottle of stout, and add fresh water to cover the beans plus about 1". Bring to a boil, then reduce to a simmer. Cover partway (it will boil over if fully covered) and let cook for 1 1/2 hours, stirring occasionally. Add water if necessary.

Heat olive oil in a pan over medium heat. Add the garlic, onions, and all chili peppers. Saute a few minutes until soft, then add to the beans. Add the vinegar and spices and the diced tomatoes; simmer

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for another half hour, stirring. As the liquid from the tomatoes boils off, start adding stout from the second bottle. About half of this bottle is reserved for the cook.

Add the corn and the peanut butter, simmer for another hour or so, keeping it moist enough (with stout and/or water) so that it doesn't crust over. Stir occassionally.

Best if you let it sit overnight, and reheat it for dinner the next day.

To serve: cut the florets off of the broccoli, and steam until done (but crisp). I ususally do this in the microwave. Serve the chili with a sprinkle of chopped onions and grated cheddar cheese on top (for vegan, omit cheese or use tofu cheese). The broccoli can either be stirred in at the last minute, pressed on top of the chili for nice presentation, or placed along side it. Serve with spanish rice (follows) and with warmed corn tortillas!

Frank X Tolbert's Original Bowl Of Red

Yield: 1 Servings

3 lb beef,Lean
1/8 lb rendered beef kidney suet
1 t each oregano,cumin powder,
1 salt,cayenne pepper, and
1 tabasco
3 T chile powder (optional)
4 hot chile peppers
2 cloves of garlic,Chopped
2 t masa harina

Texas chili is meat and spices and that's it. The legendary Wick Fowler added a little tomato sauce to his to thicken it, but actual tomatoes and onions do not appear, nor do beans. If you must have beans, you cook them in a separate pot and people can serve them with the chili as much as they like.

sear beef in a 4qt+ dutch oven or skillet. You may need a little oil to prevent the meat from sticking. When the meat is all gray, add suet and chile peppers and about two inches of liquid (you can use water, I use beer). Simmer for 30 min.

Add spices and garlic, bring to boil, lower heat and simmer for 45 minutes. Add more liquid only to keep the mix from burning.

Skim off as much grease as you can, and add masa harina. Simmer for another 30 minutes. Taste and adjust spices if necessary.

This is spicy chili, so leave out some of the spicy stuff in the beginning if you prefer a milder chili.

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Frank's Sure-Kill Venison Chili

Yield: 1 Servings

3 lb venison/course ground,Cubed
3 cn kidney beans as extender
3 cn tomato sauce
2 cn tomato paste
1 lg onion
1/4 lb butter
1 lb fresh mushrooms
6 garlic wedges
1 cn stewed tomatoes (optional)
1 c barbeque sauce
1/2 c sugar-more (or less),To
-Taste
1/2 c water
3 T red pepper
6 jalapeno peppers -,Diced
3 T louisiana hot sauce
4 T worcestershire sauce
2 T oregano
1/2 bell pepper-finely,Chopped
1 other spices that look good
1 that you have a mind to use

Brown the venison (or other wild game) with some butter. Venison tends to be somewhat dry, so add butter as needed. Drain well. Add

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to 6-8 quart slow cooker. (A large pot on the stove will work, but overnight cooking is preferred). Add other ingredients, mixing well. Add only enough water to prevent burning. Cook covered for 2 hours at boil. Reduce heat to 200 degrees and cook until you can't keep everyone away. Consistency should be fairly thick. Cook uncovered if too thin.

Fred Drexel's 1981 Winning Recipe Chili

Yield: 4 Servings

2 1/2 lb beef brisket, 1 cubes
1 lb lean pork, ground
1 large onion, chopped fine
2 T wesson oil
3 garlic cloves, minced
2 T green chilies, Diced
8 oz tomato sauce
1 salt and pepper, To Taste
1 beef bouillon cube
12 oz budweiser beer
1 1/4 c water
6 T chili powder
2 1/2 T cumin, Ground
1/8 t dry mustard
1/8 t brown sugar
1 oregano, pinch

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In a large kettle or Dutch oven, brown the Beef, Pork and Onions in hot Wesson Oil. Add Salt and Pepper to taste. Add remaining ingredients. Stir well. Cover and simmer 3 to 4 hours, until meat is tender and Chili is thick and bubbly. Stir occasionally.

Fresh Tomato White Chili

Yield: 4 Servings

3 lg fresh tomatoes (1 1/2 lbs)
1 T vegetable oil
1/2 c onion, Chopped
4 oz can, mild green chilies
1 t garlic, Minced
1 t cumin, Ground
1 t oregano leaves, crushed
1 t sugar
1/8 t cloves, Ground
1/8 t red pepper, Ground

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14 1/2 oz can, chicken broth
15 oz can, white kidney beans,
1 rinsed and, Drained
2 c cooked, cubed chicken

Core and coarsely chop tomatoes (makes about 4 cups); set aside. In a large saucepan, heat oil until hot. Add onion. Cook, stirring occasionally, until tender, about 5 minutes. Stir in chilies, garlic, cumin, oregano, sugar, cloves, red pepper and the 4 cups reserved tomatoes. Reduce heat and simmer, stirring occasionally, until the tomatoes are softened, about 5 minutes. Add chicken broth; bring to a boil, reduce heat, simmer, covered, to blend flavors, about 15 minutes. Add beans and chicken; cook until hot, about 5 minutes. Garnish with sour cream, shredded Cheddar cheese, diced tomatoes, and chopped cilantro, if desired.

Frijole Mole Chili

Yield: 6 Servings

2 c coarsely onions, Chopped
2 cloves garlic, minced
2 T vegetable oil

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1 cn dark red kidney beans
-rinsed and d,rained 15 ou
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)
-undrain,ed coarsely chopp
1 large green pepper cut into
- 1/2-in,pieces
1 c picante sauce
2 T unsweetened cocoa
2 t cumin,Ground
1 t oregano leaves,crushed
1/2 t salt
1/8 t nutmeg,Ground
1/8 t allspice,Ground
1 dash of cloves (opt),Ground
OPTIONAL TOPPINGS =====
1 sour cream
1 cilantro,Chopped
1 monterey jack chese,Shredded

: 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.

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Fruit & Nut Chili

Yield: 8 Servings

1 1/2 lb lean beef, Ground
2 cn green chilies -- 4 oz, Diced
1 ea
4 onions --, Chopped
2 apples -- (granny, Chopped
1 smit
3 garlic cloves --, Minced
3 T chili powder
32 oz tomatoes --, Chopped
2 T unsweetened cocoa
15 oz tomato sauce
1 T curry powder
1 cn chicken broth -- (14-1/2
1 oz)
1 t cinnamon
3 green peppers, Chopped
2/3 c almonds, Slivered

In large dutch oven; cook ground beef, onions and garlic until meat is browned; drain. Stir in tomatoes, (undrained) tomato sauce, chicken broth, chopped peppers, green chilies, apples, chili powder, cocoa, curry and cinnamon. Bring to a boil, reduce heat, cover and simmer for 1 hour. Add almonds. Heat through. Serve with raisins, cheddar cheese, yogurt or sour cream. Makes 8 servings.

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Fuzzy's Fantastic South Texas Road Meat Chili

Yield: 12 Servings

3 md bell peppers, chopped
3 md onions, chopped
2 fresh jalapenos, deveined &
1 seeded
4 garlic cloves
4 lb chuck, coarsely ground
5 lb venison, coarsely ground
6 drops tabasco
7 oz green chiles, diced
28 oz stewed tomatoes
1 water
1 salt and pepper, To Taste

Chop vegetables. Heat oil in a well-seasoned iron pot. Sizzle the vegetables in the oil a little, then add meat and brown. Stir in the remaining ingredients, and cover with about one inch of water. Season to taste with salt and pepper. Let it bubble slowly three to four hours. Skim the grease after it's cooked two hours and taste again to adjust the seasoning.

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Garden Patch Chili

Yield: 4 Servings

1 lb red kidney beans, Dried
1 and soaked for 4-12, Rinsed
1 hours
3 c onions, Chopped
2 fresh jalapeno chilies
1 stemmed & (include, Minced
1 seeds)
6 garlic cloves, peeled and
1 minced
3 T chili powder
1 T cumin, Ground
1 T dried oregano, crumbled
28 oz can tomatoes with, Crushed
1 juice
3 c vegetable broth, homemade or
1 canned
2 c water
1 red bell pepper, stemmed,
1 cored and dices
1 t salt (or), To Taste
17 oz can corn kernels, drained
1 toppings of your choice
1 (salsa, chopped red onions,
1 chopped cilantro, nf
1 yogurt, [avocado, cheese],
1 etc)

1. Drain beans.

2. In a large sauce pan or stock pot warm a little vegetable broth over medium heat. Add onions, jalapenos, garlic, chili powder, cumin, and oregano. Lower heat and cook partially covered, stirring once or twice, for 15 minutes.

3. Add the tomatoes and their juice, the vegetable broth, the water, and the beans. Raise heat and bring to boil. Lower heat to medium,

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cover pot, and cook, stirring occasionally, for 60 minutes.

4. Stir in the bell pepper and salt and cook, stirring often, for another 60 minutes or until the beans are tender. [Note: watch it *very closely* after about 30 minutes; once the liquid is absorbed it will tend to stick and burn.]

5. Remove from heat and stir in corn.

6. Serve with toppings as desired.

Gates Of Hell Chili

Yield: 12 Servings

4 T olive oil
5 lb boneless chuck (lean)
2 lb pork butt (lean) *
2 med. onions, coarsly chopped
4 cloves garlic**, minced
1 salt, To Taste
1 t black pepper
12 oz beer (not lite)
1 qt tomato sauce
4 c stewed/chopped tomatoes
1 green bell pepper, chopped
1 t allspice
4 T cumin, Fresh Ground
2 1/2 T chili powder
1 oz soy sauce
2 oz whiskey
1/4 c chili peppers, Dried
1 T tabasco sauce
1/2 c tomato paste
1/3 c masa harina

Heat the olive oil in a heavy skillet. Cube the meats into 1/4 inch cubes and cook in the olive oil with the onions, the garlic, salt & black pepper. In a large stock pot bring the beer to a boil. Add the meat mixture, tomato sauce, tomatoes, bell pepper, allspice, 2 Tblspns cumin, chili powder, soy sauce, & whiskey. Reduce heat to medium and cook for 10 minutes. Add the dried peppers, Tabasco sauce, tomato paste, & salt as desired. At this point stir in the masa harina slowly and cook a bit. Cover after stirring well and cook for 1 hour,

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stirring every 10 minutes. Add the remaining cumin & cook for 1 minute. Serve hot

Gene Autry's Texas Chili

Yield: 6 Servings

1 1/2 lb ground round
1 cl garlic,minced
1 onion,chopped
1 green bell pepper,Chopped
1 pk chili seasoning,or to taste
1 cn kidney beans (16 oz)
1 cn tomatoes,chopped (8 oz)
1 c monterey jack cheese shred
1 chopped onions,(optional)

Brown ground round, onion, and bell pepper in a large saucepan until soft.

Add chili seasoning, undrained kidney beans and tomatoes. Simmer covered for about 1 hour. Just before serving, add cheese and stir to melt. Top with chopped onions and serve.

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Gene Bartz World Famous Chili

Yield: 12 Servings

2 lb meat -- lean,Ground
2 cn red kidney beans -- (med
1 cans)
2 cn tomato soup
2 t chili powder
1 cn ketchup -- (bean can size)

Mix all ingredients and cook in crockpot on low for 8-10 hours.

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Generic Chili Recipe

Yield: 6 Servings

2 T oil
2 lb chili meat *
1 lg onion, chopped med.
2 cl garlic, minced
2 t cumin
2 T chili powder
3 c canned tomatoes, w/joice
12 oz beer **

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1 salt/pepper, To Taste

Heat the oil (your choice of low-smoke type) in a heavy pot over medium-high heat. Add meat, onion and garlic, cook until browned. Add cumin, chili powder, salt and pepper and stir to blend. Coarsely chop tomatoes and add to meat with the juice. Stir in beer.

Simmer over low heat, uncovered for 1-2 hours, adding more beer or water as necessary.

Genuine Texas Chili

Yield: 10 Servings

3 lb chuck roast, trimmed of all

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2 lb lean beef, Ground
2 lg onions, coarsely chopped
5 cl garlic, finely chopped
3 T cumin seed
1 T salt
2 t black pepper, Fresh Ground
1/2 t cayenne, --or--
1/2 t red pepper, Ground
3 T chili powder
2 28 oz. cans tomatoes, peeled
2 15 oz. cans tomato sauce
14 oz red enchilada sauce
1 1/2 c water

Grind beef with coarse blade of grinder or cut into small pieces, larger than regular ground beef. Combine meats, onions and garlic in large kettle or Dutch oven. Brown, stirring occasionally, about 10 minutes. Add seasonings, stirring to mix well. Shred tomatoes by hand so that both tomatoes and juices will fall into pot. Stir in tomato and enchilada sauce. Bring to a boil. Reduce heat and simmer over low heat 1 1/2 hours. Add water and cook 1 1/2 hours longer. Cool. Skim grease. Adjust seasonings, if necessary.

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Genuine Texas Red Chili (Rio Llano Variety)

Yield: 6 Servings

1 1/3 Kg lean beef (or venison)
-coarse
170 1/8 g pearl (or lone star beer *)
85 g tomato paste
29 2/3 ml cumin seeds, Ground
14 3/4 ml ground. oregano leaves
3 md cloves garlic, crushed
1 med. onion, finely chopped
14 3/4 ml salt
6 long red chili pods

In a large stew pot, put meat, beer, and 2 cups water. Simmer meat until light grey in color, and add tomato paste. Stir and simmer for a few minutes, then add spices (which have been ground in perfectly dry blender at high speed), garlic, onion and salt. Stir thoroughly and remove from heat.

Remove stems and seeds from chili pods and boil in covered saucepan with 3 cups water for 15 minutes. Remove peppers and water to blender and blend into thick sauce. Add sauce to meat and simmer 2 hours. Serves 4 to 6.

If chili needs thickening, up to 15 Ml of Masa Harina (corn flour) may be added. This adds a unique Mexican flavor. If chili is too thick, additional water may be added, but add slowly and cautiously.

For low calorie or greaseless chile, use very lean meat and never add suet.

If additional "caliente" is needed, while chili is simmering, add ground cayenne pepper or Tabasco sauce.

* Pearl & Lone Star are Texas beers -- a bottle of Foster's would probably work just as well (I'm assuming you're calling from Oz).

A word about chili peppers -- chili peppers, the real secret to good chili, can be found in many varieties, all rich in vitamins A and C. Long Red Anaheims are mildly hot, and the many Mexican varieties or Anchos, are usually deeper in color and more pungent. Chili Pisado is a very mild pepper usually found in dried form which provides almost no heat, but is rich in flavor and color. They may be used in combination with the small red very pungent Jap Chilies. A combination of mild and hot peppers may be necessary to get the desired red color and hotness.

Fresh or dried pods may be used, as well as ground chili peppers or chili powder (not to be confused with commercial chili powders, many of which are blends containing additional spices; check ingredients

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on label). Use chili powder only when nothing else is available since the powdering process seems to leave a slight bitter taste.

Gold Country Chili - Southern

Yield: 4 Servings

3 1/3 lb chuck, cubed
8 oz beer
1 1/3 medium onions, chopped
1 1/3 T cumin
2/3 T msg, if needed
5 1/3 oz tomato sauce
1 1/3 t salt
2/3 c hot water
1 t pepper
1 1/3 T paprika
3/16 t cyaenne
6 2/3 T chili powder

In skillet, brown meat with rendered fat until grey. Place meat with juices in a Dutch oven. Saute onions until translucent, add to oven. Add the remaining ingrediants, NOT THE CHILI POWDER, simmer over low heat for 2 hours or until meat is tender. Stir frequently. Now add the chili powder and stir in well. Turn off for at least 1 hour so that all the flavor of the spices is absorbed. After 1 hour turn heat on and cook for 30 minutes to 1 hour.

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Golden Butternut Squash Chili

Yield: 8 Servings

2 T olive oil
2 onions, cut in 1/4 dice
2 T garlic, finely chopped
2 red bell peppers, 1/2 dice
3 T chili powder
2 T cumin, Ground
1/4 t allspice, Ground
1 1/2 T oregano, Dried
1 pinch red pepper flakes
2 cn 28oz, plum tomatoes, peeled,
- choppe,d, with their juic
1/2 c dry red wine
2 butternut squash, peeled,
-cut into, 1/2 dice **
1 zest of orange, Finely Grated
1 salt, To Taste
1 pepper to taste, Ground
2 cn 15 1/2 oz ea red kidney bean
-, drain, ed
2 T fresh cilantro leaf, Chopped
2 T flat-leaf parsley, Chopped

** NOTE: Butternut squash can be difficult to cut, because the pulp is very firm and the outer skin is slightly tough, so work carefully. I find that the easiest way to work with it is to cut the squash in half crosswise at the base of large neck. Then carefully cut in half lengthwise. Scoop out any seeds in the cavity and slice the halves into 1/2 inch lengths crosswise. Peel the skin from each piece and then cut into dice. 1. Heat olive oil over medium heat in a large, heavy pot. Add onions, garlic and red peppers. Cook for 10 minutes, stirring occasionally, until the vegetables have wilted. Add the chili powder, cumin, allspice, oregano and red pepper flakes; cook for 1 minute longer, stirring to coat vegetables well with spices. 2. Add the chopped tomatoes with their juices, red wine, diced butternut

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squash and orange zest. Bring all ingredients to a boil, reduce heat to medium-low and simmer, uncovered, for 20 minutes, or until squash is tender. Add salt and pepper to taste, and adjust seasonings. 3. Add the kidney beans and fold in gently. Cook 10 minutes more. Just before serving, stir in the chopped cilantro and parsley.

Good For What Ails Ya Chili

Yield: 6 Servings

1/3 c olive oil
3 lb lean steak, Ground
2 onions, peel & finely chop
3 cl garlic, peel & finely chop
1 salt
4 c water, Boiling
1 t caraway seeds
2 t sesame seeds
1/2 t oregano
4 T chili powder
1 c green olives, Pitted
2 cn kidney beans (1 lb cans)
1 (drained and well), Rinsed

1) Chop the steak into 1 inch cubes. Heat the oil and beef a few cubes at a time, turning to brown on all sides. Add the chopped onions and saute over medium heat for 2 or 3 minutes then add the garlic.

2) Season with salt to taste. Add the boiling water, caraway and sesame seeds and oregano. Reduce heat, cover and simmer for 1 hour.

3) Gradually stir in the chili powder, testing frequently until you achieve the degree of flavour and hotness that suits you. Add olives, cover and simmer for another hour.

4) Taste, and correct the seasoning then mix in kidney beans and heat through.

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Gourmet Chili

Yield: 6 Servings

1 1/2 c dry pinto beans*
2 qt water
1/2 lb pure beef suet, Ground
1 lg sweet onion, finely chopped
2 lb lean beef or, Coarse Ground
-1/4 cub, e
6 T chili powder (or), To Taste
8 t cumin powder (or 1 1/2
-tbsp.)
8 t paprika
1 t white pepper
1 t salt (or), To Taste
6 cloves garlic, crushed or 2
1 powder
1 t cayenne pepper (or), To Taste
2 T unsweetened cocoa powder
4 oz can green chilies, Chopped
1 c tomato juice, optional
1 sour cream

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Soak dry beans in water to cover overnight; drain. Add 2 quarts water; simmer, covered, for 1 1/2 to 2 hours or until done. Drain, reserving 1 cup of cooking liquid; set aside. In large 3 quart Dutch oven or heavy kettle, melt suet. Add onion; saute over medium heat until transparent. Add meat and brown, stirring often. Drain all but 2 Tbsp. of drippings; add seasonings, cocoa and chilies. Cover; simmer for 1 1/2 hours, stirring often. Add tomato juice to keep chili to a medium consistency. If a thinner chili is desired, use reserved bean juice. To serve, add warm pinto beans to chili or serve as a side dish. Add a dollop of sour cream on each bowl.

Grand Prize Chili

Yield: 6 Servings

1/4 c vegetable oil
3 lb beef, Coarsely Ground
1 onion (peeled & chopped)
1 T hungarian paprika
4 garlic cloves finely
1 chopped
6 T chili powder
1 t oregano, Dried
1 T cumin
8 oz tomato sauce
1 t salt
1 c water (or more as needed)
1 habenero pepper (or as many)

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1 as you wish to add

In a covered saucepan or dutchoven, heat the oil over med-high heat and cook the beef until it is evenly browned and no pink shows. Add the onion and the garlic and saute until onion is translucent, about 5 minutes. Add the paprika, chili powder, cumin and oregano and stir for 3 minutes to cook the spices. Add the tomato sauce, salt and water and stir to combine. Add the Habenero if you want HOT chili (or you could just add a little cayenne powder). Bring to a boil and simmer, covered over low heat for 2 hours, stirring occasionally and adding more water as needed, up to 1 cup depending on the rate of simmer.

Grandmas Ohio Farm Chili

Yield: 1 Servings

3 cn tomato soup
4 cn water
1 lb hamburger
1 lb hot sausage
1 large onion (minced)
3 cn kidney (or chili beans)

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2 T cumin
3 bay leaves
3 t tabasco
1 t salt

Brown hamburger & sausage, drain off grease, then dump it all in a big pot, bring it to a boil, then simmer for 45 minutes.

Granny's Country Chili

Yield: 1 Servings

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8 oz blackeyed peas, Dried
1 lb sausage
3 cn tomatoes
2 c water
1 T black pepper
2 T garlic salt
2 T chili powder

Cover the blackeyed peas in water and soak overnight. Drain peas.
Saute sausage meat until done. Add tomatoes, water, spices. Simmer
one hour.

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Great Vegetarian Chili

Yield: 5 Servings

- 1 c tvp, reconstituted
- 1 1/2 c finely onions, Chopped
- 1 1/2 t fresh garlic, Minced
- 1/3 c chopped green chiles, Canned
- undrai, ned
- 1 c tomatoes, Diced
- 1/2 t vegit (salt substitute)
- 1 t leaf oregano, Dried
- 1 t cumin
- 1 1/4 t chili powder
- 3 c red kidney beans, Canned
-drained &, rinsed
- 1 1/2 c low-sodium tomato juice

Combine the onion & garlic in large skillet or saucepan & cook, covered, over low heat until soft, stirring frequently to prevent scorching.

Add all other ingredients and mix thoroughly. Cook over medium heat until bubbling hot.

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Green Chili

Yield: 1 Servings

3 lb boneless pork stewing, Lean
1 meat
8 lg green chili peppers
1 lg white onion, chopped
1 flour, seasoned lightly
1 with
1 salt and pepper
1 lard
1 chicken broth
1 T mexican oregano
1 t cumin (or), To Taste

Cut the lean boneless pork stewing meat into cubes about 3/4 inch square.

8-10 large green chili peppers (vary the heat level according to your taste and the hotness of the peppers, I generally use Anaheim or Poblano peppers for this dish, and the heat level can range from downright wimpy to blow-your-head-off, depending on their origin). If you're timid, substitute green bell peppers for some of the chiles. The finished dish should have an intense, pepper flavor, but doesn't need to send you rushing to the emergency hospital ;-)

chicken broth (do not use a good strong stock here -- just a regular-strength broth)

Place the whole chili peppers on a roasting pan, and place under the broiler, turning frequently, until the exterior is well charred. (A better method is to grill them over charcoal). Remove the peppers, and place them in a sealed plastic bag for about 15 minutes to cool and allow the steam to loosen the skin. Peel the papery skin from the exterior of the peppers. Don't panic if you don't get every last bit -- the world will not end. Remove the seeds from the peppers, and chop the pepper flesh into fairly fine dice.

Melt enough lard in a heavy stewing pot to film the pot to the depth of 1/4 inch. Meanwhile, roll the pork cubes in the seasoned flour. Brown the floured pork in the lard, a few pieces at a time, until the exterior is nice and crisp.

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Remove the meat, and set aside. Cook the onion in the lard until it is soft and golden. Stir in enough flour to make a stiff paste, then cook until the flour/onion mixture is golden brown. Do not allow it to burn. Add enough chicken broth to make a thin gravy, then add the pork, peppers, and tomatoes (if used). Season to taste with Mexican Oregano and cumin.

Simmer until the meat is very tender, at least 1 1/2 hours, but longer is better, and if you can arrange to make the dish the night before so the flavors can mellow, that's better yet.

Green Chili Chili

Yield: 4 Servings

1 lb pork shoulder, cut in 1/4 c
2 T flour
2 T lard, --or -- other fat
1/2 c onions, Chopped
1 cl garlic, minced
16 oz tomatoes, coarsely chopped
28 oz green chiles, diced
1/4 t oregano
2 1/2 t salt
2 c water

Dredge meat in flour. In a deep skillet or heavy pot, brown meat in lard. Add onion and garlic. Cook 5 minutes more or until onions are tender but not browned. Add remaining ingredients. Simmer, uncovered, 5 to 10 minutes more or until desired consistency.

Serves 4-6.

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Green Chili Con Carne

Yield: 1 Servings

- 2 1/2 lb boneless pork loin
- 3 T safflower oil
- 2 1/2 c cored, seeded green peppers
 - 1 cut into 1-in. cubes
 - 1 T garlic, minced
 - 3 c drained, canned mexican green tomatoes, or use
 - 1 peeled, seeded and chopped
 - 1 ripe tomatoes
- 6 oz can green chilies, Chopped
- 2 T cumin
- 1/4 t cloves, Ground
- 2 T fresh coriander, Chopped
- 1 c dry white wine

1. Cut the meat into 1 1/2-in. cubes
2. Heat the oil in a pressure cooker. When it is quite hot, add about 1/3 of the meat cubes. Cook, stirring, until nicely browned.
3. Using a slotted spoon, transfer the cubes to a platter. Add another third of the meat cubes and brown them. Transfer them to the platter. Brown the remaining meat cubes and transfer them to the platter.

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4. Add the green peppers to the fat remaining in the cooker and cook until wilted. Add the garlic and cook about 5 sec., stirring.
 5. Return the meat cubes to the cooker. Add the remaining ingredients and mix well. Cover with the lid and add the pressure regulator. Cook 20 min.
 6. Remove the lid according to the manufacturer's instructions. Cook down, uncovered, about 10 min. or until the sauce is reduced slightly.
- Serve with cumin rice.

Green Chili W/ Pork

Yield: 6 Servings

- 1/2 c olive oil
- 2 lg yellow onions, chopped,
-about 4 cup,s
- 8 md garlic cloves,peeled and
-chopped
- 8 fresh jalapeno peppers
-stemmed and,minced
- 1 1/2 T mexican oregano,Dried
- 3 lb boneless pork shoulder,cut
-into 1/,2 cubes
- 5 c chicken stock (or),Canned
-broth
- 1 salt
- 28 oz italian plum,Crushed
-tomatoes,drai,ned
- 12 lg poblano chilies (1 1/2 lb)
-roasted,and peeled or
- 28 oz can whole roasted mild green

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- chilie,s, drained

In a large heavy duty casserole or Dutch oven (about 5 qt.) warm the oil over medium heat. Add onions, garlic, Jalapenos, and carrots. Cook, stirring once or twice, for 10 minutes. Stir in oregano and pork cubes and cook until pork has lost its pink color, about 20 minutes. Stir occasionally. Stir in the chicken stock, 1 tsp of salt, crushed tomatoes and the grated potato. Bring to a boil, then lower the heat and cook partially covered, for 1 1/2 hours, stirring occasionally. Cut the Poblano into 1/2" strips. Add them to the chili and cook , stirring often, for another 30 to 45 minutes or until the pork is tender and the chili is thickened to your liking. Taste for correct seasonings and let cook another 5 minutes. Serve hot.

NOTE: To roast Poblanos, stick them on a serving fork and turn over a gas burner until thoroughly charred. Wrap chilies in a paper bag after you roast them. When cool, rinse under cold running water, rubbing off the burned skin. Pat dry and de-stem chilies.

Green Chili With Pork

Yield: 6 Servings

1/2 c olive oil
2 large yellow onions
1 chopped, about 4 cups
8 medium garlic cloves
1 peeled and, Chopped
8 fresh jalapeno peppers
1 stemmed and, Minced
3 carrots, peeled and sliced
1 crosswise into 1/2 pieces
1 1/2 T oregano, Dried
1 preferably mexican

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3 lb boneless pork shoulder
1 cut into 1/2 cubes
5 c chicken stock or
1 broth, Canned
1 salt
28 oz italian plum, Crushed
1 tomatoes, drained
1 potato, peeled and grated
1 (1= 8 oz)
12 large poblano chilies
1 (1 1/2 lb)
1 roasted and, Peeled
1 *or*
28 oz can whole roasted mild
1 green chilies, drained

In a large heavy duty casserole or Dutch oven (about 5 qt.) warm the oil over medium heat. Add onions, garlic, Jalapenos, and carrots. Cook, stirring once or twice, for 10 minutes. Stir in oregano and pork cubes and cook until pork has lost its pink color, about 20 minutes. Stir occasionally.

Stir in the chicken stock, 1 ts of salt, crushed tomatoes and the grated potato. Bring to a boil, then lower the heat and cook partially covered, for 1 1/2 hours, stirring occasionally.

Cut the Poblano into 1/2" strips. Add them to the chili and cook, stirring often, for another 30 to 45 minutes or until the pork is tender and the chili is thickened to your liking. Taste for correct seasonings and let cook another 5 minutes. Serve hot.

NOTE: To roast Poblanos, stick them on a serving fork and turn over a gas burner until thoroughly charred. Wrap chilies in a paper bag after you roast them. When cool, rinse under cold running water, rubbing off the burned skin. Pat dry and de-stem chilies.

Green Chili With White Beans

Yield: 10 Servings

2 lge. bell peppers, seeded
3 T salad oil
2 c green onions & tops, Sliced
8 cloves garlic/pressed, Minced

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4 t cumin,Ground
6 cn tomatillos (16oz.each)
4 cn green chiles (7oz.ea.),Diced
6 cn italian white beans,drained
3 lb pork shoulder of fat,Trimmed
4 t oregano
1/2 t cayenne pepper
1/2 c cilantro leaf,Lightly Packed

Thinly slice bell pepper crosswise. Heat oil in a 10 qt. pot over med-hi heat; add bell pepper, onions, garlic, and cumin. Cook, stirring, until onions are soft. Mix in tomatillos (break up with spoon) and their liquid, chiles, beans, pork oregano, and red pepper. Bring to boil; reduce heat and simmer until pork is tender when pierced (abt 2 hrs.) For a thin chili, cook covered; for thicker chili, cook uncovered to desired consistency. Stir occasionally. Stop here. Cover. Refrigerate for 3 days. Reheat before continuing. Reserve a few cilantro leaves; chop remaining leaves. Stir chopped cilantro into chili; garnish with reserved leaves. Serve.

Green Garlic Chili

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Yield: 1 Servings

2 lb beef use any desired cuts
1/2 c olive oil
3 bulbs fresh garlic
6 fresh green chiles
1/2 t salt
1/2 t white pepper
1 lg onion
3 lg green tomatoes

Cut beef into slices or 1/2 inch cubes. Heat oil in skillet and cook beef until well-done and tender. Separate bulbs into cloves and peel. Place whole cloves in skillet and cook until tender. Add green chiles and onions. Dice green tomatoes and add to skillet. Add the remainder of the seasonings and cook, covered to retain as much juice as possible.

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Gringo Chili

Yield: 8 Servings

2 T bacon grease
1 medium onion coarsely choppe
2 lb lean chuck, Coarse Ground
2 T red pepper flakes, Dried
2 T chili powder
1 t ground oregano, Dried
2 T cumin, Ground
5 cloves of garlic, Crushed
4 10 1/2 oz cans tomato soup
2 10 1/2 oz cans of onion soup
2 T masa harina

Melt the bacon grease in a large pot over medium heat and add the onions and sautee until the onion becomes transparent. Combaine the oregano, red pepper flakes, and 1 1/2 Tblspn of the cumin. Add this to and cook until the meat is browned. Stir-in the soups and bring to a boil. Add the masa harina at this point and reduce heat to simmer. Cook for 30 minutes, stirring frequently. Add the remaining cumin at this point and simmer for 5 more minutes.

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Ground Turkey And Black-Bean Chili

Yield: 6 Servings

1 T oil
2 c finely red pepper, Chopped
1 c onion, Chopped
1/2 c finely carrot, Chopped
2 lg garlic cloves, minced
4 t chili powder
2 t cumin, Ground
1 lb turkey breast, Ground
2 15oz cans black beans, rinse
3 c chicken broth, Canned
1 T tomato paste

Heat oil in large saucepan or dutch oven over med heat. Add pepper, onion, carrot and garlic; saute until tender, about 12 min. Add chili powder and cumin; stir to blend. Increase heat to med high and add turkey; break up with spoon and saute until turkey is no longer pink, about 3 min. Add beans, broth and tomato paste and bring to boil. Reduce heat and simmer chili until liquid thickens, stirring occasionally, about 1 hour. Season with salt & pepper.

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Chili Entry Winner

6 frozen, skinless, boneless chicken breasts 2 tbsp chicken boullion powder 1 quart water 2 tbsp olive oil 3 medium onions, chopped 28 oz red kidney beans, rinsed and drained (2 - 14oz cans) 14 oz pork and beans 1 large red pepper, chopped 1 medium green pepper, chopped 38 oz canned tomatoes, chopped, with liquid (2 - 19oz cans) 11 oz tomato paste (2 - 5-1/2oz cans) 6 oz chicken stock (from cooking breasts) 3 tbsp parsley 1-1/2 tsp cilantro (mexican) 1 tsp garlic 2-1/2 tsp cumin 3-1/2 tsps chili powder 2 tbsp hot pepper sauce (watkins inferno sauce) 1/2 tsp salt 1/4 tsp mexican pepper blend (watkins) 1/2 tsp sugar

Mix 2 tbsp chicken boullion powder with water. Add frozen chicken breasts and bring to boil. When chicken breasts are just done and have plumped up, drain, saving some of the chicken stock. While draining and cooling, saute the chopped onions in the olive oil until just tender. Add chopped green and red peppers and saute about 3-4 minutes. Turn heat down to low. Slice the chicken breasts into chunks and add to pot. Add the drained beans, pork and beans, and spices. Simmer for about 10-15 minutes. Serve with sourdough bread or buns.

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H&L Speakeasy Chili

Yield: 12 Servings

5 lb ground round
16 oz can, dark red kidney beans
16 oz can, light red kidney beans
2 (16 oz) cans small red beans
1 T vegetable oil
3 lg green peppers, cored and
1 chopped
3 jalapeno peppers, cored and
1 chopped
1 lg red onion, chopped
1 lg spanish onion, chopped
1 lg white (or yellow onion)
1 chopped
8 (8-10!) cloves garlic
1 finely, Chopped
4 (28-32 oz.) cans whole
1 tomatoes
3 (64 oz) cans of tomato juice
1 chili powder, To Taste
1 salt and pepper

Break up and cook meat in large frying pan until browned and crumbly.

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Drain thoroughly. Season with salt, pepper, and at least 1 tablespoon of chili powder. Set aside. Saute green peppers, jalapenos, onions, and garlic in oil until limp. Quarter the whole tomatoes and dump with juice from pan into a large pot. Add hamburger, sauteed vegetables, and beans to pot. Add tomato juice until chili is soupy, not too thick. Season with chili powder to taste. Simmer for 90 minutes, stirring frequently to prevent scorching. Leftover chili can be frozen.

Habanero Chile Chili

Yield: 1 Servings

3 T cooking oil
1 lb round steak -- cut into,Lean
1 bite
1 c onion --,Chopped
1 c red (or green bell peppers
---)
1 chopped
2 cloves garlic --,Minced
16 oz kidney beans and liquid
2 c tomatoes --,Chopped
16 oz tomato sauce,low sodium
1 c beef broth
11 oz fried's blackeyed peas
1 fried's habanero,Dried
1 chiles -- * see note
2 T fried's fresh cillantro --

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1 chopped
1 T fried's fresh basil --
1 chopped
1 T brown sugar,packed
1 t worcestershire sauce
1 fried's bay leaf
1 c niblet corn,low sodium
1 salt --,To Taste
1 size strips * see
1 notes
1 reconstituted
1 according to package
1 directions seeded
1 and finely,Chopped

In a large Dutch oven or stockpot, heat half of the oil. Brown meat in hot oil on all sides. Remove from pan with a slotted spoon. Drain off fat. Add remaining oil to pan, saute onion, bell pepper and garlic for 3 minutes. Stir in cooked beef, kidney beans and liquid, chopped tomatoes, tomato sauce, broth, blackeyed peas, habanero chiles, cilantro, basil, brown sugar, worcestershire and bay leaf. Bring the mixture to a boil. Reduce heat and simmer, partially covered for 35 to 45 minutes, or until vegetables are tender. Stir in corn and salt to taste and cook 5 minutes more. Remove bay leaf. Serve in bowls topped with shredded cheese and pass warm tortillas.

Yield: 8 cups

Hackerlar's Chili

Yield: 12 Servings

2 lb beef,Ground
1 lb pork,Ground
2 onion --,Chopped
1/2 green pepper --,Chopped
1 cn beef broth
1 cn tomatoes,canned -- 15 oz
1 cn light red kidney beans -- 15
1 oz
1 cn dark red kidney beans -- 15

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1 oz
1 cn chili beans -- in chili
1 gravy
1 cn tomatos in puree --,Crushed
28 oz
1 cn tomato paste -- 6 oz
1/2 T salt
1/2 T pepper
3 T chili powder
1/2 T cayenne --,Crushed
1/2 T garlic powder
1/2 T oregano
1/2 T cumin powder

Combine ground meat, onion green pepper and half of the salt and pepper in large pot and cook until meat is browned and onion and green pepper are tender, stirring frequently. Drain off fat and add beef broth and whole tomatoes, crushing them while adding to the pot. Bring to a boil stirring frequently. Add all the beans and continue boiling for 5 minutes stirring constantly. Add all remaining ingredients, reduce heat and simmer for 3 hours.

After simmering 1 1/2 hours, taste and adjust spices (heat level). Chopped jalapenos, your favorite salsa, more cayenne etc. can be added to obtain the desired heat level.

Half Hour Chili

Yield: 4 Servings

4 T vegetable stock
3 onions, chopped

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1 carrot, chopped
1 T jalapeno pepper, Minced
1 (fresh (or)), Canned
2 cloves of garlic, minced
3 t chili powder (3-4 tsp)
1 t cumin, Ground
1 can (28 oz) tomatoes
1 with their juice, Chopped
1 can (14 oz) tomatoes
1 with their juice, Chopped
1 t brown sugar
1 can (15 oz) red kidney beans
1 and rinsed, Drained
1/3 c fine (or medium grain)
1 bulgur
1/2 c nonfat plain yogurt
1/3 c scallions, Chopped
1/4 c fresh cilantro or, Chopped
1 parsley

In a Dutch oven or a large saucepan, heat the vegetable stock over medium heat. Add the onions, carrot, jalapeno peppers, garlic, chili powder and cumin. Braise, covered, for 5 to 7 minutes, or until the onions and carrots are soft. Add the tomatoes with their juice and the sugar; cook for 5 minutes over high heat. Stir in the beans and bulgur, and reduce heat to low. Simmer the chili, uncovered, for 15 minutes, or until thickened. Serve with yogurt, scallions, and cilantro or parsley on the side.

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Ham Flannagan's Va. Champ Chili

Yield: 6 Servings

3 T butter
2 to 3 jalepeno peppers, chped
2 to 4 cloves garlic, crushed
2 to 3 large onions, sliced
3 to 4 lb sirloin or, Diced
1 fillet steak
1 pinch oregano
1 olive (or peanut oil)
1 1/2 to 2 oz chili powder
28 oz can tomatoes
3 1/2 to 4 1/2 c water, added as
1 needed
Cayenne to taste secret ingredi
1 a dollop of sherry wine
1 blackstrap molasses, corn
1 meal mush made into a paste
1 with water.
1 salt/pepper, To Taste
1 cumin powder
1 worchestershire sauce

Saute peppers, garlic, and onion in butter. Add worchestershire sauce and cumin to taste. In Dutch oven or large skillet, brown meat chunks along with oregano and chili powder. Add first mixture (onions, etc), tomatoes, chili and water as needed. Bring to a boil rapidly, while stirring constantly. Reduce heat to very low while stirring, and add secret ingredients to taste. Add corn paste or arrowroot to thicken if desired. Stir constantly and taste often.

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Hank's Chili

Yield: 12 Servings

1 c onion, chopped
3/4 c green pepper, chopped
3 T butter
3 lb chuck, Ground
16 oz hot chili beans
3 T chili powder
1 T garlic powder
32 oz tomatoes, crushed
1 T celery salt
1 t cumin, ground or seed
2 t salt
1 T coriander
2 T brown sugar
1 c chabblis wine (or dry
-sherry)
1 T worcestershire sauce
3 T steak sauce
32 oz mexican chili beans

IN A SKILLET SAUTE ONION AND GREEN PEPPER IN BUTTER UNTIL ONION IS TRANSPARENT. ADD MEAT AND BROWN. DRAIN WELL. PLACE IN A LARGE POT. MASH HOT CHILI BEANS AND ADD TO MEAT. STIR IN TOMATOES, CHILI POWDER, CELERY SALT, GARLIC POWDER, CUMIN, WINE, WORCESTERSHIRE SAUCE AND STEAK SAUCE. SIMMER 1 HOUR, STIRRING OCCASIONALLY. ADD MEXICAN STYLE BEANS. STIR AND HEAT UNTIL WARM.

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Hard Hat Chili

Yield: 1 Servings

3 lb lean beef,* see note
4 oz chili powder, (gebhardt's)
2 T cumin,Ground
1 T ground oregano, (mexican)
1 T garlic powder
2 t cayenne pepper
1/8 t hickory smoke salt, (spice i
8 oz tomato sauce
1 t celery salt
5 T onions, (minced dehydrated)

Recipe by: Jim Bardsley <jbards@unixsrv1.lsumc.edu> * chuck tender preferred

Brown meat and drain. cover meat with water. Add onion and garlic. Boil slowly for 30 minutes. Add remaining ingredients. Simmer until meat is tender (about 1 1/2 hours.)

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Harpoon Chili

Yield: 16 Servings

2 T olive oil
1 purple onion -- coarsely
1 chopped
1 spanish onion -- coarsely
1 chopped
4 cloves garlic -- finely
1 chopped
2 t chili powder -- (2-3)
2 t ponns chili flakes, Crushed
1 (2-3)
1 T cumin (1-2), Ground
1 sm eggplant -- and, Peeled
1 diced
1 c white beans -- soaked
1 c black beans -- sooked
2 lb red kidney beans --, Cooked
1 and rinsed, Drained
12 oz bottled beer -- harpoon ale
1 T greek oregano, Dried
40 oz tomatoes -- chopped, Canned
1 lb skinless boneless chicken
1 breast -- (or more)
1 and sliced, Poached
1 red bell pepper -- cored cut
1 in strips
1 green bell pepper -- cored
1 cut in strips
1 goat cheese

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1 fresh cilantro, Chopped

1. Heat oil over low flame in a heavy-bottomed stockpot. Add onion, garlic, and spices and cook, covered, until golden, about 15 minutes.
2. Add eggplant and cook, covered, for 15 minutes, stirring occasionally.
3. Add beans, Harpoon ale, oregano, and tomatoes. Cook, covered, over medium heat for 30 minutes. Reduce heat to low and cook for 2 to 3 hours (or less if using already cooked beans), partly covered, making sure all beans are completely soft.
4. Add chicken and peppers and cook until just heated.
6. Serve with a dollop of (soft) goat cheese and fresh cilantro.

Harrods Creek Fire Dept Vegetarian Chili

Yield: 1 Servings

3 c tomato juice
1 T pepper
3/4 c bulgur wheat
5 T chili powder
2 T safflower oil
1/2 t oregano
1 onion, diced
1 t cumin
3 stalks celery, chopped
1 t sweet basil leaf
3 carrots, chopped
4 md cloves garlic, pressed
1 (28 oz) can whole
1 1/2 green bell peppers, diced
-tomatoes, mashed
1 (30 oz) can dark red
1 T lemon juice kidney beans
1 T salt
1 1/2 c garbanzo beans, Canned

Place 1 cup tomato juice in a saucepan and bring to a boil over

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medium heat. Remove from heat immediately and add bulgur wheat. Cover and let stand for 15 minutes. Heat safflower oil in a heavy pot over medium heat. Add onion, cook until translucent. Add celery, carrots, tomatoes, lemon juice, and spices. Cook until vegetables are tender, about 10-15 minutes. Add diced green pepper and cook another ten minutes. Add kidney beans, garbanzo beans, bulgur wheat mixture and rest of tomato juice. taste. Stir thoroughly and simmer for 30 minutes over low heat. If too thick, add water as needed and stir occasionally so the bulgur doesn't stick.

Hawg Ridin' Fool's Chili

Yield: 6 Servings

5 lb gr chuck
1 large onion, Chopped
4 garlic cloves, finely chopped
1 jalapeno (canned) with seeds
1 cn beer
2 T cumin
4 T new mex grd red chilies

1 ts Paprika 1 ts Grd black pepper 1 ts Flavor enhancer 1 ts Salt 1 pk Chill Lee's chili mix Water

Brown the meat. Brown onions, garlic and jalapeno together. Combine meat and onion with beer, cumin, chilies, paprika, pepper, flavor enhancer and salt; marinate for one hour. Add water to cover. Stir

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well. Cook chili-grind meat at least 2 hours. Hand cut meat should be cooked 3 to 4 hours. Hamburger meat, after its browned, should be ready in about 30 min. If using a fresh jalapeno, remove the seeds.

Headquarters Chili

Yield: 10 Servings

3 lb lean beef, Coarsely Ground
2 small green peppers, chopped
2 medium onions, thinly sliced
2 c1 garlic, crushed
1/4 c cooking oil
3 one-pound cans tomatoes
3 T chili powder

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2 t cumin seds (or ground)
-Crushed
1/4 t tabasco sauce
1 c water
3 15-ounce cans pinto beans or

Cook beef, green peppers, onions and garlic in oil in large heavy kettle until beef is lightly browned. Add all ingredients except beans. Cover and simmer 45 minutes. Stir in undrained beans; cover and simmer 25 minutes. Makes about 4 quarts

Healthy Two-Bean Chili

Yield: 8 Servings

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1 c texturized vegetable protein
7/8 c vegetable (or beef broth)
1 lg onion, chopped
1 lg green pepper, chopped
1 cn 1lb tomatoes crshd, Unsalted
1 cn 1lb tomato sauce, Unsalted
1 cn 1lb red kidney beans, drain
1 cn 1lb pinto beans, drained
2 1/2 T chili powder
1 t oregano, Dried
1/2 t cumin, Ground
1 c nonfat/reduced cheddar chse

Combine the TVP (texturized vegetable protein) and broth in a 3 quart pot, and bring to a boil over high heat. Remove the pot from the heat, and let sit for 5 minutes or until the liquid has been absorbed.

Add all of the remaining ingredients except for the cheese to the TVP mixture, and stir tomix well. Place over high heat, and bring to a boil. Reduce the heat to low, cover and simmer for 25-30 minutes, or until the vegetables are tender.

Serve hot, topping each serving with some of the cheese if desired.

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Hearty Chili

Yield: 6 Servings

1 lb beef, ground
2 lb onions, Sliced
6 garlic cloves, minced (or
-less)
6 oz tomato paste (or use about 8
- oz cream of tomato soup)
6 c kidney beans
4 oz green chili peppers, chopped
- (2 cans)
2 T chili powder
2 t oregano (or less)
1/4 c oil

Saute onions in oil. Add ground beef and cook until brown. Add remaining ingredients including liquid from kidney beans.

Simmer covered for 20 minutes, stirring occasionally. (You may need to add more water during simmering.)

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Homestyle Chili

Yield: 8 Servings

1/4 c fat, trimmed from chuck
-roast
3 lb beef chuck roast, coarsely
-ground (or cut i)
6 cl garlic
6 T chili powder
3 T cumin, Ground
2 t salt
2 cn enchilada sauce, mild or hot
- 10 ounces ea
1/4 c masa, or cornmeal
1/4 c water

Place the chopped fat from roast in bottom of Dutch oven (preferably cast iron.) Render enough fat to cover the bottom of the pot. Remove browned pieces with slotted spoon. (Note: If you use pre-ground "chili meat" do not add additional fat. There is enough in the meat. Just put the meat in the pot and proceed.)

Add meat and cook until meat loses color. Cook long enough to evaporate the water released by the beef, but do not brown. Add garlic and stir to release aroma. Add chili powder, cumin, and salt to taste. Stir to coat meat with the spices.

Add enchilada sauce and water (you may substitute beef broth for the water) and bring to a boil. Reduce heat, cover, and simmer for 1 hour or until meat is tender. Adjust seasoning.

Add just enough of the additional water to the masa to make a smooth paste. Press out all lumps with the back of a spoon. Gradually, add masa paste to chili, stirring constantly. Cook, uncovered, until thickened and flavors mellow, 10 to 12 minutes more.

Note: If enchilada sauce is not available, use 2 cans (14.5 oz/400 ml each) beef broth. A bit more thickening may be needed. Add cayenne pepper to taste if a hotter chili is desired.

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Hot 'n' Sassy Two Rivers Chili

Yield: 4 Servings

1 lb lean beef,Ground
3 T homemade chili mix
2 cn red beans,drained (16oz cn)
1 cn tomatoes (28oz cn),Crushed
1 1/4 c water
3 T honey
1 T chocolate unsweetened,Grated
1/4 t pumpkin pie spice
4 drops hot pepper sauce
1 hot cooked,spaghetti
1 cheddar cheese,Grated
1 oyster crackers

HEAT 12" SKILLET OVER MEDIUM HEAT; ADD GROUND BEEF; COOK ABOUT 5 MINUTES, STIRRING FREQUENTLY. STIR IN CHILI MIX TO COAT MEAT COMPLETELY. STIR AND COOK FOR TWO MINUTES. STIR IN BEANS, TOMATOES, WATER, HONEY, CHOCOLATE, AND PUMPKIN PIE SPICE. BRING MIXTURE TO A BOIL. REDUCE HEAT, SIMMER FOR 15 MINUTES, UNCOVERED, STIRRING OCASSIONALLY UNTIL MIXTURE THICKENS. REMOVE FROM HEAT STIR IN HOT PEPPER SAUCE. MAKES 4 SERVINGS

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Hot Chili - Southern

Yield: 8 Servings

3 oz jalapeno peppers, chopped
8 oz red peppers, chopped
8 T capsicum pepper
3 chinese chilies, dried
4 t cayenne
4 lb beef, ground
4 bell pepper, chopped
4 onion, medium, chopped
12 T chili powder
2 t mustard powder
48 oz stewed tomatoes
48 oz corn, cut
1 t garlic powder
2 c wine
OPTIONAL =====
52 oz kidney beans

Brown ground beef. Add chopped peppers and onion. After onions and peppers are cooked add every thing else. Simmer for 2 hours, stir occ. Serve the beans on the side, if you must.

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Hot-Rod Lincoln Chili

Yield: 1 Servings

- 1 3/4 lb chili grind meat
- 3 sl bacon
- 1 T cumin seed, roasted and
-ground
- 1 T new mexican chili powder
-plain
- 1 T ancho chili powder, plain
- 1 T california chili powder
-plain
- 1 t mexican oregano, crushed
- 1/4 t thyme
- 1/4 t allspice
- 1/4 t cilantro, Dried
- 1 lg onion (chopped fine)
- 2 stalks celery (chopped fine)
- 1 cn el paso green chiles (mild)
- 3 jalapeno chilies, seeded
-chopped fine
- 1 habanero chili, seeded

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-chopped fine
1 lg clove garlic
2 15 oz cn stewed tomatoes
-(pureed i,n a blender)
1 12 oz can beer
1 t beef base
3 t paprika,sweet
1 t coriander powder
1/4 t cayenne pepper
1 shot jim beam bourbon whisky
2 T olive oil masa harisa (corn
-flour f,or thickening)

Cook bacon and reserve grease for sauting onions and garlic. In a large chili pot, saute onion and garlic. Remove onions and garlic and set aside. Add olive oil and cook meat until grey in color, but not browned. Add onion and garlic back to chili pot.

Add dry spices and cook while stirring for 3 or 4 minutes. Add stewed tomatoes, bacon bits, chiles, beer, celery, whiskey, beef base. Bring to a boil and then simmer until done. 3 to 4 hours.

Howard's Hellish Relish Chili

Yield: 10 Servings

1 T oil
2 lb chicken breasts boneless -
-or pork,shoulder roast
2 onions
2 t garlic,Minced
1 t oregano
1 t cumin powder
2 t red chili,Ground
1 T red chili flakes
1 tomato
1 cn tomatillos
4 lb green chilis

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4 c wyler's chicken boullion
3 T cornstarch

chilis, tomato and tomatillos. Add oil to heavy, preferably cast iron, skillet and brown chicken over high heat. It is best to do it in two or three small batches. Remove to large saucepan. Add onions and garlic to leftover oil and brown until onions are soft. Add oregano, cumin, and red chili, and cook for two or three minutes. Transfer from skillet to saucepan with chicken. Add tomato, tomatillos, chilis, and chicken broth. Bring to a boil and simmer for 3 - 4 hours. Add water as necessary to maintain the desired consistency. Add 3 - 4 tablespoon cornstarch mixed with water prior to serving to thicken as desired.

Eat from a bowl accompanied with a warm flour tortilla or use it as a sauce over chili rellenos, eggs, enchiladas, or just about anything. One of my favorite meals is to grill a steak until nice and juicy, smother with green chili, sprinkle some grated cheese on top and serve with Mexican rice.

Howard's Hotter'n' Hell Green Chili

Yield: 10 Servings

1 T oil
2 lb chicken breasts boneless -
-or pork, shoulder roast
2 onions
2 t garlic, Minced

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1 t oregano
1 t cumin powder
2 t red chili,Ground
1 T red chili flakes
1 tomato
1 cn tomatillos
4 lb green chilis
4 c wyler's chicken boullion
3 T cornstarch

chilis, tomato and tomatillos. Add oil to heavy, preferably cast iron, skillet and brown chicken over high heat. It is best to do it in two or three small batches. Remove to large saucepan. Add onions and garlic to leftover oil and brown until onions are soft. Add oregano, cumin, and red chili, and cook for two or three minutes. Transfer from skillet to saucepan with chicken. Add tomato, tomatillos, chilis, and chicken broth. Bring to a boil and simmer for 3 - 4 hours. Add water as necessary to maintain the desired consistency. Add 3 - 4 tablespoon cornstarch mixed with water prior to serving to thicken as desired.

Eat from a bowl accompanied with a warm flour tortilla or use it as a sauce over chili rellenos, eggs, enchiladas, or just about anything. One of my favorite meals is to grill a steak until nice and juicy, smother with green chili, sprinkle some grated cheese on top and serve with Mexican rice.

Howie's Favorite Chili

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Yield: 8 Servings

2 T butter
4 lb beef sirloin, coarse grind
6 oz tomato paste
4 c water
3 onions
1 bell pepper(s)
4 garlic cloves
3 T red chile, hot, ground
1 T oregano, dried, pref. mexican
1/2 t basil
1 T cumin
1 salt
1 pepper

1. Heat the oil or butter (or a blend of the two) in a heavy 4-quart pot over medium heat. Add the meat to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 2. Stir in the remaining ingredients. Bring to a boil, then lower heat and simmer, uncovered, for 2 to 3 hours. Stir occasionally and add more water if necessary. Taste and adjust seasoning.

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Hy Abernathy's Georgia Chain-Gang Chili

Yield: 20 Servings

1 c burgundy, dry
1/2 t thyme, dried
2 bay leaves
4 garlic cloves, med, fine chop
1/2 t black pepper, freshly ground
6 lb beef, coarse grind
2 chicken breasts, large
1 water
2 t salt
2 T oil, vegetable
2 onions
3 pork chops, coarse grind
10 T red chile, mild, ground
1 t cayenne pepper
1 t oregano, dried, pref. mexican
1/2 t cumin
1 rosemary
1 1/2 c tomatoes, italian-style
16 oz tomato sauce
8 oz tomato sauce, mexican hot
1 cn chiles, green, mild, whole
1 cn jalapeno peppers, pickled
2 T hot pepper sauce, liquid
1 T butter
3 chiles, fresh whole green
1/2 c mushrooms
1/2 c sauterne
12 oz beer

1. In a large non-aluminum (preferably glass or glazed cast iron) bowl make a marinade by combining the burgundy, thyme, bay leaves, garlic, and black pepper. Place all the beef in the bowl and mix lightly to coat the meat well. Cover and refrigerate overnight. (If time is short marinate for 2 hours at room temperature.) 2. Place the chicken breasts in a saucepan with enough water to cover. Add 1 teaspoon salt and simmer over low heat for 1/2 hour. Remove the chicken reserving the liquid. Chop the chicken breasts fine and reserve. 3. Heat the oil in a large heavy pot. Add the onions and cook until they are translucent. 4. Meanwhile, drain the beef, straining and reserving the marinade. Mix the beef and pork together, then combine the meats with the ground chile, cayenne pepper, oregano, cumin, rosemary, and the rest of the salt. Add this meat-and-spice mixture to the pot with the onions. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 5. Add half the marinade, the reserved chicken, tomatoes,

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both tomato sauces, jalapenos, and 1 tablespoon of liquid hot pepper sauce to the pot. 6. Melt the butter in a heavy skillet over medium heat. Add the fresh chiles, mushrooms, and a small amount of the Sauterne and cook for 3 minutes. Add this to the pot. 7. Bring to a boil and simmer, uncovered, for at least 3 hours. When the chili is cooking, from time to time stir in the remaining marinade, the remaining Sauterne, and beer. If more liquid is needed, stir in the water the chicken was cooked in. Taste and adjust seasonings.

Idaho Chili-Quick & Easy

Yield: 1 Servings

3 c idaho pinto beans*,Cooked
-or- red b,eans
1 1/2 lb hamburger,Lean
24 oz tomato sauce,Canned
1 onion,chopped
1 clove garlic,chopped
3 T chili powder
2 t cumin
1 t paprika
1 t thyme
1 t oregano

Saute hamburger and chopped onion, drain. Add to beans with spices, garlic and tomatoes. Salt & pepper to taste. Simmer 1 hour or until heated and flavors blend.

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Idaho Hearty Chili

Yield: 6 Servings

1 md onion, chopped
2 cn idaho kidney beans* - (16 oz
- each)
3/4 lb round steak - 1 x 1/2, Sliced
- x 1/4
1 cn (6 oz) tomato paste
1 T chili powder
1 T dry parsley
1 clove garlic, minced
2 T vegetable oil
1 green pepper, diced
1 cn (16 oz) tomatoes
2 T brown sugar, Packed
1 t cumin, Ground
1 t coriander
1 t oregano, Dried
1 t rosemary, crushed

CONDIMENTS =====

1 cheddar cheese, Shredded
1 onion, Chopped
1 tomatoes, Diced
1 avocados, Diced
1 dairy sour cream

Saute onion & garlic in oil; Add the meat and brown. Add remaining ingredients except condiments. Simmer, covered, 1-1/2 hours; stir occasionally. Serve with choice of condiments.

Makes about 6 servings.

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Italian Style Chili

Yield: 1 Servings

1 lb ground beef, lean
3/4 c onion, chopped
1 26 oz. jar pasta sauce
1 1/2 c water
1 cn whole tomatoes, undrained >>>
1 up., Broken
1 cn sliced mushrooms, drained
1/3 c pepperoni, sliced (2 oz)
1 T beef bouillon, granulated or
3 bouillon cubes
1 T chili powder
2 t sugar

In large kettle or Dutch oven, brown meat with onion; pour off fat. Add remaining ingredients; bring to a boil. Reduce heat; simmer uncovered 30 min., stirring occasionally. Garnish as desired. Refrigerate leftovers.

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James Beard's Chili

Yield: 2 Servings

1 T vegetable oil
1 T butter
6 onions, halved and sliced
3 lb beef (1.5 kg), Ground
1/4 c chili powder
2 t oregano, Dried
1 t cumin
2 28oz cans tomatoes
-undrained
5 1/2 oz can tomato paste
1 c beer
1 t salt
1/2 t hot pepper sauce
2 12oz cans corn, drained
1 pepper

In large sause pan or Dutch oven heat oil and butter over medium

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heat; cook onions, stirring occasionally, about 10 minutes until tender, but not brown. Add beef and cook, stirring to break up, until no longer pink. Drain off fat. Stir in chili powder, oregano and cumin; mix well. Add tomatoes, breaking up; tomatoe paste, beer, salt, and hot pepper sauce. Bring to a boil, reduce heat and simmer, uncovered, 45 minutes. Add corn; simmer 10 minutes longer or until thickened. Taste; adjust seasonings with salt, pepper, and hot pepper sauce.

Makes about 10 servings.

Jane's White Chili

Yield: 10 Servings

2 T butter
2 lb chicken, boneless, chopped
2 md onions, chopped
1 c chicken broth
8 oz green chilies
2 cl garlic, chopped
2 t cumin
1 t oregano, dried
1/4 t cloves, ground
1/4 t cayenne (or more)

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48 oz jar of great northern beans
3 c monterey jack, shredded

Saute chicken, onions and garlic in butter until chicken is done.

Mix

in seasonings and chilies and saute for a few more minutes. Add this mixture with chicken broth and beans to crock pot. Cook on low for 4-8 hours. Add cheese just before serving.

Jay Pennington's Just Plain Good Chili

Yield: 16 Servings

1 oil
3 medium onions, finely choppe
2 medium green peppers, finely

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3 stalks celery, finely choppe
8 lb beef, Coarsely Ground
6 oz tomato paste
2 cn (1lb-13oz) cans stewed tomat
2 cn (1lb) tomato sauce
1 cn (7oz) chile salsa
3 cloves garlic, finely choppe
3 oz jar chili powder
1 medium jalapeno chili, seede
2 T salt
1 oregano
1 garlic salt
1 pepper, Coarsely Ground

Thinly cover bottom of heavy 2 gal pot with oil. Saute onions, green peppers and celery 10 min.. Add meat and cook 10 min or until brown. Stir in tomato paste, stewed tomatoes and tomato sauce. Add chopped garlic, chili powder, salt, dash oregano, chile salsa and jalapeno. Cook 30 min, season to taste with garlic salt and pepper, then simmer 2 1/2 hours. Stir every 10-15 min. Serves 16

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Jay Pennington's Prize-Winning Chili

Yield: 16 Servings

1 T oil, cooking
3 onions
2 bell pepper(s)
2 celery stalks
3 garlic cloves
8 lb beef round, coarse grind
40 oz tomato sauce
40 oz tomatoes, stewed
6 oz tomato paste
5 c water
4 oz chile salsa
1 jalapeno pepper
8 T red chile, hot, ground
4 T red chile, mild, ground
4 oz whole green chiles
1 T cumin, ground
1 t oregano, dried, pref. mexican
3 T salt
1 pepper

1. Heat the oil in a heavy 10- to 12-quart pot over medium heat. Add the onions, bell peppers, celery and garlic. Cook, stirring, until the onions are translucent.
2. Add the meat to the pot a little at a time, stirring occasionally, until the meat is evenly browned.
3. Stir in the remaining ingredients. Bring to a boil, then lower heat and simmer, uncovered, for 2 1/2 to 3 hours. Stir often. Taste and adjust seasonings.

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Jeanne Owen's Chili Con Carne

Yield: 6 Servings

1/3 c olive oil
3 lb beef round,lean,1 cubes
2 onions,medium,finely chopped
3 garlic cloves,med,fine chop
1 salt
4 c water,boiling
1 t caraway seeds
2 t sesame seeds
1/2 t oregano,ground,pref. mexican
3 T red chile,ground,hot-mild
1 c olives,green,pitted
2 cn kidney beans(16oz ea)

1. Heat the oil in a large saute pan or 6-quart braising pan over medium heat. Add the beef cubes a few at a time, stirring to brown evenly. As they are browned, remove cubes to a plate and set aside, add more cubes to the pan. Continue the process, adding more oil if necessary, until all the meat is browned. 2. Add the onions to the pan and cook, stirring, for a few minutes, then add the garlic. Cook until the onions are translucent. 3. Return the beef cubes to the pan, season with salt to taste, then add the boiling water, caraway and sesame seeds, and oregano. Bring to a boil, then lower the heat and simmer, covered, for 1 hour. 4. Gradually stir in the ground chile, tasting until you achieve the degree of hotness and flavor that suits you palate. 5. Add the olives and simmer, covered, 1 hour longer. 6. Taste and adjust seasonings, the mix in the kidney beans and heat through.

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Jen's Way Quick Chili

Yield: 4 Servings

3/4 lb meat -- * see note,Ground
1 md onion -- finely,Chopped
4 cloves garlic --,Chopped
1 chili peppers -- to,Ground
1 taste
3 T cumin,Ground
1 t oregano
1 15 oz can
1 10 oz can
1 cn beer
1 salt --,To Taste
1 tomatoes -- undrained,Diced
1 ro-tel tomatoes --
1 undrained

- 1) Brown the meat, drain off most of the fat, add onions and garlic. Saute til translucent.
- 2) Add the ground chiles, cumin, and oregano. Saute for a few more minutes.
- 3) Add the tomatoes (plain and Ro-Tel), and bring to a boil. Reduce heat and simmer @ 15 minutes.
- 4) After 15 minutes add the beer, and continue to simmer another 15 minutes or so, until you get the desired consistency.

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Jenny's Chili

Yield: 6 Servings

2 lb beef, ground
1 lg onion, chopped
2 cn kidney beans in chili gravy
2 cn tomatoes, whole, peeled
1 (16 oz)
2 t salt
1/4 c sugar, brown
1 T chili powder
1 (or more), To Taste

Combine onion and hamburger in skillet, cook, stirring frequently, until meat is brown and crumbly. Pour off excess fat. Transfer to large pot, add kidney beans, canned tomatoes, salt, brown sugar and chili powder. Cook slowly - the longer you can allow the chili to simmer the better it is. Add more chili powder to taste.

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Jess Poling's Chili

Yield: 20 Servings

3 md onions, chopped fine
2 md bell peppers, chopped fine
3 celery stalks, chopped fine
8 lb sirloin beef, coarsely ground
2 # 2 cans stewed tomatoes
3 cloves garlic, chopped fine
1 bottles gerbhardt chili powder, 3, oz. size
2 oz green chili salsa
1 sprinkling of oregano
3 T salt
1 hot green chili
1 garlic salt, To Taste
1 black pepper, To Taste
4 cans vista pinto beans, if desired

1 tbsp oil, add onions, bell peppers and celery and cook until transparent. Add beef and brown thoroughly, stirring often. Drain off excess grease. Add tomato sauce, stewed tomatoes, tomato paste (to thicken), and two tomato sauce cans water. Add chili powder, and stir thoroughly. Add salt, pepper, garlic, oregano, and stir. Add chili sauce and hot green chili and stir. Simmer on low heat for 5 to 6 hours. If chili begins to stick, add water, stir often.

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Jim's White Chili

Yield: 10 Servings

1 lb great northern beans, dried
1 1/2 qt chicken stock
1/2 t garlic, Minced
2 medium onions, chopped
1 T vegetable oil
8 oz mild green chiles, chopped
2 t cumin, Ground
1 1/2 t oregano, Dried
1/4 t cloves, Ground
1/4 t cayenne pepper
4 c diced chicken, Cooked
3 c monterey jack cheese, shred
1 salsa
1 sour cream

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Pick through beans, removing bad beans and stones. Soak overnight for faster cooking. Drain & rinse; rinse again. Add chicken broth, garlic and only one half of the onions to the beans and cook until tender. Add more water if needed. When beans are about done, saute remaining onions, chiles and spices. Add this and diced chicken to the pot. Simmer 1 hour longer. Serve in individual bowls topped with jack cheese, salsa and sour cream.

Joe Cooper's Chili

Yield: 1 Servings

3 lb beef, ground or cubed
1/4 c olive oil
1 qt water
2 bay leaves
8 dry chilie pods *or*
6 T chili powder
3 t salt
10 garlic cloves, chopped

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1 t cumin
1 t oregano
1 t cayenne
1/2 t ground black pepper, fresh
1 T sugar
3 T paprika
1/4 t cocoa (optional)
3 T flour
6 T cornmeal

In a six-quart pot, sear meat in hot olive oil, stirring constantly over high heat until grey, but not brown. Add water and mix well. Add bay leaves now, but remove and discard after 15 minutes of cooking. Simmer covered 1 1/2 to 2 hours, stirring occasionally. Add remaining ingredients, except for flour and cornmeal. Cocoa should be added now. Simmer, stirring frequently, for 30 minutes. Skim off any excess fat. Adjust seasonings and add flour and cornmeal blended with a little cold water to make a paste. Cook, stirring constantly to prevent sticking, until chili is the desired consistency.

John Wayne's Spicy Texas Chili

Yield: 10 Servings

5 lb lean beef -- or, Cubed

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1 coarsely
1 ground
1 qt water
3 T sugar
12 T salt
6 oz olive oil
5 T flour
6 T chili -- (6 to 8), Ground
5 garlic cloves
1 t pepper
2 t oregano
1 t curry

In a large pot, combine the water, meat, sugar and salt; bring the mixture to a boil, skim, then reduce heat immediately down to a simmer. Do not let the pot boil over. In a skillet, heat up the oil, add the flour and then stir and cook the mixture for about 3 hours

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Judicial Misconduct Chili

Yield: 6 Servings

3 T oil (or bacon drippings)
3 lb course beef, Ground
2 lb round steak, cubed
1 lb pork shoulder, course ground
1 lb linguica (or andouille)
1 sausage, chopped fine
3 purple onions, chopped
3 walla walla onion
6 garlic cloves, finely minced
2 can green chiles, chpd
2 green peppers, chpd
2 red peppers, chpd
2 celery ribs, minced
1/4 c parsley, minced
8 T chili powder
2 T cumin, ground
2 T spanish sweet paprika
2 T oregano, dried
4 red peppers, dried
2 t black pepper, freshly ground
1 t msg (accent)
2 t salt
1 t coriander (crushed (or) Ground
2 T maggi seasoning
1/4 c tiger sauce
16 oz beef broth
30 oz tomato sauce
12 oz tomato paste
1 can italian plum...
1 tomatoes, whole, diced
2 T masa harina (or flour)
1 lb black beans (optional)
1 beer

Wash beans carefully and soak in enough salted water overnight to cover them by 2 inches of water. Bring to a boil and simmer the next day until tender (usually 2-3 hours).

In the meantime, heat 2 T of oil in a large, heavy skillet. Add garlic, onions, bell peppers, and celery. Cook until the onions are clear. Remove and reserve. Mix ground meats. Add 1 T. oil to skillet and saute meat, cooking on high heat until thoroughly browned. Drain fat. Remove ground meat and reserve. Brown cubed meat, drain, and reserve. Place reserved vegetables and meats in chili pot along with linguica (or Andouille). Add all remaining vegetables, spices and liquids (except the beer, Masa Harina, or beans), a little at a time, stirring and mixing thoroughly between additions. Carefully bring temperature up to a simmer. Cook covered on very low heat

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approximately 5 hours. Adjust the consistency after 3 hours. If too thin, uncover and reduce by turning up heat slightly. If it is still not the desired consistency, add masa harina (or flour) to thicken, beer to thin, as needed. Taste and adjust for spices. Finally, and only if you absolutely must, add the beans.

June's Vegetarian Chili

Yield: 4 Servings

- 1 lg onion, chopped
- 1 green (or red pepper)
-chopped
- 2 cl garlic, minced
- 1 sm zucchini, cubed
- 1 cn great northern beans (16oz)
1 , rinsed and drained
- 1 cn stewed tomatoes (14.5oz)
- 1 pk mild chili seasoning
- 1 cn whole kernel corn (7oz)

Spray a non-stick pot with cooking spray and saute onion, pepper, and garlic until softened, about 5 minutes. Add zucchini, beans, tomatoes, and chili seasoning. Cover and simmer until vegetables are done to your taste. Add corn immediately before serving.

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Junkie Chili - Southern

Yield: 4 Servings

1 2/3 c chicken broth
3/16 c oil
1 1/3 lb flank steak, or top round
1 1/3 lb pork roast, boneless
3/16 c celery, chopped
18 2/3 oz stewed tomatoes
2/3 t sugar
2 green chilies, peeled
1 t oregano
1 t cumin
1 t black pepper
1 1/3 t salt
1/3 t cilantro
1/3 t thyme
1 2/3 t chili powder
1/3 c beer
1 garlic cloves, chopped
1 medium onions, chopped
2/3 green peppers, chopped
1/3 lb jack cheese, grated

Trim all fat from meat and cut into 1/2" cubes. In a 2 qt. pot, combine celery, tomatoes and sugar, simmer for 1 and 1/2 hours. Boil the green chilies for 15 minutes, let cool and remove the skin, seeds and veins, then cut into 1/4" squares. Mix all dry ingredients into beer until all lumps disappear. Combine the beer mix, tomatoes, chilies and garlic with the chicken broth and set aside. Brown the pork and then the beef, set aside. Add the onions and peppers to what is left from the cooked meat. Simmer until onions are done. Add every thing else and simmer for 2 to 3 hours. Let cool and place in the refrigerator for 24 to 48 hours. When you reheat the chili use 1/6 lb. of the cheese, add this at about 5 minutes before you serve the chili. If you wish you can add some juice from a lime.

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Just Plain Good Chili

Yield: 16 Servings

1 oil
3 onions,med, finely chopped
2 green peppers,fine chopped
3 celery,stalks fine chopped
2 T salt
1 oregano
1 garlic salt
4 pepper,Coarsely Ground
3 garlic cloves,fine chopped
2 jars chili powder,(3oz)
1 jalapeno chili
8 lb beef,coarsely ground
1 c tomato paste,(6oz)
2 c tomatoes,(1lb-13oz) stewed
2 c tomato sauce,(1lb)
1 c chile salsa,(7oz)

Thinly cover bottom of heavy 2 gal pot with Oil. Saute Onions, Green Peppers and Celery 10 min.. Add meat and cook 10 min or until brown. Stir in tomato paste, stewed Tomatoes and Tomato Sauce. Add chopped Garlic, Chili powder, Salt, dash Oregano, Chile salsa and jalapeno. Cook 30 min, season to taste with Garlic Salt and Pepper, then simmer 1 1/2 hours. Stir every 10-15 min.

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Karen's Meatless Chili

Yield: 8 Servings

1/2 c oil
2 onions, chopped
4 garlic cloves, minced
3 jalapeno chilies, minced
3 c tvp flakes (or granules)
5 T chili powder
1 t cayenne pepper
1 t cumin, Ground
1 1/2 t salt, or to taste
1/4 t black pepper
2 T molasses
1 T apple cider vinegar
16 oz tomato sauce
6 c water
1/2 c nutritional yeast

Heat oil in large pot. Saute onions in oil over medium heat, stirring often, until lightly browned. Add garlic and jalapeno peppers; cook and stir for another minute. Stir in remaining ingredients, lower heat and cover. Simmer for at least one hour,

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stirring occasionally. Cooked beans may be added near the end of cooking period, if desired (adjust seasonings to taste).

Serve chili topped with diced onions, sliced olives, avocado chunks, chopped cilantro leaves or your favorite garnishes.

Kathy Hirdler's Fire Camp Chili

Yield: 120 Servings

100 lb pinto beans
4 c jalapeno chiles with juice
1 bacon, ground beef, etc)
1 salt, To Taste
48 onions, large, chopped
40 lb meat (ham, sausage, pork,
4 c chili powder

Soak Beans overnight, then raise to a boil on high heat. Add all ingredients and simmer until tender (about 6 hours). Add Water as necessary. Stir occasionally. Makes 60 gallons.

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Kathy's Venison Chili

Yield: 8 Servings

: ***** chili seasoning mix
: ***** -- pre-mixed

1/2 c chili powder
4 ts dried onions -- minced

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1/8 ts dried onions -- minced
1 TB ground cumin
1/2 ts ground cumin
1 ts red pepper
2 ts garlic salt
2 lb venison -- ground
8 oz tomato sauce
28 oz Italian tomatoes -- canned,
: cut-up
30 oz kidney beans -- drained
2 ea jalapeno -- optional,
: minced
2 TB masa corn flour

1. In dutch oven, brown venison (if using ground beef, drain fat afterwards).
2. Add tomato sauce, cut-up tomatoes and juice, drained kidney beans, and jalapenos, if desired.
3. Add seasonings, and stir well. Bring to boil, then simmer for 40 minutes.
4. (Measure seasoning for next batch and store.)
5. Mix masa flour with 1/4 cup water. Stir into chili.
6. Simmer additional 15-20 minutes.

Ken Haycook's Award Winning Chili

Yield: 6 Servings

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3 lb beef brisket, diced
2 cl garlic, minced
1 t black pepper
2 T cumin
1 t ginger
1 T red pepper
1 sm can tomato paste
1 1/2 c water, Boiling
1 tomato, fc
4 oz can v8 juice
3/4 c onion, diced
1 T salt
3 T chili powder
1 T paprika
1 T dry mustard
1 t oregano
1 lg can tomato sauce
1/2 can cheap beer
1 jalapeno, fc

Only use Brisket. DO NOT USE GROUND BEEF. The best chili is made from slow simmered brisket.

Brown the brisket with a little oil. Drain and remove meat. Saute onion and garlic in the left over oil. Add all the spices and let pan roast. Add the beef back to the pot and add the tomato paste, tomato sauce, water, V8 juice, tomato, jalapeno, and beer. Cover and simmer for 3 hr. Add more beer if chili gets too dry.

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Kevin And Linda Nealon's Delicious And Simple Chili

Yield: 8 Servings

1 T olive oil
1 lg onion, diced
1/2 green bell pepper, chopped
3 cn tomatoes (28-oz ea.), Crushed
2 cn dark red kidney beans -
 -(40-oz each,), drained
3 T chili powder (or), To Taste
1 t salt
1 T sugar (optional)

Heat the olive oil in a very large frying pan or Dutch oven over medium heat. Saute the onions and pepper until tender, about 5 to 7 minutes.

Add the remaining ingredients and bring the mixture to a boil. Lower the heat and simmer, covered, for 1 hour.

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Kevin's Killer Vegetarian Chili With Jalapeno

Yield: 1 Servings

1 cn dark red kidney beans, drain
1 cn black beans, drained
1 cn garbonzo beans, drained
1 cn stewed tomatoes, drained
1 cut in smaller pieces
2 cn (15 oz) tomato sauce
1 (you may want to add)
1 green pepper, chopped
1 md white onion, chopped
1 cn beer (optional)
1 handful jalapenos, sliced
1 chili powder
1 1-1/2
1 1/2 T 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.)

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Kevin's Veggie Chili

Yield: 8 Servings

1 c soybeans
1 c wheat berries
6 c water
1 or 2 medium onions, chopped
2 T olive oil
1 red pepper, diced
1 jalapeno, diced
2 t chili powder
1 T oregano
1 cl garlic, minced
4 tomatoes, diced

Soak the beans and berries overnight. Drain. Bring water to a boil, add beans and berries and reduce heat. Saute onions and peppers in oil until translucent. Add spices and tomatoes, simmer briefly, then add to beans and berries. Cook until beans are soft, about one or two hours.

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Kick A__ Chili!

Yield: 1 Servings

1 -
1 lb ground beef
1 lb hot pork sausage -- ground
1 lb smoked sausage -- * see
1 note
1 lg onion -- coarsely chopped
2 cloves garlic -- minced (or
1 more)
1 lg bell pepper -- cut in 3/4
1 chunks
1/3 c yellow corn meal
2 cn chopped tomatoes -- (28oz.
1 each)
2 cn kidney beads -- (27oz.
1 each)**
1 tb ground oregano
3 tb chili powder
1 ts ground coriander
1 1/2 ts celery seed
1/8 ts cayenne pepper -- *** see
1 note
1 tb tabasco sauce -- *** see
1 note
1 ts mustard
2 to 4

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1/8 ts dried habanero peppers --
1 (powdered) ***
1 ts paprika
1/8 c red wine

1. In a large pot, brown the beef, pork, onions and garlic over medium heat.
2. After the above is browned, add the bell pepper and the smoked sausage. Cook for 5 to 10 more minutes.
3. Reduce heat to low (and drain most of the fat).
4. Blend in the tomatoes and spices and simmer for 5-10 minutes.
5. Stir in the drained beans. In a small bowl, mix the bean liquid with the corn meal until it's like pancake batter.
6. Mix the "batter" into the chili and simmer for 10 to 15 minutes or MORE.
7. Sprinkle with Mozzarella or Gouda cheese and serve with sourdough bread.

Kickin' Skillet Chili

Yield: 2 Servings

3/4 lb beef, Ground
1 onion --, Chopped
1 pk pre-mixed chili seasonings

: pickled jalapenos -- to
: taste

3 cn stewed tomatoes, Mexican
: flavor -- if
: possible
1 cn red kidney beans -- drained
: and rinsed
: Toppings:
: Sour cream, grated cheddar
: cheese, red oni

Heat electric skillet on medium high setting. Break apart ground beef and add to skillet. Cook for 3 minutes and stir in chopped onion.

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Cook until the beef is no longer pink. Stir in the chili seasonings and jalapenos and mix well. Add tomatoes and stir to combine. Simmer for 30 minutes on medium heat. Stir in red kidney beans and allow to simmer for 10 minutes. Serve hot with sour cream, grated cheddar cheese, and red onion.

King Cobra Chili

Yield: 4 Servings

1/2 c vegetable oil
1 lb coarse grind beef round
1 lb coarse grind beef chuck
8 oz tomato sauce
12 oz beer
1/4 c red hot chili, Ground
2 garlic cloves, finely chop
1 sm onion, finely chopped
1 1/4 t oregano
1/2 t paprika
1 1/2 t cumin, Ground

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1 1/4 t salt
1 cayenne pepper
3/4 lb monterey jack cheese,grated

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

Kissin' Cousin's Chili

Yield: 8 Servings

2 1/2 lb beef chuck --,coarsely
1 ground
1 lg onion,chopped
4 cloves garlic --,minced

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1 cn beer -- (+more if needed)
5 oz can rotel tomatoes and green
- chilli,es
2 T gebhard chili powder
1 1/2 T cumin -- (comino)
1 1/2 t coarse black pepper
1 1/2 t accent (or msg)
1/2 t paprika
1/2 t celery salt
1/2 t red pepper --,ground
1/4 t sage --,ground
1/4 t oregano --,ground
1/4 t thyme --,ground
1/4 t coriander

Place beef, onion and garlic in a large Pyrex bowl. Microwave on high for 12-14 minutes, stirring twice. Add all remaining ingredients, stirring well. Cover and microwave on high 15 minutes. Stir. Cover and microwave on 30 percent (medium-low) 4 minutes, stirring once midway through cooking. Add more beer if chili gets to thick during cooking.

This recipe can be done in a crock pot after the meat is browned and onions are sauteed. Cook in the crock pot 6-8 hours on slow. Serves 8-10.

L. J's Chili

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Yield: 10 Servings

CRUST =====
1 1/2 c chocolate wafer crumbs
6 T sweet butter
FILLING =====
12 oz semi-sweet chocolate
1/2 c heavy cream
1/4 lb sweet butter, cut into bits
2 T kahlua liqueur
1 pn salt
SAUCE =====
1/2 c whipping cream
4 T sugar
1/4 c butter
1 1/2 t finely espresso, Ground
-coffee
1 ingredients
3 pk ladyfingers
1/2 c dark rum
1 1/2 lb butter (no substitutes)
27 oz semisweet chocolate chips

Cut beef into approximately 1 inch chunks . Soak the beef in a bowl with the tomatoes and juice, lemon juice, mushrooms, black pepper, crushed chilis and onions over night. Brown the meat in a skillet. In a large pot add in the tomatoes and crushed chilis, onions, meat, paste, everything except the beans and peppers and slow cook for three hours. Next chop your green and red peppers into long slivers or diced. Also stir in your beans and cook slowly for one more hour. Cook in an uncovered pot. Stir the thick "soupy" ring around the pot back into the simmering chili.

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Lamb & Artichoke Chili

Yield: 4 Servings

1/2 recipe chili base (see
-recipe)-
1 lemon
4 lg artichokes
1 lb boneless lamb shoulder cut
-into 1/2-in strips
2 T garlic, Finely Minced
1/4 c fresh lime juice
1 c chicken stock =or=
-low-sodium brot,h
1 salt, as desired
1/2 bn cilantro leaves, chopped
12 corn tortillas
1 c sour cream

PREPARE OR DEFROST the chili base. Combine water and the juice of 1 lemon in a 2-quart pot. Keep the lemon for rubbing the cut surfaces of the artichokes as you work. Cut the stems off the artichoke. Trim the tops, leaving a base about 1 1/2-inches deep and exposing the center choke. Trim all around the sides and bottom to remove the dark green exterior. Place bottoms in the water as they are done. When the 4 artichokes are trimmed, bring the water to a boil, covered, over high heat and cook for 20 minutes, or until bottoms are tender. Remove from heat and remove artichokes from the liquid. When cool enough to handle, scoop out center chokes and discard. If not using artichokes immediately, replace in cooking liquid and keep in refrigerator. Meanwhile, heat the oil in a Dutch oven or deep ovenproof skillet over high heat on the stove. Add the lamb and saute, stirring, 5 minutes. Reduce the heat, add the artichokes and garlic and cook another 5 minutes. Add the chili base, lime juice and stock. Cover and place in oven for 1 hour. Taste for salt. Arrange the chili in a covered dish, or serve individually in bowls and sprinkle with chopped cilantro. Serve warm tortillas instead of bread and pass sour cream on the side.

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Las Chiquitas Chili

Yield: 4 Servings

4 cn pinto beans
3 lb pork --, Cubed
2 cn cooking tomatoes
1/2 t red peppers (vary to, Crushed
1 taste)
1/4 t garlic powder
1 pk corn tortillas (8)

Cube the meat Brown the pork in a large skillet until 1/2 done.
Blend tomatoes, red peppers and garlic powder in a blender Pour the
blended ingredients over the meat and cook (simmer) until done. The meat
should be moistly coated but there should be very little juice in the
pan when you are done cooking.

Heat pinto beans in a separate pan.

Serve the beans and the meat in a separate dish.

Ladle beans and juice into a bowl, ladle meat over the beans, top with
broken tortillas or eat tortillas on the side.

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Last Minute Chili

Yield: 1 Servings

- 1 pk chili mix
- 1 green and red pepper, Chopped
- 2 lb beef, Ground
- 2 1/3 c cold water
- 1 cn (8 oz) tomato sauce
- 1 sour cream
- 1 mild cheddar cheese, Shredded

Prepare chili as directed on package using ground beef, water and tomato sauce. To serve, spoon into individual serving bowls and top with sour cream, cheese and peppers.

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Last-Minute Turkey Chili

Yield: 1 Servings

1 1/4 lb turkey, Ground
1 cn (15-16 oz) black beans
1 rinsed &, Drained
1 cn (16oz) kidney beans, rinsed
1 &, Drained
1 cn (14 1/2 oz) mexican-style
1 stewed tomatoes
1 cn (8oz) tomato sauce
1/2 c beef stock (or broth)
2 T chili powder
1 sm red bell pepper, diced
1 sm onion, chopped
1 jalapeno (or serrano pepper)
1 minced
1/2 t salt
1/4 t pepper, Freshly Ground

Place ground turkey in the pressure cooker, break into chunks with a spoon. Add all remaining ingredients and mix well. Cover and bring up to high pressure. Reduce heat to stabilize pressure and cook 5 minutes. Release pressure.

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Latigo Chili

Yield: 20 Servings

5 lb beef brisket, coarse ground
5 lb venison, fatless & coarse
-ground
2 lb pork, lean & coarse ground
3 c tomato sauce
1 c tomato paste
3 onions coarsely, Chopped
6 garlic cloves, Minced
5 T cumin, Freshly Ground
2 T salt
2 T tabasco sauce
24 oz budweiser beer
3 oz tequila
4 anchos chili peppers &, Dried
- mince, d
3 T cayenne pepper flakes

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3 c stewed tomatos,Chopped
-coarsely
8 green chili peppers,Chopped
- coarse,ly
1 T all-spice
5 T peanut (or corn oil)
3 T honey
1 T cider vinegar

Put meat, onions, garlic, and peppers into a large cast iron pot after first heating the oil. Sautee the meat and the veggies until the meat is browned. Add the beer & tequila, bring to a boil. Add salt, pepper, vinegar, 3 T of the Cumin, the All-Spice, tomatos, tomato sauce, and the Cayenne pepper flakes. Cook on Simmer for 1 hour. Add 1 T of the cumin, the Tabasco sauce, tomato paste, and the honey. Simmer for 1 more hour then add the remainig cumin. Turn heat up to Med. High and cook for 10 minutes, stirring frequently. Serve hot or refrigerate and re-heat the next day.

Lbj Pedernales River Chili

Yield: 8 Servings

4 lb venison,bite size chili
-grind fine *or*
1 chuck,well trimmed, ground
1 lg onion,chopped
2 garlic cloves,minced
1 t oregano
1 t cumin seed
2 c hot water
6 t chili powder

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1 1/2 c whole tomato,Canned
2 ds liquid hot pepper sauce
1 salt,To Taste

Place meat, onion and garlic in a large heavy skillet or Dutch oven. Cook until light colored. Add oregano, cumin, water, chili powder, tomatoes, hot pepper sauce (more or less to taste), and salt. Bring to a boil, lowering heat, and simmer for one hour. Skim off fat during cooking.

Lentil Chili

Yield: 6 Servings

2 c lentils
5 c water

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28 oz tomatoes, Canned
1 bell pepper, chopped
2 jalapenos, chopped
1 lg onion, chopped
4 garlic cloves, minced
1 T chili powder
2 t cumin
1 t oregano salt more, To Taste
-cayenne, to taste

Rinse the lentils and cook until soft. Add the tomatoes and veggies, and cook until the onion is soft. Add the spices to taste.

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Light Chicken Chili

Yield: 6 Servings

1 vegetable cooking spray
1 lb skinless boneless chicken
1 breast -- in strips
1 md onion --,Chopped
1 t garlic,Minced
2 c chicken broth
4 oz green chili peppers --
1 chopped
1 t cumin,Ground
1/2 t white pepper,Ground
4 tortillas
4 oz olives -- and,Sliced
1 drained
1/2 c cheddar cheese,lowfat --
1 shredded

Lightly spray a Dutch oven with vegetable oil. Add chicken, onion, and garlic. Cook over medium high heat until chicken is just tender, about 5 minutes. Stir in broth, chili peppers, cumin, and white pepper. Bring to a boil. Reduce heat and simmer 5 minutes, uncovered. Line each of 4 soup bowls with a tortilla. Spoon in chili and top with olives and cheese. Serve immediately.

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Los Venganza Del Alamo Chili

Yield: 1 Servings

1 T oregano
2 T paprika
2 T msg (monosodium glutamate)
11 T gebhardt's chili powder
4 T cumin
4 T beef bouillon (instant
-crushed)
36 oz old milwaukee beer
2 lb pork, cubed (thick butterfly
- pork c, hops)
2 lb chuck beef, cut into cubes
6 lb rump, Ground
4 lg onions, finely chopped
10 cloves garlic, finely
-chopped
1/2 c wesson oil (or kidney suet)
1 t mole (powdered), also calle
-mole po, blanco
1 T sugar
2 t coriander seed (from chines
-parsley,, cilantro)
1 t louisiana red hot sauce
-(durkee's)
8 oz tomato sauce
1 T masa harina flour salt to
-taste

In a large pot, add paprika, oregano, MSG, chili powder, cumin, beef bouillon, beer and 2 cups water. Let simmer. In a separate skillet, brown meat in 1 lb. or 1 1/2 lb. batches with Wesson oil or suet. Drain and add to simmering spices. Continue until all meat is done. Saute chopped onion and garlic in 1 T. oil or suet. Add to spices and meat mixture. Add water as needed. Simmer 2 hours. Add mole, sugar, coriander seed, hot sauce and tomato sauce. Simmer 45 min. Dissolve masa harina flour in warm water to form a paste. Add to chili. Add salt to taste. Simmer for 30 minutes. Add additional Louisiana Hot Sauce for hotter taste. Makes 1 pot.

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Low Fat Lentil Chili

Yield: 4 Servings

8 oz pork,lean, boneless or
-ground
2 t chili powder
16 oz tomatoes,cut up
1 t sugar
3 celery,stalks, sliced
1/4 t garlic powder
1 md onion,chopped
1/4 t cumin,ground
1 c lentils
3/4 c spicy tomato juice

TRIM ANY FAT FROM MEAT.CUT MEAT IN 1/2" CUBES.HEAT A NON STICK SAUCEPAN OR PAN SPRAYED WITH COOKING OIL OVER MEDIUM HIGH HEAT.BROWN MEAT QUICKLY A STIR IN UNDRAINED TOMATOES,CELERY,ONIONS LENTILS,WATER,TOMATOJUICE,CHILI POWDER,SUGAR,GARLIC,AND CUMIN.BRING MIXTURE TO A BOIL;REDUCE HEAT.COVER AN SIMMER FOR ABOUT ONE HOUR OR UNTIL LENTILS ARE TENDER.MAKES FOUR SERVINGS.

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Low-Fat Chili

Yield: 1 Servings

1/2 lb lean buffalo, Ground
1 or sirloin
1 c onions, Chopped
1/2 c green peppers, Chopped
-optional
8 oz low-salt tomato sauce
14 1/2 oz low sodium beef broth
1 =(canned (or dry
-substitute))
6 oz low-salt tomato paste
2 t chili powder
1/2 t cumin
1 brown sugar, To Taste
-optional
2 cn dark red kidney beans
1 undrained/15 oz each

Cook beef, onion and green peppers over medium heat until beef is well done and onion and peppers are soft. Strain all and run under hot water until beef loses oily feel when touched. Add remaining ingredients and bring to a boil. Reduce heat and simmer. Adjust seasonings to taste.

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Low-Fat Healthy Chili In Crockpot

Yield: 4 Servings

1 lb beef stew meat, trimmed
6 oz tomato paste
1 c chopped onions, 2 medium oni
2 bell peppers, diced
2 garlic cloves, minced
1 T chili powder
1 t cumin, Ground
1/2 t dried oregano, crushed

Recipe by: Jo Anne Merrill

Trim the beef of all visible fat. Cut into 1/2 inch cubes. Place meat in crockpot and stir in tomato paste to completely coat meat. Add the remaining ingredients and stir to blend. DO NOT add any additional liquid. Cover and cook for 12 hours on LOW heat. When done, you can skim the fat from surface and discard.

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Lyndon Johnson's Chili Con Carne

Yield: 8 Servings

2 lb lean chuck (or round),Ground
-steak
1 lg onion,diced
2 garlic cloves,crushed
1 tabasco sauce
1 t oregano,Ground
1 t cumin seeds
2 T chili powder
2 cn whole tomatoes,14 1/2 oz ea
2 cn kidney beans,(14 1/2 oz ea)
2 c water

In a large heavy skillet, sear meat with onion and garlic until lightly browned. Add 5 or more shakes of Tabasco (to taste) and rest

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of ingredients. Bring to a boil. Reduce heat. Cover. Simmer about 1 1/2 hours. Stir occasionally. Skim off fat as it cooks out.

TIPS: Chili taste best after refrigerating overnight then reheating. Serves 8 to 10.

Lynn's White Chili

Yield: 4 Servings

6 cloves garlic, mashed or
1 pressed
1 1/2 onions, chopped
1 T oil
2 t cumin, Ground
3 cn (15-oz.) chicken broth
1 lb chicken breast meat, Cooked

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1 shredded
1/2 c barley, Uncooked
2 cn white kidney beans, drained
1 and, Rinsed
1 jalapeno (or other hot)
-Minced
1 pepper
1/2 T marjoram, Dried
1/2 T oregano, Dried
1/4 t cayenne pepper
1/2 t black pepper
1 T + 3/4 tsp. cornstarch
1 dissolved in
3 oz water
1 grated cheese, salsa, and
1 sour cream, for garnish

Saute garlic and onions in oil until limp, but do not brown. Add cumin and mix well. Add the rest of the ingredients through the black pepper. Bring to boil; cover and simmer for one hour, being careful not to scorch. Stir in cornstarch mixture and simmer 15 minutes more. Serve and garnish with cheese, salsa and sour cream to taste. Yields about 18 cups. Serving size equals 2 cups.

Magnum Chili

Yield: 10 Servings

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1 lb pork, ground lean
2 1/2 lb chuck, ground
1 1/2 lb onions, chopped
1 lb green peppers, chopped
5 c tomatoes, chopped
1/2 lb pinto beans
1 1/2 T oil
2 garlic cloves
1/2 parsley, chopped
1/2 butter
1/3 chili powder
2 salt
1 1/2 pepper
1 1/2 cumin seeds
1 1/2 msg
1 water

Soak Beans in Water to cover overnight. Drain, cover with cold Water and simmer until Beans are tender, about 1 hour. Add Tomatoes and simmer 5 min longer. Saute Green Peppers in Oil until tender, add Onions and cook until tender. Stir frequently. Add garlic and parsley. In another skillet, melt Butter and add Chuck and Pork. Brown 15 min until crumbly.. Add to Onion mixture and stir in Chili powder. Cook 10 min and add mixture to Beans. Season with Salt, Pepper, Cumin seeds and MSG. Simmer, covered 1 hour, then remove cover and simmer 30 minutes longer. Skim fat from top.

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Magnum Deer Chili

Yield: 1 Servings

2 lb deer, or other game, ground
40 oz red kidney beans, can
46 oz v-8 juice, can
3 oz jalapeno peppers
1 T sugar
1 T chili powder
1 T cumin
1 1/2 T onion, dry, minced
1/2 T garlic salt
1/2 T red pepper

Brown meat in a black iron pot over medium-high heat. Drain jalapeno and chop. Drain kidney beans, rinse with cold water and drain again. After meat is brown, add all other ingredients and cook over medium heat for 4 hours. Add additional cumin, chili powder and red pepper to taste. Use caution with red pepper- it is easier to heat up with pepper than to cool off!

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Male Chauvinist Chili

Yield: 6 Servings

1/2 lb hot italian link sausage
 -cut into 1-inch pieces
1/2 lb chuck,Ground
2 md onions,chopped
1 sm green pepper,seed, chop
2 cl garlic,minced
1 jalapeno pepper,seed, chop
2 t worcestershire sauce
2 t chili powder
1/2 t dry mustard
1/4 t pepper,Freshly Ground
2 cn (14-16 oz each) italian
 -style tomat,oes
1 cn (16 oz) pinto beans,drain
1 cn (16 oz) garbanzos (or
 -kidney)
 -beans,drain

In large skillet, brown bacon pieces until crisp. Remove from skillet; drain well. Brown sausage and ground chuck with onions over medium heat; drain and add to crock pot. Add bacon and remaining ingredients; stir well. Cover and cook on low setting for 8 to 14 hours. Taste for seasoning.

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Maple Leaf Chili

Yield: 6 Servings

2 garlic cloves, minced
4 onions, chopped
1 T oil
1 T chili powder
2 t cumin, ground
1/4 t cinnamon
3 T basil, chopped
1 T oregano, chopped
1 T marjoram, chopped
1/4 t cayenne
1 c celery, chopped
1 1/2 c green bell pepper, chopped
4 c tomatoes, crushed
1/2 c unsalted peanuts, toasted
4 c kidney beans, cooked
1 T molasses
1 salt & pepper

Saute garlic & onions in oil in a large skillet. Stir in the chili powder, herbs & spices. Let cook for a few minutes longer.

Stir in the celery, bell pepper & tomatoes. Simmer for 15 minutes. Coarsely chop the peanuts & stir in with the remaining ingredients. Simmer gently for 20 to 30 minutes. Serve hot.

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Margo Knudson's Chili

Yield: 6 Servings

2 medium onions, chopped
6 cloves garlic, approximately
2 T kidney suet (or lard)
1 (caudal fat???)
2 oz gebhardt's chili powder
1/2 oz regular dark chili powder
3 lb prime beef, cubed or
1 coarsely, Ground
1 white pepper, To Taste
1 c beef broth
3 oz bulk pork sausage
1 medium green chili pepper
1 minced
1/2 t hot new mexico chili powder
1/2 oz cumin
1/2 t coriander (optional)
6 oz tomato sauce
1/2 c oregano tea (1 t. oregano
1 steeped in hot water 30 min.)
1/2 oz salt
1/4 t cayenne pepper (if needed)
1 dash tabasco sauce

Saute onions and minced garlic in suet about 3 minutes. Add

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Gebhardt's and regular chili powder. Mix well.

Brown beef in another pan, a pound at a time, adding white pepper while browning. Add meat to onions and spices, using a little broth to keep from sticking.

Saute sausage and green chili pepper together 2 minutes. Add to the pot along with meat and onions. Cook 15 minutes.

Add New Mexico chili powder, cumin, coriander, tomato sauce and remaining broth. Mix well and cook for 30 minutes.

Add oregano tea (strained). Cover and cook over low heat about 2 hours or until meat is tender, stirring occasionally.

During the last 20 or 30 minutes add salt, cayenne pepper and Tabasco, if needed.

Marianne's Chili

Yield: 1 Servings

1 lb hamburger, cooked, drained,
-& chopped
1 lb linguia, sliced thin,
-cooked, & drained
1 onion, chopped
1 green pepper, chopped
1 c carrot, sliced; not cooked
2 c potatoes, sliced, not cooked
1 cn dark kidney beans
16 oz tomato sauce

Add all ingredients to crock. Cover with sauce. Cook 3-5 hours on high or 5-7 hours on low.

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Martin's Turkey Chili

Yield: 1 Servings

1 c black beans
3 T olive oil
1 turkey breast (half breast)
- skinned
4 md yellow onions, chopped
4 cloves garlic, minced
3 ribs celery, sliced
1 sm green pepper, chopped
1 28-oz can tomatoes, Crushed
1/2 c water
4 T chili powder
1/2 t cayenne pepper

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1 t whole cumin seed

1. Soak the beans overnight in water to cover generously. Drain and rinse briefly.
2. Heat the oil in a large, heavy bottom pot over medium high heat. When hot, brown the turkey breast well on all sides. Remove and set aside.
3. Add the onions, garlic, celery, and green pepper. Saute, stirring frequently, until the vegetables are soft, 5-7 minutes.
4. Add the beans, tomatoes, water, chili powder, cayenne, and the turkey breast. Heat until the pot starts bubbling, then reduce heat to a slow simmer, partially cover, and simmer for 1 1/2 hour. Stir occasionally, watching carefully that the bottom does not start to stick.
5. Remove the turkey breast, remove the bone, and coarsely shred the meat with two forks (hold the meat with one fork, tear with the grain with the other.) Return the meat to the pot.
6. Heat a heavy bottom skillet over low heat. Add the whole cumin seed and toast 2-3 minutes, shaking the pan occasionally, until lightly brown and aromatic. Remove from heat. Coarsely crush the cumin in a mortar and pestle or with a rolling pin. Add to the pot.
7. Cook an additional one hour, or until the beans are tender.

Maverick Chili

Yield: 15 Servings

- 2 lb smoked pork neck-bones
- 3 1/2 lb beef brisket rough, Ground
- 4 c tomato sauce
- 1 c green bell pepper, Chopped
- 3 onions lg. coarsely, Chopped

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4 jalapenos cored, seeded, &
-minced
2 T tabasco sauce
1 T salt
3 1/2 T chili powder
4 garlic cloves, Minced
1 1/2 c tomato paste
4 T cumin, Freshly Ground
1 T mexican oregano
1/2 c pimientos, Chopped
1 T maggi sauce
1 T chocolate syrup
12 oz beer (not lite)
1 c v-8 juice
1 c strong coffee

Pick meat off of the neck bones and chop coarsely. Place meat, onions, Bell peppers, garlic into a large heavy pot and saute' until meat is browned. Add all liquid ingredients and 3 T of cumin along with all other spices. Bring to a slow, rolling boil. Cook at this point for 10 minutes then reduce heat to Simmer, add remaining ingredients except the 1 T of cumin left, cover and cook for 1 hour. Be sure to stir fairly often. Add the remaining cumin and cook for 5 minutes. Serve or refrigerate and re-heat for a better pot of chili.

Mayan Chili

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Yield: 6 Servings

1 1/2 lb beef, coarsely ground
1 md green bell pepper, diced
4 oz green chilis, drained & dice
1 1/2 T chili powder
1 t garlic salt
15 oz tomato sauce
1/4 c tequila, optional
6 oz tomato paste
1 c water
16 oz kidney beans, canned, undrained
8 oz sweet corn, undrained

In large heavy kettle or saucepan brown meat. Pour off drippings. Add green pepper, green chilis, chili powder, salt, tomato sauce, tequila, tomato paste and water, sitting to mix well. Cook over low heat, stirring occasionally, 30 minutes. Add kidney beans and corn. Continue cooking for 5 minutes, or until beans and corn are heated through.

Serves 6.

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Meatless Chili

Yield: 8 Servings

2 c kidney beans, Dried
1 (5-6 c.), Cooked
2/3 c onion, Chopped
1 cl garlic, Minced
1 bay leaf
1 cn (6 oz.) tomato paste
2 T oil, 2 1/2 t. flour
2 T chili powder
1 T cumin, Ground
1/4 t garlic powder
1/2 t salt
1/8 t pepper

1. Place Dried Beans in Water & Soak Overnight. Change Water. Add Water 3 OR 4 Times The Volume Of Beans. Simmer For 3 Hours & Drain.
2. Combine Beans, 6 Cups Water, 1/3 C. Chopped Onion, Minced Garlic, Bay Leaf & Tomato Paste & Simmer 2 Hours.
3. Heat Oil in A Separate Pan, Gradually Stir in Flour, Chili Powder, Cumin, 1/3 C. Onion & Garlic Powder. Heat 5 Min.
4. Stir Into Beans & Cook 1 Hour Until Beans Are Soft & Chili Is Thickened.
5. Add Salt & Pepper To Taste

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Meatless Chili With Corn Chips

Yield: 4 Servings

1 c kidney beans, Dried
8 oz soy tempeh, crumbled
1/2 c red wine
1/2 c low-sodium soy sauce, shoyu,
- (or tam), ari
1 t cumin, Ground
1 t basil, Dried
1 t chili powder, Divided
1 c coarse onions, Chopped
1/4 c dry sherry
2 T olive oil
2 c mushrooms, Sliced
8 chop tomatoes
1 c green peppers, Minced
1 c celery, Minced
1 c carrots, Minced
1/2 c mild chili peppers, Minced
- (usually, anahie, could use
2 T jalapenos, Minced
4 cloves garlic
4 c vegetable stock
3 T tomato paste corn, Crushed
- chips for, garnish

Soak beans in cold water to cover 8 hours or overnight. drain.

Combine crumbled tempeh, wine, soy, cumin, basil, chili; let marinate for 2 hours at least.

Meanwhile, in a 6 qt. pan over medium high heat, saute onions in sherry and oil 10 minutes, stirring. Add mushroom and cook 10 more minutes.

Add tomatoes, green pepper, carrot, celery, chili, jalapenos, garlic. Saute stirring 5 minutes.

Add beans, stock, tomato paste. Bring to boil, cover, lower heat, simmer 2 to 3 hours till beans are tender.

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Add tempeh and marinade. cook 10 minutes. Serve garnished with chips.

Meatless Mission Chili

Yield: 4 Servings

2 T safflower oil
1 clove garlic, minced
1 green bell pepper, chopped
1 stalk celery, chopped
1 sm onion, chopped (1/4 cup)
1 carrot, shredded
1 med zucchini, shredded
18 oz can tomatoes with juice
15 oz can kidney beans, drained
8 oz can tomato sauce (1 cup)
1/4 c water
1 1/2 t chili powder, or to taste
1/4 t hot pepper sauce, to taste
1 t basil
1 t oregano
1/2 t black pepper

In a Dutch oven or 4-5 qt saucepan, heat oil. Saute garlic, green pepper, celery, onion, carrot, and zucchini until crisp/tender, about 3 minutes.

As mixture cooks, stir in remaining ingredients. Bring to a boil over high heat, then reduce heat to medium. Cover and cook until heated through, about 5 minutes.

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Meaty Three Bean Chili (A Crock Pot Recipe)

Yield: 1 Servings

1 chili
1 1/2 lb ground beef, cooked and
1 drained
1 (28 oz.) can, Crushed
1 tomatoes with added puree
1 undrained
1 (15 5 oz.) can great
1 northern beans, drained and
1 rinsed
1 (15 5 oz.) can of kidney
1 beans, drained and rinsed
1 (15 5 oz.) can of black
1 beans, drained and rinsed
1 (10 oz.) can of mild
1 enchilada sauce
1 (8 oz.) can of tomato sauce
1 (4 5 oz.) can of, Chopped
1 green chiles
1 red bell pepper, seeded, cut
1 into 1 inch squares/pieces
1/2 c onion, Chopped
2 to 3 teaspoons chili powder
1 t oregano leaves, Dried
1/2 t cumin, Ground

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1 c water
1 topping
3 corn muffins, crumbled
3 oz (3/4 cup) cheddar, Shredded
1 cheese

In 3 1/2 or 4 quart crock pot, combine all chili ingredients except ground beef; mix well. Cover; cook on low setting (275 degrees) for at least 8 to 9 hours or until bell pepper and onion are tender. Add cooked/drained ground beef during the 8th hour.

Before serving; preheat oven to 375. Arrange crumbled corn muffins in single layer on ungreased cookie sheet. Bake at 375 for 5 to 6 minutes or until light brown and crisp, being careful to not burn the crumbled corn muffins.

To serve, ladle chili into individual soup bowls. Sprinkle each with toasted corn muffin crumbs and cheese.

Mensa Methane Chili

Yield: 1 Servings

30 lb beef, course ground
1 6 lb. can kidney beans
1 6 lb. can tomato paste
1 6 lb. can tomatoes, Crushed
1 1/2 qt onion chips, Dried
1 1/4 lb chili powder
1/2 c cayenne pepper, ground
3 whole garlicks, peeled and
-chopped
1/2 c cumin, Ground
1/2 c fennel seed (optional)
6 bell peppers, diced
-(optional)
1 salt, To Taste
1 water

Cook meat in dutch oven until browned. Drain and dump into a 40

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quart pot. Continue browning meat until all cooked, drained and placed in larger container. Add the three cans of beans, paste, and tomatoes.

Begin cooking over low heat. Add water to bring to right consistency. Add chili, cayenne, cumin, diced pepper, fennel seed, and prepared garlic. Thoroughly mix ingredients with a large wooden spoon or baseball bat.

Continue to cook until pot gently simmers. If placed on very low heat, this may take all night (all the better). Add salt and any other condiments desired to taste. This savory collation best started one day in advanced and allowed to age by the slow overnight simmer and allowed to sit or cook until at least noon the next day or even better the evening.

Mescalero Chili

Yield: 8 Servings

3 lb rough beef, Ground
2 lb rough pork, Ground
2 medium onions, Chopped
5 cloves of garlic, Minced
2 T soy sauce
1 T Worcestershire sauce
2 c tomato sauce
1/2 c tomato paste
1/2 c chopped bell pepper (green)
1/2 c chopped bell pepper (red)

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5 whole jalapeno~ peppers
6 T asa harina
1 12 oz. beer
12 oz water
3 T f cumin,Ground
1 t oney

Put beer and water into a large pot and bring to a boil. Add tomato sauce, soy sauce, and salt to taste. Fry meat & then add to pot. Saute the onions and Bell peppers in the meat grease and add to pot. Add tomato paste and all other ingredients. Cook for 45 minutes stirring often.

Mexene Chili

Yield: 1 Servings

1 lb beef,Ground
3/4 c onion,Chopped
1 clove garlic,minced

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2 T mexene chili powder
1 T flour
1 t salt
1/2 t cumin,Ground
1/2 t sugar
1 cn tomato sauce,8 ounce size
1 c water

Brown meat, onion, garlic together, then drain excess fat. Stir in remaining ingredients, mix well. Cover and simmer 30 minutes.

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Mexicali Vegetable Chili

Yield: 8 Servings

1 c jicama, diced
1 c onion, chopped
1/2 c celery, chopped
1/2 c carrots, sliced
1 green pepper, chopped
2 cloves garlic, minced
2 t oil
1/2 c water
2 t beef boullion powder
1 1/2 t cumin
1 1/2 t chili powder
2 14 oz cans no-salt whole
-tomatoes,,undrained, cut u
8 oz no salt tomato sauce
15 oz can chili beans,undrained
15 oz can pinto beans,drained
1/2 c cheddar cheese,Shredded

In dutch oven saute jicama, onion, celery, carrot, green pepper and garlic in oil until tender.

Stir in water, boullion, cumin, chili powder, tomatoes and tomato sauce. Bring to a boil. Reduce heat and cover. Simmer 20 minutes, stirring occasionally. Uncover. Simmer an additional 10-20 minutes or until desired consistency and carrots and celery are tender. Stir in beans. Simmer until thoroughly heated. Serve topped with cheese.

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Mexican Red Chili

Yield: 1 Servings

1 lb hamburger meat (lean)
3 lg jalapenos
1 = seeded and, Chopped
1/2 lb hot sausage
1/2 lb stew meat
1 c onion, Chopped
3/4 c bell pepper, Chopped
2/3 c celery, Chopped
1 cn new orleans kidney beans
3 T chili powder
1 t salt
3 lg garlic cloves, minced
1 c french onion soup
1 cn green chilies, Chopped
1 cn tomatoes
2 cn tomato sauce
1/2 t sugar
1 T cayenne
1 t oregano
2 T jalapeno juice
1/4 t garlic powder
3/4 t tabasco sauce
1/2 t cumin
1/2 t onion powder

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

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Mexican Chicken And Barley Chili

Yield: 9 Servings

1 c onion, Chopped
1 garlic clove, minced
1 T vegetable oil
3 c water
1/2 c medium quaker barley*
16 oz canned tomatoes, chopped -
-undrain, d
16 oz no-salt-added tomato sauce
14 1/2 oz reduced sodium chicken broth
- - (abo, ut 1-3/4 cups)
11 oz whole kernal corn -, Canned
-drained
4 oz chopped green chiles, Canned
-- drained
1 T chili powder
1/2 t cumin, Ground
3 c chopped, cooked chicken -
-(about 1-, 1/2 pounds)

In 4-quart saucepan or Dutch oven, cook onion and garlic in oil until onion is tender. Add the remaining ingredients except chicken. Bring to a boil. Reduce heat to low; cover. Simmer 40 minutes, stirring occasionally. Add cooked chicken; continue cooking 5 to 10 minutes or until chicken is heated through and barley is tender. Add additional water or chicken broth if chili becomes too thick upon standing.

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Mexican Chili

Yield: 1 Servings

1 lb beef, Ground
15 1/2 oz chili beans, hot and spicy
15 1/2 oz chili beans, hot
28 oz tomatoes, cut up
1 1/2 c celery, chopped
1 c onion, chopped
1/2 c pepper, green, chopped
4 oz chili peppers, drained,
-seeded and chopped
2 T sugar
1 bay leaf
1 t salt
1 t marjoram, dried, crushed
1/2 t garlic powder
1 pepper

In crockpot combine beans, undrained tomatoes, celery, onion, tomato paste, green pepper, green chilies, sugar, bay leaf, salt, marjoram, garlic powder and pepper. In skillet brown ground beef; drain and stir into tomato mixture. Cook on low for 8 to 10 hours.

Skim off excess fat. Remove bay leaf; stir before serving.

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Mexican Chili Mole

Yield: 6 Servings

1 T olive oil
3 lg onions, sliced (4 cups)
2 celery stalks, including
1 leaves, chopped
3 lg cloves of garlic, minced
1 (about 3 teaspoons)
16 oz can, tomato sauce
1/4 c vinegar
1/4 c unsweetened cocoa
2 T chili powder
2 T basil
16 oz can, white kidney beans,
1 rinsed and, Drained
16 oz can, red kidney beans,
1 rinsed and, Drained
10 oz can, whole kernel corn
3 c jarlsberg cheese, shredded
1 (12 oz.)

Heat oil in a large saucepan. Saute onion, celery, and garlic until transparent, about 5 minutes. Stir in tomato sauce, vinegar, cocoa, chili powder, and basil. Simmer 15 minutes, stirring occasionally.

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Add beans and corn. Simmer 15 minutes longer. Stir in 2 cups of the cheese. Sprinkle remaining cheese on top of chili before serving.

Mexican Mole-Style Turkey Chili

Yield: 4 Servings

1/4 c vegetable oil
1 1/2 lb turkey hind quarters (thighs
and legs)
1 salt
1 black pepper, Freshly Ground
2 garlic cloves, minced
1 md onion, chopped
1 fresh anaheim chile, stemmed
and finely, Chopped
4 dried chiles, toasted,
stemmed and seeded
2 1/2 c chicken broth
3 T oregano, Dried
1/2 T cinnamon
1/2 T cumin, Ground

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2 bay leaves
1/4 c sesame seed
1 T sesame oil
1/4 c mole sauce*
1/2 c finely fresh, Chopped
1 cilantro, for garnish
1 steamed rice, to serve

In a large pot, heat veg. oil over medium-high heat. Season turkey with salt and pepper and brown evenly on all sides, about 5 minutes. Set turkey aside and pour off half the fat from pot. Add garlic, onion and fresh chiles, and saute a couple of minutes. Return turkey to pot. In a blender or food processor, put dried chiles, half of the broth, the oregano, cinnamon and cumin; process until chiles are pureed. Add to pot with remaining broth and bay leaves. Bring to a boil, reduce heat and simmer, covered, until turkey is very tender, 1 1/2 to 2 hours. Remove turkey and set aside to cool. Meanwhile, boil contents of pot until liquid is reduced by about half, about 15 minutes. Discard bay leaves. When turkey is cool, discard skin and bones. Shred meat (with your fingers) and return to pot. In a small skillet or saucepan over medium heat, saute sesame seeds with sesame oil until seeds turn golden. Ladle about 1 cup liquid from the pot and carefully stir into skillet with sesame seeds. Add mole sauce and stir carefully until mixture is smooth. Then stir mole-sesame mixture into the chili pot.

Mexican Style Chili

Yield: 4 Servings

2 1/2 lb beef brisket, 1 cubes
1 lb lean pork, ground
1 large onion, chopped fine
2 T wesson oil
3 garlic cloves, minced
2 T green chilies, Diced
8 oz tomato sauce
1 salt and pepper, To Taste

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1 beef bouillon cube
12 oz budweiser beer
1 1/4 c water
6 T chili powder
2 1/2 T cumin,Ground
1/8 t dry mustard
1/8 t brown sugar
1 oregano,pinch

In a large kettle or Dutch oven, brown the Beef, Pork and Onions in hot Wesson Oil. Add Salt and Pepper to taste. Add remaining ingredients. Stir well. Cover and simmer 3 to 4 hours, until meat is tender and Chili is thick and bubbly. Stir occasionally.

Michael Cron's Chili - Seven Ingredients

Yield: 4 Servings

1 1/2 lb lean beef, cut 1/8 cubes

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6 T chili powder
1 bottle dos equis beer (or
-any)
- other, kind of beer
1 T salt
1 lg onion, minced
2 T garlic, Minced
4 c brown stock

Combine the chili powder and salt in a bowl, pour beer over mix, and set aside. Heat 1/4 cup of olive oil in a sufficiently-sized saute pan until it smokes. Add beef, using a fork to break up any pieces which stick together. Cook, stirring occasionally, over high heat until meat is well seared (but not burnt). Add onions and garlic, reduce heat, cook until onions are translucent. If meat has been seared in small batches, add all meat, onions and garlic to a stockpot. Add beer/spice mixture to pot. Cook until liquid is well reduced (be careful not to scorch). After liquid has reduced, add 2 cups of stock. Bring to a boil, reduce heat, and simmer uncovered for 2 hours. Use remaining stock to adjust consistency during cooking.

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Midwestern Chili

Yield: 10 Servings

4 md yellow onions &, Peeled
-coarsely cho,pped
3 garlic cloves and, Peeled
-crushed
1/4 c olive (or other cooking oil)
1 t oregano
2 bay leaves, crumbled
2 lb beef, Ground
1/4 c chili powder
1 cn tomatoes (1-lb, 12-oz) (do
-not dra, in)
3 cn red kidney beans (1-lb, 4-oz)
- (do n, ot drain)
2 t salt
3 T cider vinegar
1/8 t crushd hot red chile peppers
- (or m, ore to taste)

SAUTE ONIONS AND GARLIC in the oil in a large, heavy kettle over moderate heat, stirring occasionally, 10 minutes until golden. Add oregano, bay leaves and beef and saute, breaking up meat, 10 minutes until beef is no longer pink. Add 2 tablespoons chili powder, tomatoes, 2 cans kidney beans and simmer, uncovered, over low heat, stirring occasionally, 1 1/2 hours. Add remaining chili powder and kidney beans along with salt, vinegar and red peppers. Simmer, stirring now and then, 15 minutes longer. Serve hot, or cool and freeze for future use. Makes 10 to 12 Servings

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Mike's Modified Tucson Jailhouse Chili

Yield: 6 Servings

1 lb sweet italian sausage
1 lb cheap beef roast, Cubed
1 lg onion -, Diced
6 cloves garlic -, Diced
1 cn 4 oz green chiles, Diced
1/2 4 oz can jalepenos, Diced
1 cn 16 oz tomato sauce
1 cn 16 oz tomatoes, Diced
1 cn tomato paste - 6 oz
1 cn beer
2 T chili powder
1 T cumin, Ground
1 T cider vinegar
2 T brown sugar
2 cn 16 oz kidney (or pinto
-beans)
-drained
1 salt and pepper, To Taste

Dice onions and garlic. Saute beef and sausage. When starting to turn color, add the onion and garlic and saute till meat is brown. Add the rest of the ingredients, simmer for a couple of hours. If the beef is real cheap and tough, longer simmer for tender. If you used good stuff a couple of hours to let the flavors blend will do it.

Adjust seasoning to taste.

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Mike's Texas Chili - Southern

Yield: 4 Servings

3 lb beef,Ground
1 lb pork,Ground
1/2 T bacon fat or
5 strips of bacon,Precooked
1 crushed
1/16 c sugar
1/8 c dark brown sugar
1 T beef soup base
1/2 t coffee (or real),Instant
-coffee
1 c celery,Chopped
1 t thyme
2 t salt
1 t cummin seed
1 t garlic,powder or minced
1 T cocoa
2 bay leaves
1 t cilantro
1/2 T mexican oregano
1 t tabasco or
1 t cayenne pepper (+/-to taste)
3/8 c chili blend
2 T paprika
1 cn v-8 juice,(48 oz. ea)
1 c onion,Chopped
1/2 c green and red peppers
1 chopped
1 cn stewed tomatoes (16 oz. ea)

Brown pork and beef, and drain very well. Add all ingredients to large crock pot and cover. Cook on high for 4 - 6 hours or low for 8 - 12 hours. The longer it cooks, the thicker it gets. Cubed roast or steak may be substituted for the ground meat.

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Mikes Three Meat Texas Red Chili - Southern

Yield: 8 Servings

2 lb pork, cubed 1/2
2 lb beef, cubed 1/2
2 lb veal, cubed 1/2
1/2 c chili powder (mix)
2 T cumin
2 T garlic, chopped
1 c onion, chopped
1/2 c green pepper, chopped
2 T oregano
1 c corn meal (fine)
4 c water
1 t salt
1/4 c sugar

Brown meat, pork first then beef and veal. Remove from pan and drain.

Place meat into a large pot. Pour off most of the oil used to brown meat. Saute onions and green peppers, add to the meat. Add remaining ingredients except corn meal and water. Simmer for 3 hours. Mix corn meal with water and add to pot for thickening. Cook until desired consistency. NOTE: this can be cooked in a crockpot on low for 8 to 10 hours. If you use a pressure cooker, cook at 15 lbs. pressure for 45 minutes to 1 hour. Serve with grated cheddar cheese and chopped raw onions on top, or sour cream. 4

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Mikes Champion Chili

Yield: 24 Servings

3 md onions
2 md green peppers
2 lg stalks celery
2 cloves garlic
1 sm jalapeno pepper, fresh,
-seeded & di,ced
8 lb lean chuck, coarsely ground
-or hand, cut into 1/2 cubes
7 oz green chiles, Diced
28 oz stewed tomatoes
15 oz tomato sauce
6 oz tomato paste
6 oz chili powder, dark
2 T cumin, toasted and ground
-tabasco s,auce to taste
12 oz beer, divided into two
-portions
12 oz mineral water, or beer
3 bay leaves salt and pepper
-to taste

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Dice and saute the first five ingredients. Add the meat and brown it. Add the remaining ingredients, including half the beer (Mike sez to drink the remainder!). Add water just to cover the top of the mixture. Cook about 3 hours on low heat, stirring often.

Mom's Chili

Yield: 4 Servings

- 1 lb beef, Ground
- 2 lg yellow onions, chopped
- 1 lb kidney beans
- 1/2 lb tomato paste
- 6 oz water
- 3 garlic cloves (or more, to
-taste)
- 1 bay leaf
- 1 ketchup (1 glub)
- 1 T chili powder (or more to
-taste)

Brown the meat and onions, separately if desired. In a large, heavy

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pot, combine the meat and onions, and the other ingredients except the chili powder. Simmer at least one hour. Six or more hours is better. Stir in the chili powder.

Mom's Fast Chili

Yield: 6 Servings

MM BY H PEAGRAM =====
1 lb beef, Ground
1 md onion, chopped <=or=>
2 T instand onion, Minced
1/2 t garlic powder
1 T chili powder (or), To Taste

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2 1/2 t cumin, Ground
1 cn tomatoes with added, Crushed
1 puree (28 oz)
1 cn chili beans (kidney)
1 cn tomato paste (6 oz)

1. In a large 4 qt dutch oven or large saucepan, cook beef and onion over medium-high heat, stirring often to break up meat, until lightly browned, 5 to 10 minutes. Drain off any excess fat.

2. Stir in all remaining ingredients. Heat to boiling. Reduce heat to medium low and simmer, uncovered for 10-15 minutes.

Monkfish Chili

Yield: 1 Servings

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3 lg turkish bay leaves
1/4 t cumin,Ground
1/4 t dried basil,crumbled
1/4 t dried marjoram,crumbled
1/4 t red pepper flakes,Dried
1 lg onion,coarsely chopped
1/3 c tomato paste
1 3/4 lb tomatoes,peeled, diced
2 lb monkfish cut,1/4 inch dice
1/4 c chili powder
1 T cajun seafood magic
1 t salt
1/4 t dried thyme,crumbled
1/4 t dried oregano,crumbled
1/4 t cayenne pepper
2 T vegetable oil
2 green bell peppers,sliced
2 1/2 c rich fish stock
2 c red kidney beans,Cooked

Combine the first nine ingredients in a small bowl. heat oil in a heavy large saucepan over medium heat. Add onion and cook until translucent, stirring, for about 8 minutes. Mix in the bell peppers and continue to cook for another 3 minutes. Add herb and spice mixture and stir for 5 minutes more. Add tomato paste and cook for another 2 minutes. Keep stirring! Add fish stock and tomatoes, increase heat to boiling. Add beans and return to boil. Reduce heat and simmer until beans are heated through. Add fish and sprinkle with chili powder, cook and stir for about 2 minutes, until fish is almost opaque. Add Seafood Magic, stir, remove from heat, adjust seasoning and serve.

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Moosewood Vegetarian Chili

Yield: 6 Servings

2 1/2 c raw kidney beans
6 c + water
1 t salt
1 c tomato juice
1 c raw bulghar
1 olive oil for saute
4 cloves garlic, Crushed
1 1/2 c onion, Chopped
1 c carrots, Chopped
1 c celery, Chopped
1 t basil
1 T chili powder (more? to
-taste!)
1 T cumin, Ground
1 salt and pepper
1 ds of cayenne (to taste)
1 c green peppers, Chopped
2 c fresh tomatoes, Chopped
1 juice of 1/2 lemon
3 t tomato paste
3 t dry red wine
1 cheese
1 parsley

Put kidney beans in a saucepan and cover them with 6 cups of water. Soak 3 4 hours. Add extra water and salt. Cook until tender (about 1 hour). Watch the water level, and add more if necessary.

Heat tomato juice to a boil. Pour over raw bulghar. Cover and let stand at least 15 minutes. Saute onions and garlic in olive oil. Add carrots, celery and spices. When vegetables are almost done, add peppers. Cook until tender. Combine beans, bulghar, sauted vegetables, tomatoes, lemon juice, tomato paste, and wine and heat together gently, either in kettle over double boiler, or covered in a moderate oven.

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Mouse River Chili Con Carne

Yield: 1 Servings

1/4 c beef suet
1 lb ground round (or chuck)
1/8 c olive oil
1/2 c onions, Chopped
1 T oregano
1 c hot water
1 cl garlic
1 T chili powder
1 t paprika
1 T salt
1 sm red pepper, Crushed
1 black pepper, Fresh Ground

Put into Dutch oven the suet, ground meat, and olive oil. cook until meat is brown. To this add chopped onions, garlic, chili powder, paprika, salt and pepper, red pepper, oregano, and water, cooking about three minutes while stirring well. Simmer until done.

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Mrs. Dash Chili

Yield: 4 Servings

1 cn chili tomatoes (15 oz)
1 cn red kidney beans, undrained
- (15 1/2, oz)
2 T mrs. dash garlic & herb
1 T sugar
1 t cumin
1 cheese (opt), Grated
1 onion (opt), Chopped

In medium saucepan, combine all ingredients. Simmer over medium heat for 5-10 minutes. Garnish with grated cheese and onions if desired.

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Mrs. Owen's Cook Book Chili (1880)

Yield: 6 Servings

1 beef -- cut in small,Lean
1 dice
1 oil
1 onions
1 clove garlic --,Chopped
1 fine
1 T flour
2 T espagnole
1 t oregano,Ground
1 t cumin,Ground
1 t coriander,Ground
1 whole peppers,Dried
1 beans,Cooked

This might be called the national dish of Mexico. Literally, it means 'pepper with meat' and when prepared to suit the taste of the average Mexican, is not misnamed. Take lean beef and cut in small dice, put to cook with a little oil. When well braised, add some onions, a clove of garlic chopped fine and one tablespoon flour. Mix and cover with water or stock and two tablespoons espagnole, 1 teaspoon each of ground oregano, camino, and coriander. The latter can be purchased at any drug store. Take dried whole peppers and remove the seeds, cover with water and put to boil and when thoroughly cooked pass through a fine strainer. Add sufficient puree to the stew to make it good and

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hot, and salt to taste. To be served with a border of Mexican beans (frijoles), well cooked in salted water.

Frijoles or Mexican brown beans. Boil beans in an earthen vessel until soft (four to eight hours). Mash and put them into a frying pan of very hot lard and fry until comparatively dry and light brown. Sometimes chopped onions are put into the lard before the beans are added and sometimes pods of red pepper or grated cheese.

Murray's Girlfriend's Cincinnati Chili

Yield: 6 Servings

2 T butter
2 lb beef, hamburger grind
6 bay leaves
1 onion, large, finely chopped
6 garlic cloves, med, fine chop
1 t cinnamon
2 t allspice
4 t vinegar
1 t red pepper, dried whole or
1 t chile caribe
1 1/2 t salt
2 T red chile, ground, hot-mild
1 t cumin, ground
1/2 t oregano, dried, pref. mexican
1 cn tomato paste (6oz ea)
6 c water
1 cn kidney beans, (16oz ea)
1/2 lb vermicelli, cooked

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1/2 c cheddar cheese,grated
1 onion,small,finely chopped

1. Heat the butter in a large heavy skillet over medium-high heat. Add the meat to the skillet. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 2. Stir in the remaining ingredients up through the water. Taste and adjust seasonings. If the flavor is too sweet, add a small amount of vinegar; if not spicy enough, add a small amount of ground chile. 3. Bring the mixture to a boil, then lower the heat and simmer, uncovered, for 2 to 4 hours. Add the kidney beans to the mixture 1/2 hour before serving. 4. Place a small amount of the cooked vermicelli in individual bowls. Spoon on a generous amount of chili. Top with grated cheese and raw onion or pass in individual bowls.

My Easy Chili

Yield: 20 Servings

1 kitchen
5 lb ground beef,lean
5 lg onion,chopped
40 oz tomato puree,can
15 oz tomato paste,can
30 oz kidney beans,rinsed & drain
2 1/2 qt water,or more
10 T chili powder
2 1/2 garlic,to taste
1 oregano

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SAUTE THE ONION in a non-stick pan, or in a little butter until tender. If you want the chili hot, saute with the chili powder. When the onions are limp, add the beef, and brown, breaking up with a spoon. (Drain if you like). Add puree, paste, chili powder if you didn't brown it, beans, and 16 oz. water. And salt & pepper if you like it. Cover and simmer over low heat for 2 hrs., stirring occasionally.

Add more water if it gets too thick. You may need more water, depending on the cooking temperature. And you can adjust the amount of chili powder to taste. And you can add spices of your choice.

My White Chili

Yield: 10 Servings

1 lb white beans
6 c chicken broth
2 cloves garlic
2 md onions

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1 T oil
2 cn green chilis (4oz),Chopped
2 t cumin
1 1/2 t oregano
1/4 t cloves,Ground
1/4 t cayenne pepper
4 c chicken breast,Diced
1 (cooked)
3 c monterey jack**opt**,Grated
1 salsa **opt**
1 sour cream **opt**

Combine beans, broth, garlic, and half the onions in a large soup pot. Bring to a boil. Reduce heat, simmer until beans are soft (3 hours or more) adding broth as necessary. In a skillet, saute remaining onions in oil until tender. Add chilies and spices then add to bean mixture. Add diced chicken and simmer 1 hour.

Navajo Green Chili

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Yield: 6 Servings

3 lb pork shoulder, trimmed of f
3 T bacon grease
1/3 c flour
3 medium onions, Chopped
4 or 6 cloves of garlic, minced
2 16 oz. cans of whole green
2 c stewed tomatoes
1 6oz. can tomato paste
3 c water
2 1/2 t salt
1/2 t dried, ground mexican oregano

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

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Neil's Klondike Chili

Yield: 1 Servings

5 md onions, Diced
4 stalks celery, Chopped
4 cloves garlic, Crushed
3 cn tomato sauce
1 quartered
3 cn red kidney beans
1 oz bottle ortega green chili
1 salsa
3 oz chili powder (watkins)
5 lb chuck, Ground
1 btl
1 stewed tbsp
1 red devil hot sauce

Fry Onions, Celery and garlic until onions are translucent. Put in large pot. Cast iron or stainless. Brown Ground Chuck in skillet. Drain off liquid, and put in pot. Quarter tomatoes, and add to pot. Add Kidney Beans and Tomato Sauce to pot.

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Neiman's Texas White Chili

Yield: 4 Servings

- 1 lb white beans, Dried
- 1 1/2 qt chicken stock
- 1 1/2 ea medium onions
-chopped
- 2 garlic cloves, chopped
- 1 t salt
- 1 T corn oil
- 1 4 oz. can green chiles
-chopped
- 2 t cumin, Ground
- 2 t dried oregano, Crushed
- 2 t coriander, Ground
- 1 pinch of cloves, Ground
- 1 pinch of cayenne
- 4 boneless, skinless cooked
-chicken breasts, diced
- 1/2 c monterey jack cheese, Grated
- 4 green onions, thinly sliced

Combine beans, stock, half the onion, garlic and salt in a large kettle and bring to a boil. Reduce heat, cover and simmer 1 1/2 hours or until beans are very tender, adding more chicken stock as needed. Heat oil in a skillet. Add the remaining chopped onion and cook until tender and clear, about 5 minutes. Add the chopped chiles, cumin, oregano, coriander, cloves and cayenne and mix thoroughly. Cook 20 minutes more. Add the skillet mixture to bean mixture. Portion chicken into 4 servings. For each serving, put chicken in bottom of bowl. Spoon chicken over the top and sprinkle with the grated cheese and sliced green onion.

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Nevada Annie's Champion Chili

Yield: 24 Servings

3 med onions
2 med green peppers
2 lg stalks celery
2 cloves garlic
1 sm jalapeno, Diced
8 lb lean chuck, Ground
7 oz gn chiles, Diced
28 oz stewed tomatoes
15 oz tomato sauce
6 oz tomato paste
6 oz chili powder
2 T cumin
1 tabasco, To Taste
12 oz beer, two portions
12 oz mineral water
3 bay leaves
1 garlic, salt, pepper

Dice and saute the first five ingredients. Add the meat and brown it. Add the remaining ingredients, including half the beer. Add water just to cover the top of the mixture. Cook about 3 hours on low heat, stirring often.

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Nevada Annie's Cowboy Chili

Yield: 16 Servings

1/2 c lard
3 onions, med, coarsely chopped
2 bell pepper(s)
2 celery stalks, coarsely chop
1 T jalapeno peppers, pickled
8 lb beef chuck, coarse grind
2 cn stewed tomatoes (15oz ea)
1 cn tomato sauce (15oz ea)
1 cn tomato paste (6oz ea)
8 T red chile, hot, ground
4 T red chile, mild, ground
2 t cumin, ground
3 bay leaves
1 T hot pepper sauce, liquid
1 garlic salt (to taste)
1 onion salt (to taste)
1 salt (to taste)
1 pepper, fresh grnd (to taste)
4 oz beer
1 water

1. Heat the lard in a large heavy pot over medium-high heat. Add the onions, peppers, celery, and jalapenos. Cook, stirring, until the

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onions are translucent. 2. Add the meat to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 3. Stir in the remaining ingredients with enough water to cover. Bring to a boil, then lower the heat and simmer, uncovered, for 3 hours. Stir often. Taste and adjust seasonings.

New Mexico Chili

1/3 C corn oil
3 large onions, chopped
6 large garlic cloves, minced
5 T mild ground chili, preferably New Mexican
1 tsp HOT ground chili or Cayenne pepper (more for hotter)
2 T ground cumin
1 lb lean pork, ground
5 lb boneless beef chuck, trimmed of fat, cubed 1/2"-3/4"
2 tsp oregano
2 1/2 t salt
1/2 tsp fresh ground black pepper
28 oz Italian plum tomatoes, canned, with juice
24 oz good amber beer (New Amsterdam, Dos Equis)
13 oz beef broth
2 bay leaves
34 oz kidney beans

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In a large flame-proof casserole or crockpot, 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 chili 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.

New Mexico Red Bean Chili

Yield: 6 Servings

2 lb grnd. beef, Lean
1 large onion, Chopped
2 jars pimentos (7oz.), Canned
3 1/2 c beef broth
1 cn whole tomatoes (28 oz.)
1 t allspice, Ground
2 t ea. cumin & corriander (grnd)
4 t oregano leaves
1/2 c new mexico chile

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3 cn kidney beans, drained (#303)

Crumble beef into 5-6 qt. pan over high heat. Cook, stirring, until beef is well browned. Lift our meat and set aside. Discard all but 2 tbs. of the drippings. To drippings, add onion and cook, stirring often, until onion is soft.

Meanwhile, puree pimentos and their liquid in blender. Return beef to pan with pimento puree, broth tomatoes (break up with spoon) and their liquid, all spice, cumin, corriander, oregano, ground chile, and beans. Bring to boil; then reduce heat, cover, and simmer for 45 min. Uncover and continue to simmer until thickened to you liking; stir often.

New-Fangled Chili

Yield: 1 Servings

2 c zucchini, diced
1/2 lb ground beef, lean

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1/2 c green peppers, chop
1/2 c onions, Chopped
8 oz tomato salsa, mild
1/4 c red wine
1/4 c raisins
1 T tomato paste
1/2 t salt
1/4 t cinnamon
1/4 t allspice, Ground
15 oz red kidney beans, canned, dr
1 sour cream
1 green onion, Sliced
1 cheddar cheese, Grated

Place zucchini, beef, green pepper and onion in a 2-quart saucepan. Saute over medium heat 7 to 10 minutes, stirring occasionally until vegetables are tender crisp.

Stir in salsa, wine, raisins, tomato paste, salt, cinnamon and allspice. Cover and simmer 10 minutes., stirring occasionally. Stir in beans. Continue cooking 5 minutes or until heated through.

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North Of The Border Chili With Beans

Yield: 4 Servings

1 sm can tomato paste
3 (15 oz.) cans tomato sauce
1 lg can stewed tomatoes
1 green pepper (diced)
1 onion (diced)
3 jalepeno peppers (diced)
1 lb beef (or sliced steak)
-Ground
2 t chili powder cayenne pepper
-to taste
1 cn kidney beans

Brown beef, peppers, and onion. Drain off any grease. Stir in the rest of the ingredients. Add the beans last.

Bring to a boil, and reduce heat to VERY low. cook with the lid off an Hour. Then cook 1 hour with the lid on. Cook on VERY low!

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North Texas Red Chili

Yield: 50 Servings

1 pt tequila
10 md jalapeno peppers
15 md ancho chili peppers
3 md chipotle peppers
10 md japanese peppers
30 cloves garlic --,Minced
30 lb stew meat --,Lean
1 c flour
4 c chili powder
6 c beef bouillon
3 qt beer -- light
4 T coriander --,Ground
6 T cumin
4 T oregano
1 T sugar
2 T salt
5 T masa harina

Discard seeds and veins from dried peppers. Cover peppers with water and boil for fifteen minutes, then cover pot and let sit.

Chop seeded and deveined jalapenos into small bits. Set aside.

Lightly saute garlic in bacon drippings (or cooking oil) over medium heat. Do not brown. Transfer to kettle.

Brown meat a handful at a time in the pan used for the garlic. Turn frequently with a spatula. Do not crowd, or meat will steam. Transfer to kettle.

Sift flour and chili powder together. Combine with meat. Stir with a large wooden spoon (or small boat paddle) until meat is lightly coated.

Remove cooked chili peppers from liquid and mash into a paste. Save liquid. Add all peppers (including the jalapenos) to kettle.

Add beef broth, chili cooking liquid, and two and a half quarts of the beer to the kettle. Bring to a boil over medium heat. Stir frequently to avoid sticking. Liquid should be at least two or three

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inches above meat. Add more beer (or even water) if necessary.

Reduce heat to a strong simmer, then add other seasonings. Rub cumin seeds, oregano, and coriander between your hands over the kettle.

Cook over low heat, partially covered, until meat just begins to fall apart. This should take two and a half to three hours. Stir frequently.

Cool the chili, refrigerate overnight, and skim the grease off the top of the kettle the next morning. Leave it out of the refrigerator for a couple of hours before starting to heat it up. Warm slowly over a very low fire before serving. Stir a lot to make sure it doesn't stick.

Numero Uno Chili

Yield: 6 Servings

1/4 c olive oil
2 lg yellow onions chpd
2 lb beef, Coarsely Ground
2 lb pork, Coarsely Ground
1 salt
1/3 c mild, unseasoned chile pwdr
3 T cumin, Ground
3 T oregano, Dried
3 T unswtnd coco pwdr*
2 T cinnamon, Ground
1 1/2 t cayenne pepper, To Taste
4 c tomato juice
3 c beef stock (or broth), Canned
8 med garlic cloves, pld, minced
2 T yellow cornmeal (optional)
32 oz dark red kidney beans

Servings: 6

In a lg skillet, over med heat, warm the oil. Add onions and cook, stirring occasionally, until tender, about 20 minutes.

Meanwhile in a 4 to 5 qt. heavy flameproof casserole or Dutch oven over med heat, combine beef and pork. Season with 2 T salt and cook, stirring often, until meat has lost all its pink color and is evenly crumbled, about 20 minutes.

Scrape onions into casserole with meats. Stir in chili powder, cumin, oregano, cocoa, cinnamon and cayenne pepper. Cook, stirring, 5 minutes. Stir in tomato juice and beef stock. Bring to a boil then lower heat and simmer, uncovered, for 1 hour.

Taste, correct seasonings and simmer another 30 minutes or until chili is thickened to your liking. Stir in garlic. To thicken chili further or to bind any surface fats, stir in the optional cornmeal.

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Stir in the beans and simmer another 5 minutes.

Oakwood Feed Store Chili

Yield: 8 Servings

1 lb bacon, chopped
3 lb lean beef chuck roast, cubed
1 1/2 lb regular hamburger
1 preferably chuck
2 lb pork roast, coarsley ground
1 (boston butt)
4 T prepared garlic in oil
3 large onions
4 oz chopped chilies, Canned
1 (el paso brand)
6 fresh jalapeno chilies
1 chopped
5 T dry mexican, Freshly Ground
1 chilies, anaheim if possible
2 T dry ancho, Freshly Ground
1 chilies
2 T good quality chili pepper
1 1/2 T hungarian paprika
4 T cumin seed, Fresh Ground
1 T black pepper, Fresh Ground
2 T msg (or accent (optional))
1 T tabasco sauce
2 T worchestershire sauce
1 pt beef stock
1 pt tomatoes, Canned

Fry bacon in a heavy pot till crisp and the fat is rendered. Remove and reserve bacon. Pour off most of the bacon fat into a heavy cast

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iron skillet, leaving a small amount in the pot. Brown the meat and garlic in the skillet.

Saute onions in the fat remaining in the pot until soft. Add the meat, bacon, ground chilies, dried spices, the sauces, green chilies, Jalapenos, stock and tomatoes. Simmer for two hours.

Allow the chili to sit in the refrigerator for 24 hours to give the spices a chance to intensify.

Oklahoma Chili

Yield: 6 Servings

3 lb lean beef, (1/4 cubes or
1 chili), Ground
1 t worcestershire sauce
1 cn (4 oz)
1 cn (8 oz)
1 cn beef broth (10 1/2 oz)
1 T onion powder
2 T paprika
1 t cayenne pepper
2 t beef bouillon crystals
1 t chicken bouillon crystals
2 cn additional beef broth
6 T chili powder
1 t monosodium glutamate
4 t cumin, Ground
1 t salt
1 t garlic powder
1 t white pepper -- (or), To
-Taste
1 cn pinto beans -- optional
1 green chiles --, Diced

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1 tomato sauce
Additional Seasonings =====

Spray large skillet or roasting pan with nonstick spray. Brown meat using medium heat and drain grease. Add Worcestershire sauce, green chiles, and tomato sauce with 1 can of beef broth and bring to boil. Add dry ingredients and return to slow boil. Cover and cook for 1 1/2 hours. Add additional beef broth during this time if needed and stir occasionally to prevent scorching. after 1 1/2 hours cooking time add additional seasonings. Cook all above ingredients for approximately 30 mins, adding beef broth as needed for desired consistency. Reduce heat to obtain a slow boil. Makes approximately 6 cups chili.

Old Buffalo Breath Chili

Yield: 1 Servings

5 lb chuck roast
8 cloves garlic --,Crushed
1/4 c olive oil
2 T mexican oregano
1 T cumin seeds -- and,Toasted
1 ground
1 juice of 1 lime
2 T mild chile
2 T hot chile
1 beef broth
1 masa harina
1 sm whole piquin chiles,Dried
1 salt --,To Taste

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For the fire: mesquite wood chips and hardwood charcoal.

For the Rub: 2 or 3 cloves of garlic and chili powder.

The chuck roast should be as lean as possible and cut at least three inches thick. Two or three hours before you plan to make the chili, rub the meat all over with a mash of crushed garlic and salt then sprinkle it with chili powder to coat it lightly. Loosely cover it with plastic and set it aside.

Fire up enough hardwood charcoal to sear the meat in an outdoor grill, preferably one with a cover. At the same time, soak a few handfuls of the mesquite chips in the water. When the coals are covered with gray ash, spread them out evenly, and scatter the soaked mesquite chips over them. Then immediately set the meat on a grill over the smoke, about an inch from the coals. Cover the grill and adjust the dampers to maintain a slow, steady heat. Let meat sear for about 12 minutes (this is meant to flavor, not to cook the meat) and turn over to sear the other side for the same amount of time. Remove it from the heat, saving any juices on its surface, and transfer to the refrigerator. Let it cool thoroughly, about one hour.

After the meat has cooled, trim away any surface fat or cartilage. With a sharp knife, cube the meat into the smallest pieces you have patience for, saving all juices. Heat the olive oil in a large, heavy pot over moderate heat. Stir in the garlic and saute until it turns translucent. Stir in the meat and all reserved meat juices, adding just enough beef broth to cover, or about one cup. Pour in the lime juice and sprinkle in the rest of the seasonings, stirring and tasting as you go. Crumble in a few piquins or other fiery chiles to bring the heat up to taste. However, do not try to adjust the seasoning to perfection right now; it's easy to ruin a chili by correcting the flavors too soon -- the long cooking will smooth and sweeten it.

Lower the heat to as low as possible. If the pot is left to boil, the meat will toughen. Every half hour or so after the first hour, taste for seasoning, adjusting and thickening with the masa harina a teaspoonful at a time. The chili should be about ready to eat in three hours, although it will benefit from a night's aging in the refrigerator.

Old Ebbitt Grill's White Bean Chili

Yield: 6 Servings

1 for the beans
1 lb white navy beans
1 sm red bell pepper --,Diced
1 sm green bell pepper --,Diced
1 md spanish onion --,Diced
2 T olive oil
7 c chicken stock

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2 cloves garlic --,Diced
2 t cumin -- (or),To Taste
3 t chili powder -- (or),To
-Taste
3 plum tomatoes --,Chopped
1 salt and pepper,To Taste
1 for the chicken
3 whole bone-in chicken
1 breast
1 (14 to 16 ounces)
2 T olive oil
1 t chili powder
1 t cumin
1 T garlic,Diced
2 T fresh cilantro,Chopped
1 to serve
1 salsa for topping
4 quesadillas* (or corn bread)
1 fresh cilantro for,Chopped
1 garnish

For the beans: Soak beans overnight in water to cover. Drain. Over low heat, stir peppers and onion in olive oil for one minute. Add beans and saute over medium heat for 5 minutes, stirring constantly. Add stock, garlic, cumin and chili powder. Simmer, uncovered, until beans are soft, about 1 1/2 hours, adding more broth as necessary. Stir in tomatoes about 20 minutes before beans are done and season to taste with salt and pepper. To Roast the chicken: Crack the breast bones to flatten. Rub breasts with oil and season with remaining ingredients. Then roast in a preheated 350 degree oven about 30 minutes, being sure not to overcook. Cool slightly and remove meat from bones. To Serve: Place a generous portion of beans in large, flat soup bowl. Slice chicken thinly, keeping skin on (skin may be removed, but some of the seasoning will be lost) and place on top of the beans.

Old Mexico Chili

Yield: 4 Servings

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1 1/2 lb beef stew meat, cubed -- or
2 lb hamburger
1 cn tomato sauce (8oz)
1 cn tomato paste (6oz)
1 cn stewed tomatoes (16oz)
1 optional
2 T chili powder
1 1/2 t salt
1 t hot pepper sauce -- (or
-more)

Place all the ingredients in cooker; mix thoroughly, cover. Cook on low for 8-10 hours.

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Old Tavern Chili

Yield: 6 Servings

1 lb beef, Ground
2 T chili powder
1 clove garlic, minced
1 pouch soup mix *
3/4 c beer (or water)
1 cn tomatoes **
1 cn kidney beans, drained ***
1 cheddar cheese, shredded
1 sour cream

Crumble beef into 2 qt microwave-safe casserole; stir in chili powder and garlic. Cover with lid; microwave on HIGH 5 mins or until beef is no longer pink, stirring once during cooking to break up meat. Spoon off fat. Stir in soup mix beer or water, tomatoes with their liquid and beans. Cover; microwave on HIGH 3 mins or until hot and bubbling. Stir again. Reduce power to 50%. Cover; microwave 10 mins or until flavors are well blended, stirring once during cooking. Let stand, covered, 5 mins.

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Original Dallas Jail House Chili No. 3523

Yield: 1 Servings

2 c beef suet
4 lb beef, Coarsely Ground
3 cloves garlic, crushed
1 1/2 T paprika
3 t gebhardts chile powder
1 t cumin seeds
1 t salt
1 t white pepper, ground
1 1/2 t sweet red chile pods, Dried
1 ground
3 c water
8 oz beef broth, Canned
4 oz tomato paste, Canned
1 masa harina

Melt the suet in a large, heavy skillet or kettle. Add the ground beef, chopped garlic and seasonings. Cover. Cook over very low heat, stirring occasionally, for 4 hours. Add the water, broth and tomato paste. Continue cooking until the stew thickens slightly (about 1 hour). Add masa harina as needed to thicken the chili as desired.

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Original San Antone Chili

Yield: 4 Servings

1/2 lb suet
2 lb beef shoulder,Lean
1 lb pork shoulder,Lean
3/4 c flour
1 t salt
1/2 t pepper
3 onions,chopped
6 cl garlic,minced, or 1 tsp.
1 1/2 qt beef stock (or beef br)
-Canned
4 ancho peppers*,Dried
1 pastilla pepper*,Dried
1 casbel pepper*,Dried
1 T cumin seeds (or groun)
-Crushed

Fry suet in a large heavy kettle. Remove suet and discard. Cut meat into 1/2 inch cubes. Combine flour, salt and pepper in brown paper bag. Add meat and shake to coat. save remaining flour. Sear floured meat in hot fat, stirring to prevent sticking. Add onions and garlic; cook and stir until soft. Add beef stock or broth and bring to a boil; then reduce heat aand simmer slowly while preparing peppers Wash peppers under cold running water; remove stems and seeds. Put in a sauce pan; cover with water and boil for 5 minutes. Let steep 10 minutes. Lift out peppers and grind or puree, adding 1 cups water in which peppers were cooked. Add to meat, cover and simmer 2-3 hours or until meat is tender. Grind cumin seeds in a mortar and pestle or a heavy spoon in a cup; add to chili. Add salt to taste. Mix flour saved from browning meat (about cup) with cold water; add to chili and cook 3 to 5 minutes to thicken.

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Out-Of-The-Ordinary Chili

Yield: 6 Servings

1 1/2 lb beef, chicken, or turkey
2 c water
1 T chili powder
1 T curry powder
3 tomatoes, diced
4 c kidney beans, Cooked
1 onion, chopped
1 bunch green onions, sliced
1 1/2 c natural sharp cheese, Grated

In a frying pan, saute meat until lightly browned. Pour off drippings. Add water, chili, and curry powder; simmer 5 minutes. Add tomatoes and beans; heat through. Stir in onions. Ladle into serving bowls and sprinkle on cheese.

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Overnight Turkey Chili (No Beans)

Yield: 4 Servings

2 turkey thighs, skinned
1 onion --, Chopped
1 and, Cubed
1 garlic, clove -- minced
8 oz tomatoes --, Sliced
1 undrained
1/4 c cilantro leaves --, Chopped
2 green peppers -- seeded
1 T cocoa powder -- plain
1 chopped
2 t cumin seeds
3 peppers, jalepeno --
1 chopped
1/2 t cumin -- (or 1 t chili)
-Ground
1 powder

Combine ingredients in a crock pot. Cover and cook for 14 to 16 hrs at low heat.

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Pam's Heaven N' Hell Chili

Yield: 4 Servings

1 lb hot turkey sausage, cut in
1 bite size pieces
1 cn pinto beans, undrained
1 md onion, chopped
1 md green pepper, chopped
3 cl garlic, minced
1 pk mickey gilley's chili
1 seasoning mix
2 T chili sauce
2 T catalina dressing (lo-cal)
1 T cinnamon
1 T sugar

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2 T red wine
2 T cornstarch mixed with 2 t
1 water

Saute sausage, onion, green pepper and garlic in large pot. Add remaining ingredients except red wine and cornstarch-water mixture. Bring to a boil and simmer about 1/2 hour. Add red wine; Add cornstarch-water mixture to desired thickness. Simmer and serve. This is very hot and spicy.

Patti's Skyline Chili

Yield: 8 Servings

PATTI VDRJA =====
2 lb beef, Ground
2 lg onions, minced
35 whole black peppercorns
6 bay leaves, crushed

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4 sm red peppers
1/4 t red pepper, Crushed
2 garlic cloves, whole
6 oz tomato paste
3 c water
4 T chili powder
1 t red pepper, Ground
2 1/2 T vinegar
1 1/2 t cinnamon
1 1/2 t allspice, Ground
1 t worchestshire sauce
1 t salt
1 c colby cheese, shredded
1 pasta, cooked, hot

Brown ground beef in skillet with onions. Drain fat. Place next 4 ingredients in a spice bag. Combine remaining ingredients, except cheese and pasta, with ground beef, onions, and spice bag, in a large pot. Cook over low heat for 3-4 hours. Remove spice bag and garlic cloves. Serve.

Pawtucket Chili

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Yield: 8 Servings

40 oz can kidney beans (or two
1 16 oz cans)
15 oz can chickpeas
2 cloves of garlic, minced
1 medium onion, chopped
1 T olive oil
8 oz tomato sauce
14 1/2 oz can whole tomatoes
1 T oregano
1/2 t thyme
1 t cumin
1/2 t basil
3 T chili powder

Rinse kidney beans and chickpeas to remove salt. Set aside. Saute garlic and onion in olive oil. Add beans, chickpeas, and remaining ingredients and bring to a boil. Simmer for 20 minutes (or longer) until thick.

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Pecos River Bowl Of Chili

Yield: 6 Servings

2 T bacon drippings, or butter o
1 lg onion, coarsely chopped
3 lb lean beef, coarsely ground
3 md garlic cloves, finely choppe
4 T ground chili peppers, (hot)
2 T ground chili peppers, (mild)
2 t cumin, Ground
3 c water
1 1/2 t salt

Melt lard, butter, or drippings in a large heavy pot over medium heat. Add the onions and cook until transparent but not browned, about 5 minutes. Combine meat with garlic, ground chilis and cumin.

Add this meat-spice mixture with a fork and cook, stirring occasionally, until meat is evenly browned. Stir in water and salt. Bring to a boil, then lower heat and simmer, uncovered, for about 2 1/2 to 3 hours, stirring occasionally, until meat is very tender and flavors are well blended. Add more water if necessary.

Taste and adjust seasonings.

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Pedernales River Chili

Yield: 8 Servings

3 T lard
4 lb beef, coarse grind
1 onion
2 garlic cloves
3 t salt
1 t oregano, dried, pref. mexican
1 t cumin
2 c water
32 oz tomatoes, whole
4 T red chile, hot, ground
2 T red chile, mild, ground

1. Melt the lard or bacon drippings in a large saute pan over medium heat. Add the meat to the pan. Break up any lumps with a fork and cook, stirring occasionally until the meat is evenly browned.
2. Add the onions and garlic and cook until the onions are translucent.
3. Stir in the salt, oregano, cumin, water, and tomatoes.
4. Gradually stir in the ground chile, testing until you achieve the degree of hotness and flavor the suits your palate. Bring to a boil, then lower heat and simmer, uncovered, for 1 hour. Stir occasionally.

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Peg Dietrich's Chili

Yield: 1 Servings

2 lb beef, Ground
4 onions, chopped
1 c celery (with leaves)
1 chooped
1 green pepper, chopped
3 16-oz cans red kidney beans
1 undrained
1 28-oz can tomatoes
1 6-oz can tomato paste
1 8-oz can tomato sauce
2 beef bouillon cubes
1 dissolved in
1 c water
1 12-oz can beer
1 t worcestershire sauce
1/2 t garlic powder
2 T chili powder
1 T orgeano
1 t basil
1 t cumin powder
1/8 t tabasco sauce
1 T vinegar
1 T brwon sugar
1/4 c catsup

Saute together meat, onions, celery and green pepper until meat is no longer pink. Drain fat. In a large kettle, combine the meat mixture with remaining ingredients. Bring to a boil; lower heat and simmer, covered, for 2 to 3 hours.

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Peggy's 1-2 Chili

Yield: 8 Servings

1 meat mixture
1 lb hamburger
1 lb pork, Ground
1 lb spicy sausage
1 md onion --, Chopped
1 sauce
1 T salt
1 T pepper
1 T garlic powder
1 T chili powder
1 t tabasco sauce
1 t cumin
2 cn tomatoes with juice (1 lb.
1 each)
1 cn tomato sauce (15 oz)
2 cn pinto beans (15 oz each) --
1 drained

In large Dutch oven or saucepan, brown the hamburger, pork, sausage and onion all together. Add salt, pepper, garlic, chili powder, tabasco sauce, cumin, tomatoes and tomato sauce. Bring to a boil, reduce heat to a simmer and cook for 2 hours. Add drained pinto beans and simmer for 30 minutes longer.

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Pegleg Shorty's Chili

Yield: 6 Servings

5 lb lean beef,ground coarse
1 lb suet,ground
1 1/2 qt water
3 oz chili powder
2 T salt
1 T garlic powder
1 T cumin
1 T oregano
1 T paprika
1/2 t cayenne pepper

Braise the meat in a large skillet. Add the water and bring to a boil. Add the ground suet and all the spices. Mix thoroughly. Stir every few minutes till your are sure the spices are blended and the meat is all well separated. After that you just need to stir enough to keep it from sticking to the bottom of the skillet. Cook for 45 minutes to one hour.

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Pete's Unusual Black Bean Chili

Yield: 8 Servings

2 c black beans, dried
1 green pepper, chopped
2 T olive oil
2 T cumin, Ground
1/3 t cinnamon, Ground
4 garlic cloves, minced
1 t fresh ginger, grated
1 T squeeet smoke flavoring
16 oz can, crushed tomatoes
1 cayenne pepper, to taste

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1 1/2 lb lean chuck, Ground
2 medium onions, chopped
4 T paprika
1/4 t nutmeg, Ground
1 t oregano
3 T molasses
2 T cocoa powder
8 oz can, tomato sauce
1 cn tomato paste, small
1 chicken stock

In a fairly large pot, brown the ground chuck, draining off any fat when finished browning. Simultaneously, saute the chopped onions, garlic and green pepper in the oil in a separate pan -- I find if you try to saute them with the beef, they give up too much moisture to it, and it really doesn't brown enough -- it just "grays" . Add the sauted onion, garlic, and green pepper to the browned meat, along with all the other ingredients. Dilute it to the desired thickness with the chicken stock -- or some beer. Simmer for an hour or two, covered.

Picante Chicken Chili

Yield: 4 Servings

1 medium onion, chopped
3 cloves garlic, minced
1 T vegetable oil

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1/2 lb chicken breast skinless
-boneless, cut into 1-inch p
2 t sage, or 3 ts as desired
1/4 t salt
3/4 c picante sauce
1 cn kidney (or pinto beans)
-16-ounce can,, undrained
1/4 c dry vermouth
1 bay leaf
1 green (or red bell pepper)
-cut into, 1/2-inch pieces
1 large tomato seeded
-coarsely chop, ped
OPTIONAL TOPPINGS =====
1 cilantro, Chopped
1 sour cream
1 cheddar cheese, Shredded

Cook onion and garlic in oil in large saucepan or Dutch oven until tender, about 4 minutes. Stir in chicken; cook until chicken is no longer pink, stirring constantly. Sprinkle sage, cumin and salt over chicken; cook and stir 1 minute. Stir in picante sauce, beans, vermouth and bay leaf. Bring to a boil; reduce heat. Cover and simmer 10 minutes. Stir in green pepper and tomato; continue to simmer uncovered 10 minutes. Discard bay leaf.

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Pierre's Chili

Yield: 8 Servings

1 T olive oil
1 lb lean beef, Ground
1 lb lean pork, Ground
2 c onions, Chopped
1 c green peppers, chopped
1 c celery, chopped
1 T garlic, minced
1 T oregano, Dried
2 bay leaves
2 t cumin, Ground
3 T chili powder
3 c tomatoes, Crushed
1 c beef stock
1 c water
1 red pepper flakes
1 fresh ground black pepper, t
1 salt, to taste
2 c kidney beans, cooked
1 garnishes
1 monterey jack cheese, shred
1 lettuce, Shredded
1 red onion, Chopped
1 coriander, Chopped
1 sour cream
1 lime wedges

Heat oil in heavy Dutch oven; add beef and pork; cooking and breaking up until lightly browned; add onions, green pepper and celery; sweat 2 minutes; add other ingredients except beans, mixing well; bring to a boil, reduce heat, cover and simmer 20 minutes; discard bay leaves; add beans, mix well and simmer another 10 minutes.

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Pinata Pumpkin Chili

Yield: 6 Servings

1 1/2 lb beef, Ground
1/2 c onion, chopped
1 garlic clove, minced
16 oz solid pack pumpkin
2 c water
1 pk taco seasoning
1 1/2 t chili powder
1 t salt
1 c cheddar cheese, shredded
1 c corn chips, crushed
1/2 c sour cream
1 red pepper flakes ==or==
1 hot pepper sauce

In 3 quart saucepan, cook meat, onion and garlic until meat is brown.

Drain. Add pumpkin, water, taco seasoning, chili powder and salt. Bring to a boil. Cover; simmer 30 minutes. Season with red pepper flakes or hot pepper sauce.

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Pork And Tomatillo Chili

Yield: 1 Servings

1 c orange juice
1 (12 ounce) bottle dark beer
1 lb tomatillos, husked and
1 quartered
1 c peanut oil
1 head garlic, Peeled
2 lb boneless pork, cut into 1/2
1 inch cubes
1 salt, pepper
2 lg onions, thinly sliced
2 lb roma tomatoes, chopped
3 jalapeno chiles, diced
1 t crushed hot red pepper, or
1 to taste
1 bn cilantro, leaves chopped
1 (1 pound) can black beans
1 with liquid
1 rice, Cooked
1 avocado, peeled and sliced
1 cilantro sprigs
1 lime sour cream

Combine orange juice, beer and tomatillos in large saucepan. Cook over medium heat about 20 minutes.

Heat peanut oil in large skillet. Add garlic cloves and cook 2 minutes. Stir in 1/2 of cubed pork and season to taste with salt and pepper. Brown pork on all sides, remove pork with slotted spoon and add to tomatillos. Cook remaining pork in skillet. Remove pork and garlic and add to tomatillos. Pour off all but 1/4 cup oil in skillet. Add onions and lightly brown. Add to tomatillo and pork mixture. Mix in tomatoes, jalapenos, crushed red pepper, and cilantro. Cover and cook over low heat 2 hours. (Chili can also be baked in 350-degree oven for 2 hours.) Add beans. Cook uncovered, 1/2 hour more. Adjust seasonings to taste.

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Pumpkin And Turkey Chili

Yield: 1 Servings

- 1 lb turkey, Ground
- 1 lg yellow onion, diced
- 2 1/2 to 3 pound pumpkin, cubed
and roasted (see notes)
- 2 T olive oil
- 3 cloves garlic, chopped
- 2 c tomato sauce (use a thinner
one)
- 1 1/2 c defatted chicken stock or
broth, Canned
- 2 T chili powder (chileheads
modify), To Taste
- 1 T paprika
- 1 t cumin, Ground
- 1 T fresh oregano, chopped or
dried
- 1 black pepper, Freshly Ground
to taste
- 1 t salt
- 15 oz can pinto (or kidney beans)
rinsed and or, Drained
- 1 1/2 c navy (or cannellini), Cooked
beans

In a non-stick skillet, cook the ground turkey over medium heat until cooked through and no longer pink in the center. In a Dutch oven or small stockpot, saute onions, garlic, and pumpkin in olive oil over medium heat until soft, about 10 minutes. Add cooked turkey and remaining ingredients, bring to a boil and turn heat down to low.

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Simmer 40 minutes. Adjust seasonings to suit your taste.

Puppy's Breath Chili

Yield: 1 Servings

3 lb tri-tip beef (or sirloin
-tip)
1 coarse,Ground
2 t vegetable oil
1 sm onion
1 cn 14 1/2 oz beef broth
3 1/2 T ground cumin,divided
1/2 t oregano,Dried
6 cl garlic,finely (2 tbs)
1 divided
3 T gebhardt brand chili powder
1 divided
1 T new mexico mild chili
1 powder,Divided
5 T to six calif chili powder
1 divided
1 cn 8 oz tomato sauce
1 new mexico chili,Dried
1 pepper,boiled 25 minutes
3 calif chili peppers,Dried
1 25 minutes,Boiled
1 cn 14 1/2 chicken broth

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1 t tabasco sauce
1 t brown sugar
1 juice of lime
1 ds msg
1 salt, To Taste

Brown meat in oil for about 30 minutes over medium heat. Add onion and enough beef broth to cover meat. Reserve remaining broth. Bring to a boil and cook for 15 minutes. Add 1 tablespoons cumin and oregano.

Reduce heat to simmer and add 1 tablespoon garlic. Add 1 1/2 tablespoons Gebhardt chili powder, about 2 teaspoons New Mexico chile powder and about 3 tablespoons California chile powder. Cook for 10 minutes. Scrape pulp from boiled chilies, wearing rubber gloves to protect against oils that later can cause burning sensation on skin.

Add tomato sauce and chile pulp and remaining 1 tablespoon garlic. Add any reserved beef broth and chicken broth for desired consistency.

Cook for one hour on medium heat stirring occasionally. Add remaining 1 1/2 tablespoons Gebhardt chili powder. Add remaining 2 1/2 tablespoons ground cumin. Simmer for 25 minutes on low to medium heat, stirring occasionally.

Turn up heat to light boil and add Tabasco pepper sauce, brown sugar lime juice, Msg and season with salt. Simmer on medium heat.

Queen City Chili

Yield: 1 Servings

3 onions
1 lb chuck, Ground
2 garlic cloves, minced
1 c barbeque sauce (i think i
-used k.c., . masterpiece)
1 c water
1 T chili powder
1 t black pepper
1/2 oz unsweetened chocolate
-grated
1/2 t cumin, Ground
1/2 t turmeric
1/2 t allspice
1/2 t cinnamon
1/4 t cloves, Ground

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1/4 t coriander, Ground
1/4 t cardamom, Ground
1 t salt tomato juice, as needed
9 oz spaghetti, cooked and
-buttered
1 16-oz can kidney beans
-heated
1 lb cheddar cheese, shredded
-oyster crackers

Chop 2 of the onions and set aside. Chop remaining onion fine. Salt a large skillet. Turn heat to medium and add meat, finely chopped onion, and garlic. Break up meat with fork and cook until it is browned. Drain fat.

Add barbeque sauce and water. Bring to a boil. Add remaining seasonings.

Cover and simmer over very low heat 30 minutes, stirring and tasting occasionally, adding tomato juice if mixture is getting too dry. Chili is best when allowed to age overnight in refrigerator and reheated.

To construct the plate of 5-way chili, layer spaghetti on a plate, top it with hot chili, then with a sparse layer of beans, then chopped onions. Put on plenty of cheese while chili is still hot and serve immediately

Quick Chili

Yield: 4 Servings

1/2 lb ground beef, Extra Lean
1 cn kidney beans, drained (save
-the liquid, 15« oz)
1/3 c bean liquid
1 c no salt added tomato, Canned
-puree
1 T minced onion, Instant
1 1/2 T chili powder

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Cook beef in hot fry pan until lightly browned. Drain off fat.

Stir in remaining ingredients. Bring to a boil.

Reduce heat, cover and simmer for 10 minutes. This will make 4 servings of about 3/4 cup each.

Quick Chili W/Homemade Chili Seasoning Mix

Yield: 12 Servings

1 lb lean beef, Ground

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2 cn kidney beans --,Drained
2 cn tomatoes -- 16 ounces each
1 pk homemade chili seasoning
1 mix

Brown meat in a skillet over medium heat. Drain excess fat. Add beans, tomatoes, and homemade chili seasoning mix. Cover, reduce heat and simmer for 10-15 minutes.

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Quick Skillet Chili

Yield: 5 Servings

WITH APOLOGIES TO WES PITTS ====

- 1 pk premium fresh lean, Ground
 - turkey, a, bout 1 1/4lb
- 1 , nonstick cooking spray
- 1/2 c onion, chopped
- 1 t sugar
- 1/2 t salt
- 1/4 t cayenne pepper
- 15 oz can caliente style kidney
 - beans
- 16 oz can whole tomatoes
 - undrained, cut up
- 1 shredded cheddar cheese, if
 - desired
- 1 shredded lettuce, if desired

Spray bottom of large skillet with nonstick cooking spray until well coated. Heat skillet over med high heat about 30 seconds. Crumble ground turkey into skillet; add onion. Cook and stir 3-5 mins, or until turkey is lightly browned. Add sugar, salt, cayenne, kidney beans, and tomatoes; bring to a boil. Reduce heat to medium; cook 10 mins, stirring occasionally. Spoon into bowls.

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Quick Spicy Turkey Chili

Yield: 4 Servings

1/2 lb turkey, Ground
1 t oil
1 md onion, diced
1 t cumin, Ground
2 garlic cloves, minced
1 1/2 T chili powder
1 bay leaf
1/2 t cinnamon, Ground
1/2 t allspice, Ground
1 jalapeno, minced
1 (seeds and membranes
-removed)
1 T unsweetened cocoa powder
1/2 T worchestershire sauce
1 T white vinegar
1 t oregano flakes
1 cn stewed tomatoes, 14 oz
3/4 c water, or less
1/2 t salt
16 oz (canned) favorite chili
-beans
1 (pink, red, pinto, etc)

This is a quick recipe that produces a slightly hot, very aromatic chili. I liked it very much. Brown the turkey in a skillet. Transfer to a 3 quart pot. Brown the onion in the oil (yes, in the skillet). Transfer to the pot. Add all other ingredients except the beans to the pot and simmer, covered, for 20 minutes, stirring occasionally, adding a little more water if things dry out too much. Drain the beans and add them to the pot. Simmer another 10 minutes.

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Quick Veal Chili For Two

Yield: 1 Servings

2 t Vegetable Oil
1/2 c Onion; Chopped
1/2 c Green Bell Pepper Chopped
1 t Garlic; Fresh, Minced OR 1/4 t Garlic Powder
10 oz Veal; Ground
1 1/2 t Chili Powder
1/2 t Oregano Leaves 1
/2 t Cumin; Ground
1 x Salt; Dash of
1 x Hot Pepper Sauce; Dash Of
1/2 c Tomatoes;Crushed, Canned
1 T Tomato Paste; PLUS 1 t Tomato Paste
3 oz Pinto Beans; Drained, Canned

In medium saucepan heat oil; add onion, green pepper, and garlic or garlic powder; saute until onion is translucent, about 5 minutes. Add veal, chili powder, oregano, cumin, salt, and hot sauce; stirring constantly to break up the veal, cook until veal loses its pink color, about 5 minutes. Add crushed tomatoes and tomato paste, cook, stirring occasionally, about 5 minutes longer. Stir in beans and cook until heated, about 5 minutes.

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Quick-Cook Chili

Yield: 6 Servings

1 lb beef, Ground
1/2 c onion, chopped
16 oz pinto beans, Canned
10 3/4 oz tomato soup, condensed
1 T chili powder, or as desired

Heat beef and onion in a frying pan until beef is browned and onion is tender. Drain off excess fat. Stir in remaining ingredients. Cover. Simmer for 30 minutes, stirring occasionally.

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Rattlesnake Chili

Yield: 6 Servings

INGREDIENTS =====

2 T cooking oil
1/2 c green peppers, Chopped
1 lb beef (or turkey), Ground
2 T chili powder
1 t cayenne pepper, ground
2/3 c tomato paste (6 oz. can)
2 c pasta, uncooked

DIRECTIONS =====

1/2 c onion, Chopped
1 clove garlic, minced
1 c rattlesnake (or, Cubed
-chicken)
2 t salt
2 16-oz cans tomatoes
-undrained
2 c water

In 5 quart saucepan, heat oil and cook onions, green peppers and garlic until tender. Add meat; cook until done, about 6 minutes.

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Stir in seasonings, tomatoes and tomato paste. Heat to a boiling, reduce heat and simmer 2 hours. Before serving, add water and return chili to boiling. Stir in uncooked pasta; continue boiling, stirring frequently, 10 to 15 minutes.

Real Chili Lover's Chili

Yield: 1 Servings

2 lb chuck beef, cubed in
-stew-sized pieces
1 md onion, chopped
2 T suet (or veg. oil), Chopped
4 jalapenos, stemmed, seeded,
-halved
8 oz tomato sauce
12 oz beer
16 oz beef stock
1 T cumin, ground
2 t garlic powder
1 t pepper, ground
4 T chili powder

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1/4 c masa
1 c water
1 T paprika

Brown beef and onion in fat. Add peppers, tomato, beer, stock, cumin, garlic, pepper, and half the chili powder. Simmer until meat is done, about 2 hr. Make a paste of the masa and water. Stir this quickly into the chili. Add the paprika and the rest of the chili powder. Cook 15 min. Remove Jalapenos and serve.

Real Texas Chili

Yield: 8 Servings

2 lb boneless beef chuck
1 T chili powder
4 T olive oil
1/2 lg onion, chopped
1 garlic clove, minced
1 T chili powder

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1/4 t cumin, Ground
1 bay leaf
1/2 t salt
1 1/3 c pureed tomatoes (fresh or
-canned)
1 c water

TRIM THE BEEF AND CUT into 1/2-inch cubes. Rub with 1 tablespoon chili and 2 tablespoons olive oil. Marinate in refrigerator several hours or overnight. Heat remaining oil in a stew pot and add as much meat as will fit in one layer in the pot. Saute until browned on all sides. Remove to a bowl and repeat process in batches with remaining meat. When all the meat is browned, add the onion to the pot and saute until softened. Return the meat and accumulated juices to the pot and add all remaining ingredients. Cook partially covered over medium heat for 1 1/4 hours. Remove bay leaf. Serve with sour cream, chopped cilantro and lime wedges.

Really Ready Chili

Yield: 2 Servings

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1/2 lb beef, Ground
1 cn hunt's chunky chili sauce
1 cn hunt's chili (or kidney
-beans)

Brown ground beef; drain. Stir in Hunt's Chunky Chili Ready Sauce and 1 (15.5-oz) can drained Hunt's Chili or Kidney Beans. Simmer, uncovered, 10 minutes and serve.

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Red & Black Bean Buffalo Chili

Yield: 8 Servings

- 1 lb to 1 1/2 lbs cut, Ground
-from cobs, buffalo meat
- 3 c red beans, Cooked
- 1 lg red onion, diced
- 3 c black beans, Cooked
- 3 cloves garlic, minced
- 3 T chili powder
- 1 red bell pepper, diced
- 2 T tamari sauce
- 1 green bell pepper (or salt)
-to taste, diced
- 1 T cumin, Ground
- 1 yellow bell pepper
- 1 T honey, if desired diced
- 1/2 t red pepper, Crushed
- 2 lg tomatoes, diced flakes
- 2 ears sweet corn
- 1 fresh cilantro, Chopped
-shucked, kernels

Cook meat in large non aluminum Dutch oven until no longer pink. Stir in remaining ingredients except cilantro. Simmer gently, partially covered and stirring frequently, 40 to 45 minutes. Taste and adjust seasonings. Add cilantro at serving time.

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Red Devil's Chili

Yield: 6 Servings

1 c onions,grated
1 garlic clove,minced
1 shallot bulb,minced
3 lg scallions,minced
1 lg bell pepper,chopped
1 oz olive (or other salad oil)
2 qt ,water
1 lb kidney,pink (or pinto beans)
- washed,sorted and soaked
1 lg bay leaf,crushed
1 t miso paste
1 t mild (or hot curry)
1 t basil
1 T paprika
1 chili powder,To Taste
1 salt and pepper,To Taste
3 lg tomatoes,chopped, or
1 cn (15 oz) tomatoes,Peeled
1 cn (15 oz) tomato sauce

In a large saucepan, saute onions, garlic, shallot, scallions, and green pepper in oil. Add water, beans, and seasonings. Simmer for 1 1/2 hours.

Add tomatoes and tomato sauce. Simmer for 1 hour more or until fork-tender. For spicier chili, use 2 or more cloves of garlic.

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Red's Chili (Don D. 'red' Caldwell)

Yield: 1 Servings

INGREDIENTS =====

6 lb very lean, coarse grnd chuck
6 cloves garlic, crushed
16 oz tomato sauce
6 T chili powder, (dark ancho)
1/4 t habanero sauce, optional
1 1/2 t salt
1 t white pepper
1 1/2 t oregano
1 T garlic powder

DIRECTIONS =====

2 onions, large, minced
6 fresh jalapenos, stemmed
1 qt beef broth
4 T cumin, ground
6 T light chili powder (n.m. red)
2 T paprika
1 t cayenne pepper
1 T monosodium glutamate, option

Brown meat in skillet, drain and put in large, (7 quart) pot. Add onions, garlic, jalapenos (stemmed and pierced), 1 can tomato sauce, beef broth, dark chili powder, 2 tablespoons cumin and habanero sauce if desired. Bring to a low boil, cover and cook 45 minutes, adding a little water as necessary. Add light chili powder, 1 can tomato sauce, 2 tablespoons cumin and remaining ingredients. Simmer covered 45 minutes. Adjust salt to taste and serve with cold beer.

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Remember The Alamo Chili

Yield: 4 Servings

1 1/2 lb lean beef, Ground
1 lg onion, chopped
16 oz can of tomato sauce
26 oz can tomato puree
6 T powdered chili pepper
1 (not chili powder)
3 garlic cloves, minced
1 T sweet paprika
1 T mexican oregano
1/2 t cumin
1/4 t red pepper
1/2 t salt
1 pt sour cream
1 water as needed

Break up and fry beef, drain off any grease. Place the meat in a 4 Quart pot with tomato sauce. Fry the chopped onions until soft, but not brown, and add to pot. Coarsely chop the tomatoes and add them to pot, together with tomato puree, the garlic and spices. Bring the mixture to a boil, and then simmer it, uncovered, for at least 30 minutes, adding water if necessary.

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Reno Red Chili

Yield: 4 Servings

3 lb round steak, coarsely ground
3 lb chuck steak
1 c wesson oil (or suet)
1 black pepper, To Taste
3 oz gebhardt's chili powder
6 T cumin
2 T msg
6 small cloves garlic, minced
2 medium onions, chopped
6 dried chili pods, boiled
1 30 minutes in water
1 (seeded & de-stemmed)
1 **or**
3 oz bottle of new mexico pepper
1 T oregano, brewed in.....
1/2 c budweiser beer, like tea
2 T paprika
2 T cider vinegar

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3 c beef broth
4 oz green chilies, Diced
1 (ortega brand)
14 oz stewed tomatoes
1 (or), To Taste
1 t tabasco sauce, or to taste
2 T masa harina flour

Brown meat in oil or fat, adding black pepper to taste. Drain meat and add chili powder, cumin, MSG, garlic and chopped onion. Cook for 30 - 45 minutes using as little liquid as possible. Add water only as necessary. Stir often.

Remove skins from boiled chile pods. Mash the pulp and add to meat mixture. Strain oregano tea, then add to meat mixture along with paprika, vinegar, 2/3 of the beef broth, green chiles, stewed tomatoes and Tabasco sauce. Simmer 30 - 45 minutes. Stir often.

Dissolve masa flour into remaining beef broth then pour into chili. Simmer another 30 minutes, stirring often.

Riata Grande Chili*

Yield: 6 Servings

3 lb lean pork loin in 1/4, Cubed
3 lb lean beef brisket in, Cubed
4 c stewed tomatoes, chopped
1/2 c soy sauce
1/4 c tequila
1 bottle of beer
2 med. onions coarse, Chopped
1 c green bell pepper, Chopped
2 T cayenne flakes, Dried
3 T tabasco sauce
2 T chili powder

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4 T cumin, Fresh Ground
4 garlic cloves, Crushed
1/2 c mushrooms fine, Chopped
1/4 c masa harina
1/2 t allspice
4 bay leaves
1/2 c tomato paste
3 c tomato sauce
2 T molasses
2 t salt
2 jalapeno peppers deseeded &
8 jalapenos whole & gashed

Saute meat until browned with the Bell pepper, garlic, & 2 onions. Mix the beer, tequila, Tabasco sauce, 1 T of cumin, allspice, & soy sauce all together your pot and bring to a slow boil. When boiling add the meat, the cayenne flakes, mushrooms, tomato sauce, tomato paste, bay leaves, chopped jalapenos, chili powder, salt, & 2 T of cumin. Cook at a boil for 2 minutes. Reduce the heat to simmer, cover, & cook for 1 hour then add the masa harin stir it in slowly, recover the pot and cook for 1 more hour. At this point add the remaining T of cumin, cook for 5 minutes more and serve. If more liquid is needed add beer not water while cooking.

Rich Chili

Yield: 1 Servings

1 lb very lean, Coarsely Ground
1 beef
2 lg onions coarsely, Chopped
2 bay leaves

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- 1 herbs (basil,margoram and
- 1 rosemary)
- 1 several cloves of garlic
- 1 smashed
- 2 lg cans tomatoes,Crushed
- 2 herb-ox beef cubes
- 2 lb can pork and beans
- 2 lb can red kidney beans
- 1 salt and pepper,To Taste
- 1 chili powder (or),Crushed
- 1 chiles,To Taste

Brown meat, onions and garlic slightly in bottom of a large pot.

Add bay leaves, herbs, Chili powder, beef cubes and tomatoes. Simmer 5 - 10 min. Add beans with the juice they are packed in. Simmer 20 - 30 min, then add chiles and adjust seasoning.

Simmer at least 30 min more and taste.

Richard's Chili

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Yield: 4 Servings

2 T olive oil
4 cloves garlic (minced)
1 1/2 t salt
1 cumin
1 1/2 T chili pepper
16 oz dry beans (pinto (or
-kidney))
1 lg green pepper (minced)
1 lb hamburger
1/2 t pepper
1 oregano
1 1/2 lb tomatoes (can/fresh/frozen)

Cover dry beans with 3 times their volume of water. Let stand about 12 hours. In a pan combine oil, green pepper, onion and garlic. Cook about 5 minutes. In a pan brown hamburger. In a pot combine all ingredients and bring to a boil. Reduce heat and simmer about 3 hours.

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Rio Grande Chili Numero Uno

Yield: 4 Servings

2 lb ground round
1 1/2 t salt
2 T oil
3 T cumin seed
1 T paprika
2 T tabasco sauce
2 cl garlic,minced
2 onions,chopped
3 T masa flour
2 7oz can green chiles,Diced
3 T chili powder
12 oz beer
10 oz can beef broth

In a large skillet, brown ground round and salt in heated oil. Add cumin seed, paprika, Tabasco, garlic, and onions to beef. Sprinkle mixture with masa flour. Toss gently. Add green chilies and chili powder. Add beer and broth. Mix well to blend all ingredients. Add water if mixture is too thick. Cook covered 2 hours, stirring occasionally.

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Rio Grande Chili Texas Style

Yield: 6 Servings

- 2 1/2 lb beef stew meat, Cubed
- 1 beer enough to marinate
- 1/2 c cooking oil
- 1 c green pepper, Chopped
- 1 c onion, Chopped
- 4 c fresh tomatoes, Chopped
- 1 3/4 c tomato sauce
- 5 1/2 c cooked pinto beans, drained
- 2 T chili powder
- 4 t cumin, Ground
- 4 t salt
- 1 1/2 t garlic salt
- 1 t oregano, Dried
- 1/4 c jalapeno peppers*, Chopped
- 5 t hot pepper sauce*

Marinate the beef in beer for at least 8 hours. Drain beef; pat dry on paper towels. Brown in hot oil in a large kettle. Add green pepper, onion, tomatoes, tomato sauce, and beans; cook on medium heat for 1 hour; add spices, jalapeno peppers and hot pepper sauce; cook 2 hours longer.

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Roast Boar And Black Bean Chili

Yield: 6 Servings

1/4 c bacon drippings
2 garlic cloves, crushed
3 T chili powder
1/8 t cumin seeds, Ground
1/4 t black pepper
4 lb saddle of wild boar
1 lb black turtle beans
2 T olive oil
1/2 c salt pork, Diced
2 onions, chpd
3 cloves garlic, minced
1 jalapeno, Minced
1 c cooked, smoked ham
2 c beef broth
1 bay leaf
1 t chpd oregano
1 t red wine vinegar
2 T dark rum
4 scallions, thinly sliced
2 eggs, hard cooked, sieved

In a med bowl, combine the bacon drippings with the crushed garlic, two tablespoons of the chili powder, the cumin, and freshly ground pepper. Spread over the wild boar and let stand while preparing the beans. In a lg pot, cover the beans with cold water. Heat to boiling and boil for two minutes. Turn off the heat and let stand one hour. Drain. Wipe out the pot and return beans, cover with cold water and heat to boiling. Reduce heat and simmer for 30 minutes. Drain. Preheat the oven to 325 degrees. Cook the salt pork in boiling water for five minutes. Drain and pat dry. Heat the oil in a heavy, deep

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casserole. Stir in the salt pork and cook over med heat until golden, about 3 min. Stir in the onion, minced garlic, and Jalapeno pepper. Cook 1 minute. Stir in the ham and cook two more minutes. Stir the remaining chili powder into the onion mixture. Add the beans, broth, bay leaf, oregano, vinegar and rum. Mix well. Place the saddle of boar on top of the beans, cover and place in the middle of the oven. Cook for 1 1/2 to 2 hours or until internal meat thermometer reads 170 degrees. Turn the meat twice and stir the beans. Add more broth if dry. Remove the meat and allow it to stand, covered, for 10 to 15 minutes. Meanwhile, skim the fat from the chili. Cut the meat from the bone and into thin slices. Layer it over the beans. If desired, stew, covered, to tenderize the meat. .

Rob's Veggie Chili

Yield: 1 Servings

1 olive oil
1/2 lg yellow onions,diced
2 garlic cloves,minced
1 red bell pepper,diced
1 green bell pepper,diced
2 lg cans tomatoes,Crushed
1 T cumin
1 t cayenne (or to your taste)
1 pk corn,Frozen
2 cans black beans
1 3/16 c picante sauce
1 salt,to taste
1 cashew nuts,if desired

Saute onions in the olive oil. (**I used cooking wine instead to cut out the fat). Add garlic a bit later. After onion and garlic are have turned golden brown, add cumin, cayenne, and whatever other spices you might like. Fry for a couple of minutes.

Next, add the peppers, saute them for a few minutes. Put the crushed tomatoes, corn, beans and picante sauce into the crock pot, and add the onion mixture. Cook on low about 10 hours.

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Rod's Chili

Yield: 1 Servings

- 1 3/4 lb chili grind meat
- 3 sl bacon
- 1 T cumin seed, roasted and
-ground
- 1 T new mexican chili powder
-plain
- 1 T ancho chili powder, plain
- 1 T california chili powder
-plain
- 1 t mexican oregano, crushed
- 1/4 t thyme
- 1/4 t allspice
- 1/4 t cilantro, Dried
- 1 lg onion (chopped fine)
- 2 stalks celery (chopped fine)
- 1 cn el paso green chiles (mild)

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- 3 jalapeno chilies, seeded
-chopped fine
- 1 habanero chili, seeded
-chopped fine
- 1 lg clove garlic
- 2 15 oz cn stewed tomatoes
-(pureed in a blender)
- 1 12 oz can beer
- 1 t beef base
- 3 t paprika, sweet
- 1 t coriander powder
- 1/4 t cayenne pepper
- 1 shot jim beam bourbon whisky
- 2 T olive oil
- 1 masa harina (corn flour for
-thicken,ing)

Cook bacon and reserve grease for sauting onions and garlic. In a large chili pot, saute onion and garlic. Remove onions and garlic and set aside. Add olive oil and cook meat until grey in color, but not browned. Add onion and garlic back to chili pot. Add dry spices and cook while stirring for 3 or 4 minutes. Add stewed tomatoes, bacon bits, chiles, beer, celery, whiskey, beef base. Bring to a boil and then simmer until done. 3 to 4 hours.

Romana's Spanish-American Cookery Chili 1929

Yield: 1 Servings

- 2 lb beef, Lean
- 1/4 lb beef fat
- 12 lg red chile peppers -- (or to)
1 taste
- 2 T chile powder
- 1 T paprika
- 2 pods garlic
- 2 t oregano, Chopped
- 1/2 c olive oil

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1 c onion, Minced
1 beef stock -- as needed
1 salt and pepper --, To Taste

Remove the seeds and veins from the chile peppers, place in sufficient hot water to cover, bring to boiling point, and cool in the water, drain and remove the pulp with a spoon. Cut the meat and suet in 3/4 inch cubes, heat the oil and fry the meat and suet to a light brown, then add onions and garlic and continue to cook, stirring continuously; before the onions start to brown add chile pulp, paprika, stir a few minutes, then add oregano, salt and pepper and sufficient stock to finish cooking till the meat is tender.

Roomie's Low Fat Vegetarian Chili

Yield: 4 Servings

1 t olive oil
2 medium onions

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2 cloves of garlic, minced
56 oz tomatoes (or 3lb fresh)
-Canned
15 1/2 oz red kidney beans
15 oz white kidney beans
15 oz chickpeas
1 1/2 c celery, Chopped
1 green pepper, chopped
3 T lime (or 2 t lemon juice)
1 T chili powder
1 1/2 t oregano
1 1/2 t cumin
1/4 t cinnamon
12 oz light beer
1 dry roasted peanuts
1 cheddar cheese

1. In a large pot, heat oil and saute onions and garlic until soft.
2. Add all ingredients except beer, peanuts and cheddar cheese. Cover and simmer 1 1/2 hours.
3. Add beer and simmer uncovered for 30 minutes.

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Rosalyn Carter's Chili Con Carne

Yield: 4 Servings

1 waldine van geffen vghc42a
1 lb round steak -- bite-size
3 T oil
1 cn green chiles -- (4,Chopped
1 ounces)
1 cn tomato paste -- (6 ounces)
1 sm onion -- chop
1 1/2 c water
1 garlic -- mince
1 1/2 t cumin,Ground
1/2 t dried oregano,Crushed
1/4 t black pepper
1 1/2 t sugar
1 1/2 T flour
1 1/2 t salt
2 T chili powder

Brown meat in hot oil in heavy pot or large skillet. Add chiles, tomato paste, onion, water, garlic, cumin, oregano, pepper, sugar, flour, salt and chili powder. Simmer about 1 hour or until meat is tender and mixture is thickened.

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S&W Kick-Off Chili

Yield: 12 Servings

- 1 lb beef, Ground
- 1 lb pork sausage, Ground
- 1 lg onion, coarsely chopped
- 2 garlic cloves, minced
- 1 lg bell pepper, cut into 3/4
-chunks
- 1 lb smoked sausage, cut into 3/4
- chunks
- 1 T oregano, Ground
- 3 T chili powder
- 1 t coriander, Ground
- 1 1/2 t celery seed
- 2 cn s&w ready-cut tomatoes
-undrained
- 2 cn s&w dark red kidney beans
-drained, (reserve liquid)
- 1/3 c yellow corn meal
- 12 oz mozzarella or, Shredded
-cheddar cheese, for garnish

Brown ground beef and ground pork sausage with onions and garlic in a large heavy pot or Dutch oven over medium heat. Add bell pepper and smoked sausage chunks. Continue cooking 5-10 minutes, then reduce heat to low and drain fat. Blend in spices and tomatoes. Simmer 5-10 minutes. Stir in kidney beans. In a bowl, blend a little reserved bean liquid with corn meal to consistency of pancake batter. Mix with chili and simmer 10-15 minutes, stirring occasionally. Spoon into serving bowls and top generously with shredded cheese. Serves 12.

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Saddlebag Chili

Yield: 8 Servings

4 lb beef briskit (rough),Ground
3 medium onions coarsely chopp
5 cloves of garlic,Minced
6 pieces of bacon
1 12 oz. beer
2 oz sour mash whiskey
2 T lackstrap molasses
1/2 t llspice
1 t salt,To Taste
4 T round cumin
1/2 c omato paste
3 c omato sauce
1 t orcestershire sauce
1 green bell pepper,Chopped
1 red bell pepper,Chopped
2 T ayenne flkes
8 fresh whole jalapeno~ pepper
2 T basco sauce
1/4 c asa harina (fine yell,Ground

Fry bacon. Reserve the grease. Saute the onions and Bell peppers in the bacon grease with 1/2 of the minced garlic. Fry up the briskit. Pour the beer and the whiskey into the LARGE pot and turn heat to medium high. Dump in the onions & peppers that you sauteed tomato sauce, Jalapenos, 3/4 of the cumin, the Worcestershire sauce, Cayenne flakes, & the Tabasco sauce. When it begins to boil reduce heat to Medium and add all other ingredients except the 1 remaining Tblspn of cumin. Cook on med. low to low heat for 1 hour, stirring frequently. Add the last of the cumin now and cook for another 10-15 minutes on medium high.

Stir constantly during this last cooking period.

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Sally's West Coast Chili

Yield: 6 Servings

1 lb bacon, diced
2 lb beef stew meat, cut into cub
2 md onions, chopped
4 cloves garlic, minced
1 c barbecue sauce
1 c chili sauce
1/2 c honey
3 16 oz cans tomatoes, chopped
4 beef bouillon cubes
1 bay leaf
1 T chili powder
1 T unsweetened baking cocoa
1 T worcestershire sauce
1 T dijon mustard
1 1/2 t cumin, Ground
1/4 t cayenne pepper, optional
3 16 oz cans red kidney beans
1 cheddar cheese, Shredded

In a large kettle or Dutch oven, cook bacon until crisp; remove to paper towel to drain. Drain all but 3 Tbsp. drippings. Brown stew meat in the drippings. Add onions and garlic; cook until onions are soft. Return bacon to kettle. Add all the remaining ingredients except kidney beans and cheese. Bring to a boil; reduce heat. Cover and simmer until beef is tender, about 3-4 hours. Add beans and heat through. Top each serving with cheese.

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San Antonio Chili

Yield: 10 Servings

3 lb meat (chili, Coarsely Ground
-meat)
6 T chili powder
1 T oregano
1 T cumin
1 T salt
1/2 t cayenne pepper
2 large cloves garlic, minced
1 t tabasco
1 1/2 qt water
1/4 c white corn meal

In Dutch oven, brown ground meat; drain. Add seasoning and water; heat to boil. Reduce heat, cover and simmer for 1 hour and 30 minutes. Skim off fat. Stir in corn meal and simmer uncovered for 30 minutes. Stir occasionally.

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Sand Springs Chili - Southern Style

Yield: 4 Servings

2 lb beef, Coarse Ground
1/2 lb flank steak 1/4 cubs
1/2 lb reg. beef, Ground
15 oz tomato sauce
12 oz beer
12 oz tomato paste
1 T yellow cornmeal
1 T red wine vinegar
1/4 c minced onion, Instant
1/4 c chili powder
1 t red pepper, Crushed
1 t cumin, Ground
1/4 t basil leaves
1/4 t caraway seeds

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1/4 t coriander
1/4 t marjoram
1/4 t red pepper,Ground
1/3 t ginger
1/3 t tarragon
1/3 t dill seed
1/3 t paprika
1/3 t tumeric,Ground
1/3 t caramon,Ground
1 ds curry
1 ds dill weed
1 ds rosemary
1 ds saffron
1 ds thyme
1 bay leaf,crushed
1 cinnamon stick
1 1/2 t garlic,Minced
1 1/2 t salt
1 T orgeano leaves
2 T salad oil

In a large saucepan, heat oil until hot. Add beef cubes; brown on all sides, remove and set aside. Add ground beef, both grinds, brown , stirring to crumble. Add tomato sauce, tomato paste, one cup of water, vinegar and all the other dry ingredients listed. (Mix the cornmeal, onions, all the spices in a bowl then add them after the meat has been cooked). Also add the browned beef cubes, stir well, then add the beer and stir some more until all the ingredients are mixed well. Simmer, covered, stirring occasionally, for at least 2 hours. This can be prepared early in the day and kept on low heat to let spices blend together. Add more water if needed. Remove cinnamon stick before serving.

Sandi's Chili

Yield: 6 Servings

3 lb hamburger,brown & drain
2 md onions,chopped
1 lg can tomato paste
1 t pepper
20 cloves,whole
1 bay leaf
3 T chili powder

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2 lg cans tomato juice
3 lg cans chili beans w/juice
1/4 c sugar

Brown & Drain hamburger and onions. Add drained meat and onion to a large pot along with the following: Add Tomato paste, chili powder, and cloves. Mix well. Slowly mix in tomato juice. Add Bay leaf and pepper; stir. Bring to a boil; reduce heat to a slow simmer. Cook, stirring occasionally, 1 to 1 1/2 hours. Add Chili Beans and sugar. Heat through, stirring often to keep beans from sticking.

Sandy's Chili

Yield: 1 Servings

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1/3 c oil
3 md onions, chopped
2 stalks celery, chopped
4 cloves garlic, minced
1 bell pepper, chopped
1 jalapeno pepper, minced
2 lb tofu chunks
2 T each red chilis, Ground
-cumin, oreg, ano
1 bay leaf
2 c water
2 28 oz. cans tomatos
6 oz can tomato paste
2 cn kidney beans salt, To Taste

Saute first five ingredients in oil until limp. Add tofu and saute until browned. Mix the spices together in a bowl and sprinkle into the pot. Mix thoroughly. Add water, tomatoes and tomato paste. Stir. Bring to a boil. Reduce heat and simmer for 2 hours, stirring occasionally. If desired, at this point, add the kidney beans. Taste and correct seasoning. The addition of 1 tsp to 1 tblsp of cayenne pepper can make this gradually more spicy.

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Santa Fe Chili

Yield: 12 Servings

4 oz new mexico chiles, Dried
3 c water
1/2 c olive oil
2 large onions, chopped
3 cloves garlic, minced
5 lb boneless chuck-cut 1 cubes
1/2 c flour
1/4 c cilantro, chopped
2 t ground cumin, cloves, oregano
2 t rosemary & tarragon
2 cn tomatoes-28 oz.ea.
1 cn beef broth (14 1/2 oz.)

Rinse chiles; discard stems and seeds. Break chiles into pieces. Combine chiles and water in 2 1/2 to 3 qt.pan. Bring to a boil over high heat; then reduce heat, cover , and simmer until chiles are soft (abt. 30 min.) Puree chiles and liquid in blender--strain thru wire strainer using spoon. Discard residue, set puree aside.

Heat oil in a 6 to 8 qt. pan over med. heat; add onions and garlic and cook, stirring often, until onions are soft. Sprinkle meat with flour. Add meat and chile puree to pan and cook, stirring, for 5 min.

Add cilantro, cumin, cloves, oregano, rosemary, tarragon, tomatoes (break up with spoon), and their liquid, and broth . Bring to a boil over high heat; reduce head and simmer, uncovered, until meat is very tender when pierced (3-4 hrs), stirring often.

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Santa Fe Chili 2

Yield: 8 Servings

2 T oil
2 lb turkey, Ground
1/2 c onion, Chopped
2 cloves garlic, minced
2 T chili powder, or to taste
1 T paprika
2 t cumin, Ground
1/2 t salt
1 pepper to, Freshly Ground
1 taste
28 oz canned tomatoes, drained
30 oz red kidney beans, Canned
1 drained

In large skillet over medium heat, warm oil. Add turkey and onion; cook, stirring, for about 4-5 minutes or until turkey is no longer pink.

Stir in garlic, chili powder, paprika, cumin, salt, pepper, and tomatoes; cover. Increase heat to high and bring to a boil. Reduce heat and simmer for 1 to 2 hours. Add beans and cook until heated through. May be prepared a day ahead.

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Sarah Leah's White Chili

Yield: 1 Servings

1 lb small white beans, Dried
1 and picked over, Rinsed
3 T olive oil
1 lg onion, minced
3 cloves garlic, minced
2 cn green chilies, Chopped
1 T cumin, Ground
1 T oregano, Dried
1 t cinnamon, Ground
1 pn cayenne pepper
9 c chicken broth, Canned
4 c leftover cooked turkey, cut
1 into 1-inch pieces
1 salt and, Freshly Ground
1 pepper, To Taste
3/4 lb monterey jack, Shredded
1 cheese
1 store-bought salsa for
1 garnishing
1 sour creaming, For Garnish
1 fresh cilantro for, Minced
1 garnishing

1. The night before, place beans in a large pot or bowl, cover amply with cold water and let soak overnight. Drain the beans the following day.

2. Heat the oil over medium-high heat in a large pot and saute the onion until soft and translucent, about 10 minutes. Stir in the garlic, chilies, cumin, oregano, cinnamon and cayenne and saute for 3 minutes more. Add the beans and 8 cups of the chicken broth. Bring to a boil, then reduce heat and simmer until the beans are tender, 2 to 3 hours. If the mixture seems too dry at any point, add additional

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chicken broth.

3. Stir in the leftover turkey and season the chili to taste with salt and pepper. Just before serving, stir in 1-1/2 cups of the shredded cheese and cook until melted, 1 to 2 minutes. Ladle the chili into bowls and garnish with the remaining cheese, salsa, sour cream and minced fresh cilantro. Serve at once.

Satan's Fantasy Chili

Yield: 1 Servings

3 lb sirloin,ground coarse
2 lb lamb,ground coarse
2 onion,chopped coarse
3 cl garlic,diced fine
1 1/2 T salt
2 c green bell peppers
1 cored,seeded &
1 chopped
12 oz budweiser beer
3 jalapeno chile peppers
1 stemmed,seeded &
1 diced
1 T cayenne flakes
2 c stewed tomatoes
1 chopped
1 1/2 c tomato sauce
3/4 c tomato paste
2 T corn oil
3 T cumin,ground
1 t sesame oil
1 T mexican oregano

Heat the corn oil in a very large skillet or a Dutch oven. Add the meat, onions, garlic and green bell pepper. Cook until the onions are translucent. Add the beer, tomatoes, tomato sauce, all the spices, the jalapenos and the sesame oil. Cook over low heat for 2 hours, stirring

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frequently. Add the tomato paste. Simmer for another 30 minutes.
Serve hot.

Savory Venison Chili

Yield: 6 Servings

1/4 lb slab bacon, cut into 1/4
-dice
1 md onion, coarsely chopped
6 md carrots, peeled, halved
-lengthwise
2 t chili powder
2 t cumin, ground
1 t majoram (or oregano), dried
1/4 t red-pepper flakes
2 lb venison shoulder, cut into
-1/2 cube, s
1 cn italian plum tomatoes, 28oz,
-, Crushed
1 1/2 c beef (or chicken broth)
-defatted
1/2 c red wine
1/4 c tomato paste
1 cn dark-red kidney beans, 16oz,
-, Drained

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- 1 c baby lima beans (defrosted
-if froze,n)
- 3 c rice (or barley (opt))
-Cooked

1. Brown the bacon in a skillet over medium heat for about 10 minutes or until golden brown. Remove bacon with a slotted spoon and set aside. Reserve 3 tablespoons of bacon fat, discard the rest.
2. Place 2 tablespoons of the bacon fat in a casserole; add the onions and carrots, sprinkle with chili powder, cumin, marjoram and red-pepper flakes, then cook for 5 minutes. Add the reserved bacon.
3. Pour off the remaining tablespoon of bacon fat back into the skillet. Brown the venison over medium-high heat in small batches and remove to the casserole with a slotted spoon. The meat should brown quickly so raise the heat to high if necessary.
4. Add tomatoes, broth, wine and tomato paste. Bring to a simmer and cook, uncovered for 40 minutes, stirring occasionally. Reduce the heat if the chili begins to boil.
5. Add the kidney and lima beans, then adjust seasonings. Simmer 10 minutes longer or until meat is tender.

Scott Robinson's \$25,000.00 World Chili Champ

Yield: 6 Servings

INGREDIENTS PHASE 1 =====

- 3 lb beef
- 1/2 lb pork,Ground
- 1 T flour
- 1 T vegetable oil
- 1/3 c onions,Chopped
- 1/2 T granulated garlic
- 1 cn beef stock
- 2 cn chicken stock
- 8 oz can tomato sauce
- 1/2 T cumin,Ground
- 1 cn 4 oz green chilies,Chopped

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1 jalapeno pepper, Chopped
1 t black pepper
3 T chili powder
1 1/2 c cook
INGREDIENTS PHASE 2 =====
4 oz can tomato sauce
4 T chili powder
2 T mild new mexico chili powder
2 T cumin, Ground
1 t granulated garlic
1 t tabasco
1/2 T brown sugar
3/4 c cook

Step 1: Saute the meat in oil, drain and add to a 4 quart pot. Add all the rest of the Phase 1 ingredients and simmer, covered for 1 1/2 hours. NOTE: Meat should be cut into 1/2" cubes.

Step 2: Uncover, add the ingredients from Phase 2 and simmer, uncovered for 45 minutes.

Screaming Sphincter Chili

Yield: 12 Servings

3 lb sirloin rough, Ground
2 lb pork rough, Ground
4 c stewed tomatos
3 onions, Chopped
4 jalapenos seeded &, Chopped

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5 T cumin
3 T tabasco sauce
2 oz sour mash whiskey
16 oz beer
2 t salt
1 c tomato paste
1/2 t all spice
5 garlic cloves, Minced
2 bell peppers, Chopped
3 c tomato sauce
2 T corn oil (or peanut oil)

Heat the oil in a large, cast iron skillet. Cook the meats, onions, garlic and Bell peppers until meat is browned and the onions are translucent. In a large pot bring the beer and whiskey to a slow boil. Add the meat mixture, tomato sauce, tomato paste, and all spices except 1 T of cumin. Reduce the heat, cover and simmer for 1 hour stirring frequently. Remove the lid and cook for 30 minutes more continuing to stir frequently. Add the remaining cumin and serve.

Scrumptious Spam Spring Chili

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Yield: 6 Servings

- 1 vegetable cooking spray
- 4 garlic cloves, minced
- 2 green bell pepper, cut into
-strips
- 1 c green onions, Sliced
- 3 cn chi-chi's green chiles, Diced
- (4 oz)
- 2 jalapeno peppers, minced
- 2 t whole oregano, Dried
- 2 t cumin, Ground
- 2 cn canellini beans (or kidney)
-beans (15, oz)
- 2 cn condensed chicken broth
-undiluted, (10 3/4 oz)
- 1 cn spam luncheon meat, cubed
-(12 oz)

In large saucepan coated with cooking spray, saute garlic over medium heat 1 minute. Add green pepper, green onion, chilies, jalapenos, oregano, and cumin; saute 5 minutes. Stir in beans and broth. Bring to a boil. Cover. Reduce heat and simmer 10 minutes. Stir in SPAM. Simmer 2 minutes

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Seafood Chili

Yield: 6 Servings

1/4 c olive oil
2 c onions, Chopped
2 leeks, white part only,
1 trimmed and, Chopped
1 large celery stalk, chopped
8 garlic cloves, minced
5 t dried oregano, pref. mexican
35 oz italian plum tomatoes
1 undrained if, Canned
16 oz clam juice
2 c dry red wine
1/2 c santa cruz red chili paste
5 t freshly cumin seed, Toasted
1 T salt
1 t cayenne pepper
2 red bell peppers, seeded,
1 deveined, 1/2 inch dice
12 littleneck clams
12 mussels, scrubbed
1 and debearded
1 1/2 lb scrod (or other white), Lean
1 fish, cut into 1 inch pieces
12 large shrimp, peeled and
1 deveined
3/4 lb bay scallops
1/2 c fresh cilantro, Minced
1 (chinese parsley, coriander)

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. Skim 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.

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Sen. Barry Goldwater's Expert Chili

Yield: 1 Servings

1 lb beef, Coarsely Ground
1 lb pinto beans, Dried
1 cn (6oz) tomato paste
2 c onions, Chopped
3 T hot unspiced chili powder
1 T cumin salt water, Ground

Soak beans in water , covered overnight. In a large Dutch oven, cook beef until browned, stirring to keep crumbly, Drain off drippings, if needed.

Add tomato paste, onions and drained beans.

Mix chili powder, cumin and season to taste with salt. Stir into mixture. Bring to boil, reduce heat, cover and simmer until beans are tender, about 5 hours.

Serves 6

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Sen. Joseph Montoya's New Mexican Chili

Yield: 4 Servings

1 1/2 lb round steak, 1/4 cubes
2 cloves garlic, minced
2 T oil
1 1/2 t flour
3 T unspiced chili powder
2 c water
1 t salt

Heat oil in saucepan or Dutch oven, add meat and cook and stir 10 min. add garlic when meat is partially browned. Sprinkle with flour and stir 1 min longer. Add chili powder, water and salt. Cover and simmer 45 min.

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Serendipity's Southern Chili

Yield: 8 Servings

4 T butter
1 onion, large, coarsely chopped
4 lb beef, lean, hamburger grind
8 T red chile, hot, ground
4 T red chile, mild, ground
3 T cumin, ground
3 garlic cloves, medium, crushed
1 T black pepper, freshly ground
1 T salt
1 T sugar
1 cn tomatoes, whole (12oz ea)
4 cn kidney beans, w/h2o (16oz ea)

1. Melt the butter in a large heavy pot over medium heat. Add the onion and cook until it is translucent. 2. Combine the meat with the ground chile, cumin, garlic, and pepper. Add this meat-and-spice mixture to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 3. Stir in the remaining ingredients. Bring to a boil, then lower the heat and simmer, uncovered, for at least 4 hours but as many as 8 if possible. Stir occasionally. Taste and adjust seasonings.

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Shaye's Cincinnati Skyline Chili

Yield: 8 Servings

2 lb beef, Ground
3 c , water
15 oz tomato sauce
1/4 t garlic powder
2 bay leaves
1 onion, chopped
1 t cinnamon, Ground
1 t worcestershire sauce
1 1/2 t salt
2 t cumin
1 1/2 t vinegar
1 T chili powder
1 1/2 t allspice, Ground
1/2 t red pepper, Crushed

Mix ground beef and water until soupy. Mix in other ingredients. Simmer, uncovered 3 hours. Stir occasionally.

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Note: Top with grated Cheddar, onions, chili beans or use as sauce over noodles or spaghetti.

Shotgun Willie Chili

Yield: 8 Servings

PATTI VDRJA =====
3 lb beef --or-- sirloin,Ground
-trimmed,cubed
2 md onions,finely chopped
1 T garlic,minced
9 T vegetable oil
15 oz tomato sauce
1/2 c chili powder,yes, that much
14 1/2 oz beef broth
1 T new mexico chili powder

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1 T pasilla chili powder
1 T cumin,Ground
1 T salt
1 T vinegar
1 t oregano
1 t pepper
1/2 t cayenne pepper
1/2 t hot pepper sauce

In large bowl, combine beef, onions and garlic. In Dutch oven or stockpot, brown 1/3 of beef with 3 tbls oil; remove and set aside. Repeat with remaining beef and oil. Leave last batch in pot and add first 2 batches. Add all remaining ingredients. Stir until well blended. Simmer, covered, for 2 hours, stirring occasionally.

Shrimp Lovers Chili

Yield: 6 Servings

1 lg onion, coarsely chopped
2 cl garlic, minced
1 T olive oil

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- 3/4 c picante sauce (or salsa)
- 1 cn 8-oz. tomato sauce
- 1/2 c beef (or chicken broth)
- 1 1/2 T chili powder
- 2 t cumin, Ground
- 2 t oregano leaves, crushed
- 1 1/2 t salt
- 1 1/2 c yellow squash, cut into 1/2
-pieces
- 1 lb medium shrimp, peeled and
-deveined
- 1 1/2 c zucchini, cut into 1/2
-pieces
- OPTIONAL TOPPINGS =====
- 1 sour cream
- 1 cilantro, chopped

Cook onion and garlic in oil in large saucepan or Dutch oven until onion is tender, but not brown. Add picante sauce, tomato sauce, broth and seasonings; bring to a boil. Stir in yellow squash; cover and simmer 10 minutes. Stir in shrimp and zucchini; cover and continue to simmer 8 to 10 minutes, or until shrimp is cooked. Ladle into bowls; top as desired.

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Simple Chili

Yield: 4 Servings

3 lb chili meat, Coarse Ground
1 T onion salt
2 T garlic powder
3 T chili powder
2 T cumin, Ground
3 T tabasco sauce
15 oz can tomato sauce
15 oz water
1 optional - -
15 oz can whole tomatoes, drained
1/2 T cornstarch

Brown chili meat, then pour off fat/grease. Run hot water over meat to remove additional grease. (Using a strainer or seive helps)

Add remaining ingredients. Bring to boil, stirring. Reduce heat and simmer 1 1/2 hours covered. If whole tomatoes were added, chop as they cook. Add the cornstarch during the last 1/2 hour to thicken the liquid if needed.

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Simply Delicious Chili

Yield: 8 Servings

1 T olive oil
1 lg onion, diced
1/2 green bell pepper, chopped
3 cn tomatoes (28-oz ea.), Crushed
2 cn dark red kidney beans -
-(40-oz each,), drained
3 T chili powder (or), To Taste
1 t salt
1 T sugar (optional)

Heat the olive oil in a very large frying pan or Dutch oven over medium heat. Saute the onions and pepper until tender, about 5 to 7 minutes.

Add the remaining ingredients and bring the mixture to a boil. Lower the heat and simmer, covered, for 1 hour.

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Sinfully Good Chili

Yield: 1 Servings

1 1/2 t salt
1 lb chuck,Ground
2 onions,finely chopped
2 cloves garlic,minced
1 c tomato sauce
2 T catsup
1 c water
1 T red-wine vinegar
1 T chili powder
1 T paprika
1 t black pepper
1/2 t cumin,Ground
1/2 t tumeric
1/2 t majoram
1/2 t allspice
1/4 t nutmeg
1/2 t cinnamon
1/4 t cloves,Ground
1/4 t mace
1/4 t coriander,Ground
1/4 t cardamom,Ground
1/2 bayleaf
1 t honey
1/2 oz unsweetened chocolate,grate
1 tomato juice as needed
9 oz thick spaghetti,cook;butter
16 oz canned kidney beans,heated
-and,Drained
2 onions,chopped
3/4 lb cheddar cheese,grated

1. Sprinkle 1/2 teaspoon salt in a large skillet. Heat to medium and add the meat, the first two chopped onions that appear first in the recipe,the garlic. Cook until Meat is browned but still soft. 2. Add tomato sauce, catsup, water and vinegar. When mixture boils, add the rest of the salt,the remaining spices and herbs, the honey and

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chocolate. Adjust seasonings, adding more salt if it needs perking up, more cumin for a more strident chili flavor, more cinnamon and mace if you want it more aromatic, more cardamom for more band and more chocolate for more body. 3. Cover and simmer on very low heat for about 1 hour, stirring and tasting occasionally, adding tomato juice if it is getting too dry. It should be a thick sauce. Discard bay leaf. 4. For 5 way chili (use small oval plate if available), layer spaghetti on the plate, top it with chili, then with a sparse layer of kidney beans & then chopped, raw onions. Pat on the cheese while the chili is still hot and serve immediately, with oyster crackers on the side. You may, if desired, omit either the beans or onions, or both, for 3-way chili or 4-way chili.

Six Shooter Chili

Yield: 12 Servings

1 lb beef, Ground
1 lb pork sausage, Ground
1 lg onion, coarsely chopped
2 garlic cloves, minced
1 lg bell pepper, cut into 3/4
-chunks
1 lb smoked sausage, cut into 3/4
- chunks
1 T oregano, Ground
3 T chili powder
1 t coriander, Ground
1 1/2 t celery seed
2 cn s&w ready-cut tomatoes
-undrained
2 cn s&w dark red kidney beans
-drained, (reserve liquid)
1/3 c yellow corn meal
12 oz mozzarella or, Shredded
-cheddar chee, se, for garni

Brown ground beef and ground pork sausage with onions and garlic in a large heavy pot or Dutch oven over medium heat. Add bell pepper and smoked sausage chunks. Continue cooking 5-10 minutes, then reduce heat to low and drain fat. Blend in spices and tomatoes. Simmer 5-10 minutes. Stir in kidney beans. In a bowl, blend a little reserved bean liquid with corn meal to consistency of pancake batter. Mix with chili and simmer 10-15 minutes, stirring occasionally. Spoon into serving bowls and top generously with shredded cheese. Serves 12.

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Nutrition information per serving: 530 calories; 30 grams protein; 32 grams carbohydrates; 10 grams fiber; 90 milligrams cholesterol; 1650 milligrams sodium.

Six-Can Slow Cooked Chili

Yield: 8 Servings

1/4 c cornmeal
1 t paprika
1/2 c barbecue sauce
28 oz whole tomatoes w/juice
1 cut up/canned
2 cn chili without beans, 15oz ea
15 oz pinto beans (or dark or)
1 light kidney beans w/juice
15 oz chili beans w/juice
1 cn condensed french onion soup

: In 3-1/2 to 4-qt slow cooker, combine all ingredients; mix well.

Cover, cook on high setting for 2 to 4 hours or until thoroughly heated. Or cover and cook on low setting for 8 to 9 hours.

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Skinny Chili

Yield: 8 Servings

1/2 lb red bell pepper, stemmed,
1 seeded and deribbed
1/2 lb yellow onions, peeled and
1 cut into 2 inch chunks
2 cloves of garlic, smashed
1 and, Peeled
2 c italian tomatoes with, Canned
1 liquid
1 lb lean beef, Ground
2 t cumin, Ground
2 t oregano
1 T chili powder
1/4 t hot red pepper sauce
1/2 t kosher salt (optional)
2 t cider vinegar

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- 1 black pepper, Freshly Ground
- 1 to taste

1. Finely chop pepper, onion, and garlic in a food processor. Scrape into a 13x10x2" oval dish and stir in tomatoes, breaking up any whole tomatoes. Cover tightly with microwave plastic wrap. Cook at 100% for 9 minutes (in a 650-700 watt oven). Prick plastic to release steam.

2. Remove from microwave. Uncover carefully and stir in beef and remaining ingredients except vinegar and black pepper. Cover tightly with microwave plastic wrap. Cook at 100% for 5 minutes. Prick plastic.

3. Remove from oven and uncover. Stir in vinegar and pepper to taste. Stir well, breaking up any large chunks of beef.

Slippery Sam's Cowboy Chili

Yield: 1 Servings

- 3 lb hamburger meat, Lean
- 1 T olive oil
- 2 medium yellow onions
- 1 finely, Chopped
- 2 jalapeno peppers, seeded
- 1 and, Chopped
- 28 oz can, crushed tomatoes
- 3 lg garlic cloves, chopped fine

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1/4 c chili powder
6 oz can, tomato paste
1 c chicken stock
4 oz can, green chilis, finely
1 chopped
1 T cumin, Ground
1 t powdered red pepper
1 t sage
1 t cayenne pepper
15 oz can, dark red kidney beans
1 T cider vinegar

In a large skillet, brown the beef and drain. In a large stockpot, heat the oil over medium high heat. Add onion, peppers, and garlic and saute until onion is translucent. Add the hamburger, crushed tomatoes, and tomato paste and stir well. Add chicken stock, chili powder, and remaining spices and cook over medium heat until mixture comes to a boil. Reduce the heat to low and simmer 30-35 minutes until chili thickens. Rinse kidney beans well and add to the pot. (If you like your chili with a touch of fire, add hot sauce or crushed dried hot peppers at this point.) Return pot to medium-high heat and bring to a boil again. Remove pot from heat, let stand covered for about 10 minutes, and serve.

Slow-Cooked Chili

Yield: 10 Servings

2 lb beef, ground

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2 cn kidney beans, 16 oz. ea.
-rinsed & d, rained
2 cn tomatoes, diced 14 1/2 oz ea
- undrai, ned
1 cn tomato sauce, 8 oz
2 md onion, chopped
1 pepper, green, chopped
2 cl garlic, minced
2 T chili powder
2 t , salt
1 t pepper
1 cheese, cheddar, shredded
-optional

In a skillet, brown beef; drain. Transfer to a slow cooker. Add the next nine ingredients. Cover and cook on low for 8 to 10 hours or on high for 4 hours. Garnish individual servings with cheese if desired.

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Smith And Wesson Chili

Yield: 12 Servings

3 1/2 lb flank steak
2 med. onions coarsely, Chopped
2 c tomatos stewed &, Chopped
1 c tomato paste
1 T liquid smoke
1/4 c bullseye barbecue sauce
24 oz beer
6 jalapenos peppers seeded
-chopped
3 garlic cloves, Minced
1 c bell pepper, Diced
3 T chili powder
5 T cumin
3 T masa harina
4 c tomato sauce
1 salt as needed
2 t back pepper

Cut meat into small cubes approx. 3/8" in size. Brown meat, onions, Bell pepper, and garlic in a heavy skillet. Put the beer into a large pot and bring to a slow boil. Boil for 10 minutes then add the tomato sauce, the stewed tomatos, the meat & onion/pepper mixture, the Jalapenos, the barbecue sauce, and the Liquid Smoke. Reduce heat to Medium and cook for 1/2 hour. Stir every few minutes. Add 2 T of the cumin, salt, pepper, & Tabasco sauce. Cook for 1/2 hour more. At this point add the tomato paste, masa harina, and continue cooking for 15 minutes. Add the remaining cumin and cook for 10 minutes more.

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Smoked Jalapeno Chili

Yield: 1 Servings

- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 sm onion, diced
- 3 cloves garlic, diced
- 1 lb turkey, Ground
- 3 chipotles (smoked jalapenos)
- 1/2 oz unsweetened chocolate
- 2 stalks celery, chopped
- 8 oz kidney beans, Canned
- 16 oz crushed tomatoes, Canned
- 8 oz sour cream
- 1 T dried, crushed red pequinopowder
- 1 rice

In a big pot in a little olive oil, fry up the following. 1 red bell pepper, diced 1 green bell pepper, diced 1 small onion, diced 3 (or more) cloves garlic, diced

When softened, add 1 to 1.5 lbs ground turkey and Brown.

Add 3 Chipotles (smoked jalapenos) reconstituted, seeded, and minced 0.5 to 1 oz unsweetened chocolate (a vital ingredient) 2 stalks celery, chopped up 8 oz canned kidney beans 16 oz canned crushed tomatoes Cook for at least an hour over low heat. Refrigerate overnight.

Reheat the next day and add 8 oz sour cream.

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Smokehouse Chili

Yield: 12 Servings

3 1/2 lb flank steak
2 med. onions coarsely, Chopped
2 c tomatos stewed &, Chopped
1 c tomato paste
1 T liquid smoke
1/4 c bullseye barbecue sauce
24 oz beer
6 jalapenos peppers seeded
-chopped
3 garlic cloves, Minced
1 c bell pepper, Diced
3 T chili powder
5 T cumin
3 T masa harina
4 c tomato sauce
1 salt as needed
2 t back pepper

Cut meat into small cubes approx. 3/8" in size. Brown meat, onions, Bell pepper, and garlic in a heavy skillet. Put the beer into a large pot and bring to a slow boil. Boil for 10 minutes then add the tomato sauce, the stewed tomatos, the meat & onion/pepper mixture, the Jalapenos, the barbecue sauce, and the Liquid Smoke. Reduce heat to Medium and cook for 1/2 hour. Stir every few minutes. Add 2 T of the cumin, salt, pepper, & Tabasco sauce. Cook for 1/2 hour more. At this point add the tomato paste, masa harina, and continue cooking for 15 minutes. Add the remaining cumin and cook for 10 minutes more.

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South Of The Border Chili

Yield: 4 Servings

4 lg idaho baking potatoes -baked
1 TB vegetable oil
12 oz ground turkey
1 md onion -- diced
1 red or green bell pepper -diced
1 garlic clove -- minced
1 TB chili powder
15 oz red kidney beans -- rinsed and drained
14 1/2 oz stewed tomatoes
1/2 ts salt

1. In large nonstick skillet, over medium-high heat, heat oil. Add ground turkey; cook, stirring to break up large pieces until lightly browned, about 5 minutes. With slotted spoon, remove turkey from skillet; set aside.

2. To skillet, add onion, bell pepper and garlic; cook until vegetables are tender-crisp, about 4 to 5 minutes. Add chili powder; cook, stirring, 1 more minute.

3. Stir in kidney beans, stewed tomatoes, 1/4 cup water and salt. Bring to a boil and reduce heat; simmer until thickened, about 10 to 12 minutes.

4. Halve potatoes lengthwise, cutting almost to the base of the

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potato. Mash slightly with fork, leaving in skins. Spoon chili mixture over each potato, dividing evenly.

Southwest White Chili

Yield: 4 Servings

1 T olive oil
1 lb chicken, boneless, chopped
1/4 c onion, chopped
1 c chicken broth
1 4 oz can green chilies
1 t garlic powder
1 t cumin
1/2 t oregano, Dried
1/2 t cilantro, Chopped
1/8 t cayenne pepper, up to 1/4t
1 19oz can cannellini beans
1 monterey jack cheese garnish

Heat olive oil in a 3-quart saucepan over medium-high heat. Add chicken; cook 4 to 5 minutes, stirring often. Remove chicken with slotted spoon, cover and keep warm. Add chopped onion to saucepan; cook 2 minutes. Stir in chicken broth, green chilies, garlic powder, ground cumin, oregano leaves, cilantro and ground red pepper; simmer for 30 minutes. Stir in cooked chicken and kidney beans; simmer for 10 minutes.

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Southwestern Corn Chili - Southern

Yield: 4 Servings

- 1 1/2 lb beef, ground
- 1 cn kidney beans, undrained 52oz
- 16 oz corn, frozen
- 3/4 c green pepper, chopped
- 3/4 c onions, chopped
- 1 c barbecue sauce, smoked
- 1 1/2 T chili powder
- 1 cn stewed tomatoes, 15 oz
- 1 cn jalapeno cheese spread
- 1 pk corn chips

Brown beef in a skillet; drain. Add remaining ingredients except cheese spread and simmer 15 minutes. Add cheese spread before serving

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and simmer until cheese melts. Serve on corn chips

Southwestern White Chili

Yield: 4 Servings

1 T olive oil
1 lb boneless skinless chicken
1 br
1/2 c onion
1 c chicken broth
4 oz green chiles --, Chopped

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19 oz white kidney beans --
1 undrained
1 cannellini
1 T garlic powder
1 T cumin
1/2 t oregano
1/2 t cilantro
1/8 t red pepper, Ground

Heat oil and cook chicken 4 to 5 minutes. Remove chicken and cover to keep warm. Add onion to pan and cook 2 minutes. Stir in chiles and spices with broth for 30 minutes. Stir in cooked chicken and beans. Simmer. Garnish with Monterey Jack cheese.

Speedy Green Chili

Yield: 1 Servings

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2 t canola oil
12 oz ground turkey,ground
1 chicken (or ground round)
1 md onion,sliced
2 cloves garlic,minced
2 15 oz. cans pinto beans
1 1/2 c salsa verde (made with
1 tomatillos,see below)
2 t mexican seasoning blend)

Heat oil in a non-stick skillet. Add meat and onion and saute 8-10 minutes until thoroughly cooked and onion is soft. Break up the meat with a wooden spoon. Pour off excess fat when done. Add garlic, beans, salsa verde and seasoning. Cook until thoroughly heated. Serve with rice.

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Speedy Sausage Chili

Yield: 6 Servings

1/2 lb spicy turkey sausages
1 cn tomato soup
2 t chili powder
1/4 t oregano, Dried
1 ds worcestershire sauce
1 cn beans, drained

Grill the sausages under the broiler until browned. Drain and discard any melted fat. Combine with remaining ingredients in a saucepan. Simmer 5 minutes, until heated through.

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Spicy Black Bean Chili

Yield: 1 Servings

1 c long-grain rice
3/4 t salt
2 t olive oil
4 scallions -- thinly, Sliced
3 cloves garlic --, Minced
1 pickled jalapeno pepper --
1 finely 1, Chopped
1 red bell pepper -- 1, Diced
1 zucchini --, Quartered
1 14 1/2 ounce no salt added
1 stewed tomatoes
1 two 19-ounce cans black
1 beans -- and, Rinsed
1 drained
1 5 1/2 ounces reduced sodium
1 tomato vegetable juice
1/3 c fresh cilantro, Chopped
1 (optional)
2 T fresh lime juice
1 t chili powder
1 lengthwise and cut
1 into 1/2-inch
1 pieces

In a medium saucepan, bring 2 1/4 cups of water to a boil Add the rice and 1/4 teaspoon of the salt, reduce to a simmer, cover, and cook until the rice is tender, about 17 minutes.

Meanwhile, in a large saucepan, heat the oil until hot but not smoking over medium low heat. Add the scallions, garlic, and jalapeno and cook, stirring occasionally, until the scallions are softened, about 4 minutes. Add the bell pepper and zucchini and cook until crisp tender, about 5 minutes.

Stir in the stewed tomatoes, beans, tomato-vegetable juice, cilantro, lime juice, chili powder, and the remaining 1/2 teaspoon salt and cook, stirring occasionally, until the chili is slightly thickened and the flavors are blended, about 7 minutes. Divide the rice among 4 bowls, spoon the chili alongside, and serve.

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Spicy Fat Free Chili

Yield: 1 Servings

1 c hard wheat berries,Uncooked
2 onions,Chopped
2 c pinto beans,Cooked
3 T (approx) cinnamon
1/4 c (approx) chili powder
1 16 oz. jar picante sauce
2 14 5 oz. cans chili
1 tomatoes
1 4 5 oz. can green chilis
1 7 oz. can jalapeno relish

Cook the wheat berries in 2.5 cups of water (it will take about an hour). Combine the remaining ingredients and simmer while the wheat berries are cooking. Add the wheat berries when they are done and enjoy!

If the wheat berries do not absorb all the water, drain them before adding to the chili.

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Spicy Green Pork Chili

Yield: 1 Servings

- 1 1/2 lb boneless pork chops
- 16 oz stewed tomatoes
- 45 oz black beans
- 32 oz light red kidney beans
- 1 lg yellow onion
- 2 cloves garlic --,Crushed
- 2 jalapeno peppers --,Chopped
- 1 t cumin,Ground
- 1 t butter
- 1 salt and pepper
- 1 tabasco (just a little)
- 1 water (add to desired
- 1 consistency)

Trim excess fat from chops; dice into bite-size chunks. Lightly saute. Drain on paper towel; saute onion, garlic, and jalapeno in butter. Add pork, onion, garlic, and jalapeno together in pot. Add black beans, kidney beans, and stewed tomatoes. Do not drain beans. Add 7 ounce can of diced canned jalapeno.

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Spicy Lamb Chili

Yield: 1 Servings

2 to 4 servings
1 1/4 lb boneless lamb shoulder, cut
-into 3/4- to 1-inch piece
1 all purpose flour
2 T olive oil
1/2 c shallots, Chopped
8 lg garlic cloves, chopped
2 T sweet hungarian paprika
1 t hot hungarian paprika
1 T cumin, Ground
1 1/2 c beef broth, Canned
1 t coffee powder, Instant
1 t dark brown sugar
1 15-ounce can piquitos or
-pinto beans, rinsed, drain

Season lamb with salt and pepper. Coat lamb with flour, shaking off excess. Heat oil in heavy large saucepan over high heat. Add half of

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lamb and saute until brown, about 8 minutes. Transfer lamb to bowl. Repeat with remaining lamb, scraping up any browned bits. Reduce heat to medium-low. Add shallots and garlic and saute 5 minutes. Return lamb and any juices to pan. Mix in both paprikas and cumin, then broth, coffee and sugar. Bring chili to boil, scraping up browned bits. Reduce heat to low. Cover and simmer until lamb is tender, about 50 minutes. Add beans; simmer uncovered until chili thickens, about 5 minutes.

Spicy Pork And Black Bean Chili

Yield: 8 Servings

1 lb black beans
1 1/2 lb boneless lean pork --, Cubed
5 garlic cloves --, Minced
1 T paprika
2 t cumin --, Ground
1 cn tomatoes -- 28 oz, Chopped
2 T red wine vinegar
1/3 c parsley (or coriander --)
1 chop
1 black pepper -- freshly
1 ground

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2 T olive oil
2 onions, large -- chopped
4 t chili powder -- (or more)
2 t oregano --, Dried
1/2 t chili pepper flakes
2 c chicken stock
3 green peppers --, Diced
1 salt

In a large pot, cover beans with water and bring to boil; cook for 2 minutes. Cover and remove from heat. Let stand 1 hour. Drain liquid and cover with 8 cups of cold water. Bring to a boil, reduce heat and let simmer for about 1 1/2 hours or until beans are tender. Drain and reserve. Meanwhile, heat oil in a large saucepan on high heat and brown meat cubes on all sides. Remove from pan and set aside. Add onions and garlic to pan; cook on medium heat until tender about 5 minutes. Add chili powder, paprika, oregano, cumin and chili pepper flakes; cook, stirring for 1 minute. Return meat to pan along with tomatoes, including juice, stock and vinegar. Bring to boil, let simmer, partly covered, for 1 1/2 hours or until meat is tender. Add beans and peppers; season with salt and pepper. Cover and cook 15 minutes more or until peppers are tender. Add chopped parsley or chopped coriander.

Spicy Pork Chili (Mexican)

Yield: 1 Servings

1 1/2 lb boneless pork loin, cut into
1 inch cubes
1 md onion, coarsely chopped
1 md green pepper, coarsely

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1 chopped
1 clove garlic, minced
1 T vegetable oil
1 T all purpose flour
32 oz whole tomatoes, Peeled
1 crushed
16 oz (or fresh cooked red)
-Canned
1 kidney beans
8 oz tomato paste
3 T chili powder
1 T cumin, Ground
1 t salt
1/2 t black pepper
1 1/2 c cheddar cheese, Shredded
1 (6oz)
1 flour tortillas (or pita)
-Warm
1 bread (optional)

in a 4 quart Dutch Oven or heavy skillet, cook pork, onion, green pepper, and garlic in hot oil until pork is browned. Stir in flour, mixing well. Add the remaining ingredients, except cheese and tortillas. Simmer uncovered, one hour.

Spicy Texas Chili

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Yield: 1 Servings

1 lb boneless beef top round
1 steak -- cut in 1/2 cubes
1 md onion --,Chopped
1 jalapeno chili pepper --
1 seeded,finely chopp
3 garlic cloves --,Minced
3 14 5 oz cans whole tomatoes
1 undrained,cut up
4 t chili powder
1/4 t red pepper --,Ground
1 (cayenne)

Spray nonstick Dutch oven or large skillet with cooking spray. Heat over medium-high heat until hot. Add beef, onion, chile pepper and garlic; cook until beef is no longer pink. Stir in remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, 15-20 minutes or until slightly thickened and flavors are blended, stirring occasionally. Season with salt, if desired

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Spouse's Revenge Chili

Yield: 1 Servings

3 lb flank steak (cubed)
14 oz tomato sauce
8 oz tomato sauce
3 green chilies (diced fine)
1/2 bulb garlic (crushed)
1 1/2 spanish onions (diced fine)
2 1/2 t cumin
4 t chili powder
1 salt and pepper, To Taste
3/4 T red hot pepper
8 oz beef broth
8 oz chicken broth

Marinate diced steak with half of the spices.

In pot, brown garlic with a little oil, add tomato sauce, green chilies, onions, beef broth, and rest of spices. Bring to a boil.

In fry pan brown meat with a little bit of chicken broth, a little at a time. Add to pot with the rest of the chicken broth. Reduce heat and simmer for 2 1/2 hours.

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Stephanie's Chilly Day Chili

Yield: 8 Servings

2 md onions, chopped
1 md green pepper, chopped
2 T vegetable oil
2 lb beef, Ground
1 cn 16 oz tomatoes
1 cn 15 oz tomato sauce
1/2 c ketchup
2 T chili powder
1/4 t pepper
2 cn 15.5 oz ea kidney beans

1. Saute the onions and peppers in oil. Add ground beef. Cook until lightly browned, stirring occasionally. Drain fat and set aside.
2. Partially drain kidney beans. Stir in tomatoes, sauce, ketchup, chili powder, salt and pepper to meat mixture. Simmer, uncovered, for 30 minutes. Stir in kidney beans, and simmer 15 minutes longer.

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Steve's Chili

Yield: 12 Servings

2 lb beef, Ground
1 md onion, chopped
2 garlic cloves, minced
1/2 t salt
60 oz tomato sauce
8 oz green chilies, diced (2
-standard ca,ns)
3 tomatoes, sliced
1/4 c chili powder
1/2 t allspice, ground
2 t red pepper, crushed
1/2 t black pepper, ground
1 ds white pepper, ground
1 ds msg
1 ds oregano
1 ds cloves, ground
1 t sugar
1 seasoned salt
1 lb red kidney beans
8 oz pepperoni, sliced

Fry together the ground beef, onion, garlic and some salt until the beef is browned.

Meanwhile in a large kettle, mix together the tomato sauce, green chilies and tomatoes and heat over low heat. When the hamburger is done, mix in with tomato sauce mixture. Add the spices, salt and sugar, stir well, and adjust ingredients to taste. It will taste hotter later than it does now.

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Simmer for about 1.5 hours, and then add beans and pepperoni. Simmer for 30 minutes longer. Serve over rice, topped with shredded cheddar cheese.

Sue And Mary's Chili

Yield: 1 Servings

3/4 c ancho chili paste.
3 lb round steak (or rump roast)
1 coarse grind
2 lg yellow onions., Chopped
3 T olive oil.
10 cloves garlic, Crushed
1 pk prepared chili mix
5 T chili powder
2 T new mexican chili powder
1 c water
1 salt
1 T cocoa powder
1 T cumin, Ground
1 T (mabye two of oregano)
2 T worchestersire sauce
1 32 ounce can of, Crushed
1 peeled, tomatoes
1 pinto beans, Cooked

Heat the oil in a large stock pot. When hot add the onions, and stir turn down heat and let them simmer on low for about 1/2 hour, stirring now and then, you want them to just turn brown. Add the ground meat and stir it around. Add garlic and stir well. The meat

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will take 20 minutes or so to brown. Add the chili powders and about 1-2 cups of water, you want enough water to moisten it, but not make it soupy, so it can simmer without drying out. Simmer with lid off for about 20 minutes.

Heat about 1/2 cups water to boiling, take 3-5 dried ancho chilis, pour boiling water over and let sit for 30 minutes or so. Pull off stems and shake out some of the seeds. Put in blender or food processor with about 1/2 of the water and blend until smooth. By itself this stuff tastes bitter, but don't worry.

Add ancho chili paste, stir well, let simmer 10 more minutes (it should be thickening). Taste for salt, add just a tad if needed, because it will cook longer and the salt will concentrate. Add the cocoa powder, cumin, oregano and tomato sauce.

Stir and cook for 5-10 minutes (lid still off). Add the beans and their liquid (which should not be much). Cover and cook another 1-1-1/2 hours.

Summer Chili

Yield: 8 Servings

1 sm onion, Chopped
1 1/2 cloves garlic, Minced
1 T olive oil
1 c water
1 c kidney beans
1/4 c celery, Chopped
1/4 c carrots fine, Sliced
1 c squash, Chopped
1 c zucchini, Chopped
1 c red (or green pepper)
-Chopped
1/4 lb mushrooms, Sliced
1/2 c tomatoes, Chopped
2 t chili powder
1 t cumin
1/4 t black pepper

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1/8 t cayenne
1 c tomato sauce
1 t honey

In a large saucepan, cook onion and garlic, in oil until tender. Add water, kidney beans, celery, carrots, squash, zucchini, pepper, mushrooms, tomatoes, tomato sauce, and honey until soft. Mix in chili powder, cumin, black pepper, and cayenne until blended. Simmer all ingredients about 1 to 2 hours or until bubbly.

Sun Dance Chili

Yield: 6 Servings

2 T lard
1 onion
1/2 celery stalk
1 bell pepper(s)
1/2 c mushrooms
3 lb beef, coarse grind
2 T red chile, hot, ground
1 T red chile, mild, ground
1/2 t oregano, dried, pref. mexican

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1 t cumin
3 garlic cloves
1 t salt
16 oz tomatoes, whole
6 oz tomato paste
4 oz green chiles, whole
32 oz kidney beans in water

1. Melt the lard, butter, or bacon drippings in a large heavy pot over medium heat. Add the onion, celery, and bell pepper and cook until the onion is translucent. Add the sliced mushrooms and cook for an additional five minutes.
2. Combine the meat with the ground chile, oregano, cumin, and garlic. Add this meat-and-spice mixture to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.
3. Stir in the remaining ingredients except the beans. Bring to a boil, then lower the heat and simmer, uncovered, for 1 1/2 hours. Stir occasionally.
4. Add the beans and their liquid and simmer, uncovered, for 1/2 hour longer. Taste and adjust seasonings.

Sunday Chili

Yield: 8 Servings

3 c dry kidney beans
2 t olive oil, opt

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1 lg onion, slice thin
4 garlic cloves, mince
1 green bell pepper, chop
1 c green cabbage, chop coarse
1/2 c red unpeeled potatoes, dice
10 oz tomatoes with liquid, Canned
1 t chili powder, (1 to 2)
1/2 t cumin
1/2 c brown rice, Uncooked
5 water (or vegetable broth)
1 salt and pepper
1 grated cheese, For Garnish

Soak beans overnight in cold water to cover. Drain. Put beans in slow cooker. In a large skillet over medium-high heat, heat oil or a small amount of liquid; saute onion and garlic until soft, about 3 to 5 minutes. Add bell pepper, cabbage, potatoes, tomatoes, chili powder and cumin. Continue cooking, stirring frequently, for 3 minutes; transfer to slow cooker. Add rice and water or broth, cover and cook on low 6 to 8 hours or until chili is thick and rice and beans are tender. Season to taste with salt and pepper.

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Super Bowl Dallas Chili

Yield: 6 Servings

PHASE =====
8 t bacon drippings,if needed
3 lb beef brisket,Coarse Ground
2 T red hot chili,Ground
1/2 T mild red chili,Ground
1/4 T chile caribe
1/2 t cayenne pepper
1 T oregano
4 garlic cloves,crushed
2 bay leaves
1/2 t gumbo file
1 1/2 T cumin,Ground
PHASE =====
1 1/2 T woodruff or
1 oz unsweetened chocolate
1/2 t paprika
1/2 T salt
1 T lemon juice
1 T lime juice
1/2 T dijon mustard
1 T corn flour (masa harina)
24 oz beer
1/2 T worcestershire sauce
1/2 T sugar
1/2 T chicken fat (opt)
1 hot pepper sauce (opt)

Step 1: Combine the beef with the ground chile, caribe, cayenne pepper, oregano, garlic, bay leaves, gumbo file, cumin, woodruff (if used), paprika, and salt. Heat the bacon drippings in a large heavy pot over medium heat. Add the meat-and-spice mixture to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.

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

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Super-Bowl Chili

Yield: 6 Servings

2 lb steak, cheap (not too fatty)
1 lb tomatoes, stewed
1 lb tomatoes, whole
1/2 lb tomato sauce
1 c water (or beer)
1/4 c chili seasoning (*see note
-below)
1 lg red onion, chopped coarse
2 garlic cloves, minced or
-crushed
1 jalapeno peppers (fresh)
-seeded and minced (2-6)
1 arbole (or serrano peppers)
-(dried),, whole (2-6)
3 anaheim (or california)
-(large) chili,s, chopped c
1 bell pepper, red or green
-(optional,)
2 T brown sugar
1 t salt
2 t black pepper
4 T masa flour
2 c pinto beans, cooked

Trim the meat of all visible fat. If there is a large strip of fat on one side of the meat, save it whole. Cut meat into 1/4-inch cubes and brown it in a frying pan.

In a large chili pot, place tomatoes, tomato sauce and water or beer. Bring to a slow boil. Add the meat, chili seasoning, onion, garlic, peppers, sugar, salt and pepper. If you are using the optional bell pepper, cut it into 1-inch strips and add them now. If you have that large piece of steak fat, add it now; if not, add about 1 T of cooking oil. Cover and reduce heat, simmer at least one hour (two to three is better) stirring occasionally. At the end of the simmering remove and discard the piece of steak fat.

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Surf & Turf Chili

Yield: 4 Servings

1/2 recipe chili base (see
-recipe)
1 t vegetable oil
1/2 lb skirt (or flank steak)
3 garlic cloves, finely minced
1/8 t allspice, Ground
1/2 c chicken stock (or
-low-sodium)
-chicken, broth
8 jumbo shrimp and, Peeled
-deveined
1 salt, as desired
1/2 bn cilantro, chopped
12 corn tortillas
1 c sour cream

PREPARE OR DEFROST chili base. Heat the oil in a Dutch oven over high heat on top of the stove. Add the steak and brown well on both sides. Pour off the fat and add the chili base, garlic, allspice and stock. Bring to a boil and place, covered, in the oven. Turn oven to 325F and cook for 1 to 1 1/2 hours or until the steak is falling apart. Add the shrimp, return to the oven and cook, uncovered, another 10 to 12 minutes. Taste for salt and add if desired. Using a fork, shred the steak with the other chili ingredients. Arrange the chili on a serving platter or in individual bowls and sprinkle with chopped cilantro. Serve with warm tortillas instead of bread and pass sour cream on the side.

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Tarantula Jack's 1989 World Champion Chili

Yield: 1 Servings

3 lb top round, 1/2 in. cubed
8 oz tomato sauce
2 md onions, grated
7 T chili powder
2 lg garlic cloves, minced
2 T cumin, Ground
2 cn chicken broth, (10 oz. each)
1 c water, (if necessary)

Saute the beef in a large skillet. Put into a large pot and simmer, covered, with onions, garlic, and broth for 1-1/2 hours.

Add the tomato sauce, chili powder, and cumin. Stir; simmer on low for another hour. Add water if needed. Stir occasionally.

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Tavern Chili

Yield: 6 Servings

1 lb beef, Ground
2 T chili powder
1 clove garlic, minced
1 pouch soup mix *
3/4 c beer (or water)
1 cn tomatoes **
1 cn kidney beans, drained ***
1 cheddar cheese, shredded
1 sour cream

Crumble beef into 2 qt microwave-safe casserole; stir in chili powder and garlic. Cover with lid; microwave on HIGH 5 mins or until beef is no longer pink, stirring once during cooking to break up meat. Spoon off fat. Stir in soup mix beer or water, tomatoes with their liquid and beans. Cover; microwave on HIGH 3 mins or until hot and bubbling. Stir again. Reduce power to 50%. Cover; microwave 10 mins or until flavors are well blended, stirring once during cooking. Let stand, covered, 5 mins. Garnish with cheese and sour cream.

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Tempeh And Vegetable Chili

Yield: 4 Servings

1 c kidney (or pinto beans)
1 c white (or blue corn), Dried
-kernels
1 pk tempeh (8oz)
1 T olive oil
1 md onion, finely chopped
1 md red bell pepper, seeded and
-finely, Chopped
1 md green bell pepper, seeded
-and finely, Chopped
2 cl garlic, minced
4 lg tomatoes, peeled and stewed
-then br
2 T chili powder (or paste from)

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-2-3 chil,ies
1/2 t oregano
1/2 t cumin
1/4 t paprika
1/4 t tabasco style pepper sauce
4 c water (or tomato juice)

Soak the beans and corn overnight, then cook until done. Cut the tempeh into small cubes and brown with the onions in oil. (Alternately you can grate the tempeh) Add bell peppers and garlic and saute 5 to 10 minutes. Stir in the tomatoes, beans, corn, and herbs and spices. Add water or tomato juice. Bring to a boil, then reduce the heat and simmer for an hour., stirring often to prevent sticking and burning. Serve with lime wedges squeezed over each serving or with grated vegan cheese.

Tempeh Chili

Yield: 4 Servings

8 oz tempeh
2 T soy-sauce,tamari
2 T water
1/4 t garlic powder
1/4 t onion powder
1 T soy (or sesame oil)
6 T olive oil

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1/2 t oregano
1 t mustard powder, (or seed)
1 t cumin
1 T chili powder
1 green pepper, chopped
1 onion, chopped
1 t salt
1/4 t black pepper
2 T soy sauce, tamari
1 tomato, fresh, chopped
28 oz canned tomatoes, peeled and
-chopped, + juice
15 oz kidney beans plus, Canned
-juice & wa,ter to make 1

Marinate Tempeh with next 5 ingredients for one hour (turning after 30 minutes) Grate Tempeh and set aside with marinade. Heat next 5 ingredients in a large saucepan. Add green pepper, onion and Tempeh (with marinade) and saute. Combine all ingredients, bring to boil and simmer 30 minutes.

Tennessee Chili

Yield: 2 Servings

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2 t butter (or margarine)
3 lb beef chuck, cut into 1/2
-inch pieces
1 lg onion
1 green pepper, chopped
1 garlic clove, crushed
4 to 6 tbsp. chili powder
2 bay leaves
2 t each, oregano & sugar
1 t each, cumin & salt
1/2 t pepper, Freshly Ground
1 (16 oz.) can stewed tomatoes
1 (14 1/2 oz.) can beef broth
1 (16 oz.) can red kidney
-beans, drained & rinsed
1 (8 oz.) can tomato sauce
1 c water
1 T cornmeal

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

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Tex-Mex Turkey Chili

Yield: 4 Servings

2 turkey thighs
1 c water, Boiling
28 oz tomatoes with liquid
2 large onions, chopped
3 green peppers
-seeded/chopped
2 garlic cloves, minced
2 t chili powder, or more
1 1/2 t cumin
1/2 t oregano, Dried
1 salt & fresh-ground pepper
1/4 c extra sharp cheese, Shredded
- cheddar, jack, optional

Put turkey thighs on a chopping board; slice meat away from the bones. Cut meat in 1-inch cubes, discard skin. Spray a non-stick pot (or pressure cooker) with cooking spray for no-fat frying. Add cubed meat. Brown over moderate heat in its own melted fat (no added oil needed). Remove from flame and stir boiling water into juices in pot. Pour liquid into a cup, set aside until fat rises to surface. With a bulb-type baster, skim off and discard surface fat. Return fat-skimmed liquid to pot. (Bones may be added for flavor and removed before serving.) Add all remaining ingredients except cheese. Cover, simmer over low heat until tender, about 1 hour in conventional pot, or 20 minutes in pressure cooker. Uncover, continue to simmer until most of the liquid evaporates and chili is thick. Spoon into serving dish.

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Texas "Lava" Chili No. 3064

Yield: 1 Servings

4 lb boneless sirloin roast
2 lb boneless venison roast
2 c lone star beer
1/2 c regular coca cola
4 md onions, chopped coarse
5 cloves garlic, minced
2 c tomato sauce
1 c sour mash bourbon
1 c green bell pepper, chopped
1 c red bell pepper, chopped
6 ancho peppers, dried and
1 chopped
6 green jalapeno peppers
1 seeded and, Diced
2 T tabasco sauce
1 1/2 c tomato paste
1 T cayenne flakes
1 t allspice
1 T cumin, ground
2 T fresh cilantro, chopped
2 T cumin, ground
2 T peanut oil
1 T cumin, ground

Cut all the meat into 1/4" cubes. Put the peanut oil in a large, cast iron pot. Heat over medium high heat. Add the onions, garlic, meat cubes and the first measure of cumin. Cook until the meat is browned. Add the tomato sauce, beer, bourbon, Coca-Cola, chile peppers, Tabasco, cayenne, allspice, cilantro and second measure of cumin. Cover. Cook over low heat for 45 minutes, stirring often. Uncover. Cook for another 20 minutes. Stir in the third measure of cumin.

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Texas Beef Chili

Yield: 6 Servings

2 lb beef chuck (or shin)
1 in 1/2 cubes
8 T olive oil
5 T med-hot chili powder
1 lb spanish chorizo sausage
1 1/4 thick, Sliced
3 medium onions, chopped
8 garlic cloves
1 T oregano, preferably mexican,
1 crumbled
2 t cumin, ground
2 t salt
1 t pepper, Fresh Ground
4 lb italian plum, Canned
1 tomatoes, drained
1 and, Chopped
24 oz beer, dos equis or
1 other mexican beer
6 oz tomato paste

Toss meat with 3 T. olive oil and 2 T. chili powder in non-aluminum bowl. Let stand in refrigerator overnight.

Heat 3 T. oil in large, heavy skillet over med-hi heat. Brown the meat in batches (do not crowd) on all sides, about 5 minutes. Transfer to a large pot, using slotted spoon. Add chorizo to skillet and brown well. Transfer to pot using slotted spoon. Reduce heat to med-lo. Add more oil to skillet, if necessary. Add onions and cook until translucent, about 10 minutes. Add garlic, chili powder, oregano, cumin, salt and pepper. Stir 3 minutes then transfer to pot. Stir in tomatoes, beer and tomato paste. Bring to a boil then reduce heat. Cover and simmer until meat is very tender, stirring occasionally, about 3 hours. Uncover during last hour if

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necessary to thicken liquid into sauce.

Texas Campfire Chili

Yield: 4 Servings

1 1/2 lb chuck steak, trimmed and cut
- into 1/2
1 md onion, chopped
1 clove garlic, minced
2 c spicy tomato juice
1 c beef broth
1 t worcestershire sauce
2 T chili powder
1/2 t salt
1/4 t pepper
1/4 t cayenne pepper
1 T masa
1 T water

Brown meat and onions in a skillet; drain. Add garlic, tomato juice, broth, Worcestershire, chili powder, salt, pepper and cayenne pepper. Simmer over low heat for 2 hours, adding more tomato juice if needed.

Combine masa and water; whisk until smooth. Add to chili and cook for 15 minutes, or until thickened. Garnish with shredded cheese, sour cream, and sliced jalapeno peppers, if desired.

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Texas Chili Con Carne

Yield: 4 Servings

6 pequin chilies (small but
1 very hot chilies!)
6 ancho chilies (large, Dried
1 chilies)
2 lb stewing beef, cut up
1 into 1/2 cubes
1 T olive oil
2 bay leaves
1 T cumin, ground
2 cloves garlic, peeled
2 t oregano, preferably mexican
2 T paprika
1 t sugar
1 coarse salt
1 black pepper, Fresh Ground

Tear the chilies in strips and pour two cups boiling water over them.

Let soak for 30 minutes. Drain, reserving the liquid, and set aside.

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Heat the oil in a heavy casserole and brown the beef cubes. Add the chilie soaking liquid and bring to a boil. Add the bay leaves, turn down the heat and let simmer for an hour. Meanwhile, puree the rest of the ingredients, including the chilies, with a half cup of water, or more if needed, in a blender or processor. Add the puree to the meat and let simmer for 30 minutes more, adding water as necessary.

Texas Chuckwagon Chili

Yield: 6 Servings

US MEASUREMENTS =====
3 lb lean chuck roast, cut in
1 1/4-inch cubes
6 T chili powder
3 T oregano, Ground
6 cl garlic, minced
3 T cumin, Ground
1 T cayenne pepper, or to taste
1 1/2 qt water
2 t salt
1/3 c masa, or cornmeal
1/3 c water (additional)

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UK MEASUREMENTS =====
1 1/3 Kg lean chuck roast, cut into
 1 1 cm cubes
 50 g chili powder
 20 g oregano, Ground
 6 cl garlic, minced
 25 g cumin, Ground
 15 g cayenne pepper, or to taste
1 3/8 l water
 10 g salt
 50 g masa, or indian meal
 75 ml water (additional)

Trim fat from edges of roast. Render enough fat from trimming to cover the bottom of a cast-iron Dutch oven. Remove pieces of fat. Sear the meat in the hot fat. Cook until meat loses color and most of the water given up by the meat during cooking has boiled off.

Add chili powder, oregano, garlic, cumin, and cayenne. Stir to coat meat. Add water to a level even with the meat; stir well. Bring liquid to a boil, reduce heat, and simmer, covered, 1 to 1 1/2 hours, or until meat is tender. Stir occasionally and add more water if necessary.

Add salt to taste. Make a thick paste by stirring additional water into masa. Stir to remove lumps. Gradually add to chili, stirring to prevent lumps. Simmer chili, uncovered, 30 to 45 minutes longer to thicken and reduce stew to desired consistency. Adjust seasoning as desired and serve.

Texas Jail Chili (Circa 1950)

Yield: 6 Servings

1/2 lb beef suet --, Ground
 2 lb beef, Coarse Ground
 3 garlic cloves --, Minced
1 1/2 T paprika
 3 T chili powder

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1 T cumin seeds
1 T salt
1 t white pepper
1 1/2 t ground sweet chile, Dried
1 pods
3 c water

Fry suet in a heavy kettle. Add meat, finely diced garlic and seasonings; cover. Cook slowly for four hours, stirring occasionally. Add the water and continue cooking until the chili has thickened slightly, about one hour. Serve plain or mixed with equal portion of cooked pink or red beans.

Texas Lava Chili

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Yield: 12 Servings

4 lb sirloin boneless roast
2 lb venison boneless
2 c lone star beer
1/2 c coca-cola (not diet)
4 med. onions coarse, Chopped
5 garlic cloves, Minced
2 c tomato sauce
1 c sour mash whiskey
1 c green bell pepper, Chopped
1 c red bell pepper, Chopped
6 ancho peppers &, Dried
-chopped
6 green jalapenos peppers
-seeded & d, iced
2 t salt
2 T tabasco sauce
1 1/2 c tomato paste
1 T cayenne flakes
1 t all spice
4 T cumin, Fresh Ground
2 T cilantro fresh, Chopped
2 T peanut oil

Cut meat into 1/4" cubes. Put peanut oil into a large, cast iron pot, heat on Med. High, add onions, garlic, meat cubes, and 1 T of cumin. Cook until meat is browned. Add tomato sauce, beer, whiskey, Coca-Cola, peppers, spices <hold out 1 T cumin>, and cook on Low Heat for 45 minutes, covered, stirring often. Uncover and cook for 20 minutes more. Stir in the remaining cumin and serve.

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Texas Lightning White Chili

Yield: 4 Servings

1 t olive oil
1 md onion, chopped (1 1/2 cups)
2 lg garlic cloves, crushed
1/2 lb boneless, skinless chicken
1 breast
3 t cumin
1 T fresh oregano (or 2 tsp)
1 dried
1 cn (15.5 oz.) great northern or
1 cannellini beans
3/4 c fat-free, low-salt canned
1 chicken broth
2 md jalapeno peppers, seeded and
1 chopped
1 several drops hot pepper
1 sauce
1 salt and, Freshly Ground
1 black pepper
1 toppings
1 md red bell pepper, diced
4 green onions, sliced
2 T monterey jack or, Grated
1 other hard cheese

Heat oil in non-stick skillet. Add onion and saute 5 minutes. Do not brown. Add the garlic and saute 3 minutes. Remove fat from chicken and cut into thin strips, about 1/2 inch by 2 inches. Add to pan with cumin and oregano. Saute 2 minutes. Drain and rinse beans. Add to pan with chicken broth and jalapeno peppers. Cook gently for 3 minutes or until sauce begins to thicken. Add hot pepper sauce and blend well. Add salt and pepper to taste.

Place bell pepper, scallions and cheese in small bowls. Service chili over rice and pass the toppings.

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Texas Rattlesnake Chili

Yield: 6 Servings

2 T vegetable oil
1/2 c onion, chopped
1/2 c green pepper, chopped
1 cl garlic, minced
1 lb lean beef, Ground
1 c rattlesnake meat, cubed
 -chicken can be sub
2 T chili powder
2 t salt
1 t cayenne pepper
2 cn (14.5 oz) tomatoes, undrained
1 cn (6 oz) tomato paste
2 c water
2 c pasta, small shells

In 5-qt saucepan, heat the oil and cook onion, green pepper and garlic until tender. Add meat. Cook until done, about 5 minutes. Stir in seasonings, tomatoes and tomato paste. Heat to boiling, reduce heat and simmer 2 hours. Before serving, add water and return chili to boiling. Stir in the uncooked pasta; continue boiling, stirring frequently, 10 to 15 minutes or until pasta is done.

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Texas Red Chili

Yield: 6 Servings

1/4 lb suet, finely chopped
6 lb lean beef, coarsly cubed
1 c chili powder (about 4 1/2 ou
2 T cumin seeds (or groun)
-Crushed
2 T oregano, Ground
2 T salt
1 T cayenne pepper
4 cl garlic, minced
2 qt beef stock (or beef br)
-Canned
1/2 c masa harina (or corn meal)
1/2 c cold water

Fry suet in a large heavy kettle until crisp. Then add beef, about 1 pound at a time, and brown, stirring as it cooks. Remove each pound after browning. When all meat is browned, return it to kettle and add seasonings and beef stock or broth. Cover and simmer 1 1/2 - 2 hours. Skim off fat. Combine masa harina or corn meal with cold water and stir thoroughly into chili. Simmer 30 minutes. Makes about 3 3/4 quarts.

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Texas Red Chili Con Carne

Yield: 6 Servings

3 lb boned beef chuck, cut into 1
- 1/2 cu, bes & trimmed of a
1 T bacon drippings
6 ancho peppers, Dried
2 c cold water
1 T oregano
3 c water
1 T cumin seeds, crushed
2 t salt
2 t cayenne
2 cloves garlic, peeled &
-crushed
2 T masa harina (mexican corn
-meal flour, r)

Put the meat through the coarse blade of a meat grinder. Brown in small batches in the bacon fat in a large skillet over moderately high heat. Transfer the cooked meat to a second large heavy skillet using a slotted spoon. Set aside. Wash the peppers in cold water. Discard the stems and seeds. Tear the peppers into 2" pieces. Place the pieces in a small sauce pan with the first measure of (cold) water. Cover. Simmer 20 minutes. Drain, reserving the cooking water. Peel the skin from the peppers. Place in the work bowl of a food processor. Add the reserved water. Puree with short pulses. Mix the

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pepper puree into the beef. Add the second measure of water. Bring to a boil over high heat. Reduce heat to a slow simmer. Cover. Simmer for 30 minutes. Stir in all the remaining ingredients except the masa harina. Cover. Simmer 45 minutes. Mix in the masa harina. Cover. Reduce heat to the lowest possible. Cook 30 minutes longer, stirring occasionally so that the mixture doesn't stick. If too thick, thin with small amounts of boiling water. Serve.

Texas State Fair Chili

Yield: 12 Servings

1 best of show
3 lb chili meat
3/4 c flour
2 T salt
2 T black pepper
2 md onions, chopped
2 T garlic, chopped
4 T paprika
2 T powdered cumin
4 T chili blend
2 cn tomato sauce, (small)

Combine meat, flour, salt and pepper together until all flour is worked into meat. Heat 2 T. oil in heavy pan. Add meat mixture and saute slowly, stirring so meat will cook thoroughly but will not get too brown. Add onions and garlic. Let cook together until onion and garlic are soft. Add 2 quarts hot water and simmer for 1 hour. Add

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last 5 ingredients and simmer for about an hour, stirring often. Add additional seasoning to taste. When reheating, do not add water, warm slowly over low heat.

Texas Style Chili

Yield: 12 Servings

3 1/2 lb beef chuck balde steak
1/4 c salad oil
2 c onion, Chopped
3 med green peppers-diced
2 8oz. can tomatoes
4 garlic cloves
1 2oz. can tom. paste
1/3 c chili powder
1/4 c sugar
2 T salt

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2 t oregano
3/4 t pepper

Cut steak into 1/2" cubes. Brown meat in oil in Dutch oven, remove to bowl and set aside. Reserve 1/2 cup onions- cover-set aside. Add remaining onions, peppers, and garlic to drippings in pan over medium heat. Cook 10 minutes stirring occasionally. Add more oil if necessary. Return meat to pan add tomato and their liquid and remaining ingredients, except cheese and onions. Heat to boiling. Reduce heat to low, cover and simmer 1 1/2 hours or until meat is fork tender, stirring occasionally.

Texas Truck-Stop Chili

Yield: 8 Servings

3 lb beef brisket, Trimmed
1/4 lb bacon, diced
1 lb onions, chopped

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- 1 T cumin, Ground
- 3 T chili powder
- 2 t paprika
- 1 t each oregano leaves, Dried
- 1 pepper and salt
- 1/2 t thyme leaves, Dried
- 1/8 t cinnamon, Ground
- 4 lg cloves garlic, minced
- 1 cn beef broth, (13-3/4 oz)
- 1 cn plum tomatoes in puree, (28
- 2 chipotle chiles (smoke, Dried
- 1 c water, optional
- 1 chopped red onion, for garni

Cut beef into 1/2-inch cubes. In Dutch oven, over medium heat, cook bacon until crisp. Remove; reserve. Remove all but 1 T drippings; reserve. Over high heat, saute beef in batches, adding drippings as needed. Remove to bowl; over medium heat, saute onions in any remaining drippings 10 minutes or until well browned. Meanwhile, heat skillet over medium heat. Add cumin; cook 1 minutes or until very fragrant and toasted Stir in chili powder, paprika, oregano, pepper, salt, thyme and cinnamon. Stir seasonings and garlic into onions; saute 1 minute. Stir in bacon, broth, tomatoes, chiles and beef, breaking up tomatoes with wooden spoon. Heat chili to boiling; reduce heat. Partially cover; simmer gently 3 hours or until beef is tender, stirring frequently toward the end of cooking time to prevent sticking and adding water if necessary if mixture is too thick. Remove and discard chipotles. In bowls, serve chili topped with chopped red onion.

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Texas Turkey Chili

Yield: 4 Servings

2 lb turkey thighs
2 t oil
1 c water
2 lg onions, cut into chunks
2 md green bell peppers, cut into
1 chunks
28 oz tomatoes, with liquid
2 cloves garlic, minced
2 T chili powder
2 t cumin, Ground
1 t salt
1/4 t cayenne pepper
1/4 c cheddar cheese, Shredded

Remove skin from turkey thighs. Cut the meat away from the bones using a sharp knife. Cut into 1-inch chunks. Brown in oil in stockpot or Dutch oven over medium heat.

Add remaining ingredients except cheese. Bring to a boil; reduce heat, cover, and simmer for 1 hour. Remove cover and simmer for about 15 minutes more or to desired thickness.

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Texas White Lightning Chili

Yield: 8 Servings

1 lb navy beans, Dried
4 cn ready-serve chicken broth
1 lg onion --, Chopped
2 garlic cloves --, Minced
1 T white pepper
1 T oregano
1 T cumin salt
1/2 t cloves
5 c cooked chicken --, Chopped
8 oz chopped chiles water, Canned
1 jalapeno -- seeded and
1 chopped
8 flour tortillas
1 monterey jack cheese --
1 shred
1 commercial salsa
1 sour cream

Sort and wash beans; place in large Dutch oven. Cover with water 2 inches above beans. Soak 8 hours; drain beans, and return to Dutch oven. Discard liquid. Add 3 cans of broth and next 7 ingredients; bring to boil. Reduce heat and simmer, covered, 2 hours or until beans are tender, stirring occasionally.

Add remaining can of broth, chicken, and next 3 ingredients. Cover and simmer 1 hour, stirring occasionally. With kitchen shears, make 4 cuts in each tortilla toward, but not through, the center. Line serving bowls with tortillas, overlapping cut edges of tortillas. Spoon in chili, and top with cheese, salsa, and sour cream. Serve immediately.

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Texas/Two Fingers Chili

Yield: 6 Servings

2 T oil,vegetable
3 lb beef,coarse grind
2 garlic cloves
5 T red chile,mild,ground
1 T cumin
1 1/2 t cayenne pepper
1 T oregano,dried,pref. mexican
1 T salt
2 c tequila
6 c water
1/2 c corn flour(masa harina)
2 T chile caribe
1 t hot pepper sauce,liquid

1. Heat the oil in a large heavy pot over medium-high heat. Add the meat to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. 2. Stir in the garlic, ground chile, cumin, cayenne pepper, oregano, salt, tequila, water, and corn flour(masa harina). Bring to a boil, then lower the heat and simmer, uncovered, for about 1 1/2 hours. 3. Taste and adjust seasonings. If desired, add the crushed chile pepper and the optional hot pepper sauce and simmer, uncovered, for 1/2 hour longer.

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Texican Chili

Yield: 6 Servings

6 sl bacon, diced
2 lb boneless beef round, cut into
1 1/2-inch cubes
30 oz kidney beans, drained, 2 cn
28 oz tomatoes, cut up, 1 cn
8 oz tomato sauce, 1 cn
1 c onion, finely chopped
1/2 c carrots, thinly sliced, pared
1/2 c green pepper, chopped
1/2 c celery, chopped
2 T fresh parsley, minced
2 lg cloves garlic, minced
1 md bay leaf
2 T chili powder
1/2 t cumin, Ground
1/4 t pepper

Fry the bacon in a 10-inch skillet, over medium heat, for 5 minutes or until crisp. Remove and drain the bacon on paper towels. Brown half of the beef cubes in the pan drippings for 5 minutes. Place in a 3 1/2-quart slow cooker. Repeat with the remaining beef cubes. Stir the bacon and remaining ingredients into the slow cooker. Cover and cook, on the low setting, for 10 to 12 hours or until the beef is tender.

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The Devil's Chili

Yield: 6 Servings

1 c onions,grated
1 garlic clove,minced
1 shallot bulb,minced
3 lg scallions,minced
1 lg bell pepper,chopped
1 oz olive (or other salad oil)
2 qt ,water
1 lb kidney,pink (or pinto beans)
- washed,sorted and soaked
1 lg bay leaf,crushed
1 t miso paste
1 t mild (or hot curry)
1 t basil
1 T paprika
1 chili powder,To Taste
1 salt and pepper,To Taste
3 lg tomatoes,chopped, or
1 cn (15 oz) tomatoes,Peeled
1 cn (15 oz) tomato sauce

In a large saucepan, saute onions, garlic, shallot, scallions, and green pepper in oil. Add water, beans, and seasonings. Simmer for 1

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1/2 hours.

Add tomatoes and tomato sauce. Simmer for 1 hour more or until fork-tender. For spicier chili, use 2 or more cloves of garlic. Serve piping hot.

The Fat Bandit's Chili

Yield: 8 Servings

1 lb lean beef, Ground
1 garlic clove, minced
1 lg onion, finely chopped
1 md green pepper, finely chopped
4 T chili powder
1 T cider vinegar
1/4 t allspice
1/4 t coriander
1 t cumin
1/2 t salt
1/2 c water
1 cn 16-oz. red kidney beans with
- liquid
1 cn 16-oz. tomatoes (2, Crushed
-cups)

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1 tabasco, to taste

Cook beef, garlic, onion, and green pepper in a skillet over med-high heat, stirring frequently to break up meat. Cook until onion is soft and meat has lost its pink color. Add remaining ingredients, except Tabasco. Bring to boil. Cover and reduce heat. Add Tabasco. Simmer for 45 mins., stirring frequently.

Theresa's Short-Skirt Chili

Yield: 1 Servings

3 lb beef skirt, (tenderized, if
1/4 c honey
1/4 c soy sauce
4 cn green chilies, (4-oz each)
3 tomatoes
1 lg onion, white
6 chili anchos, Dried
2 cl garlic

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2 t cumin, Ground
1 t oregano, (mexican)
1 t paprika

Cut the stems from the anchos, and remove seeds. Cover with boiling water and let sit for an hour. Blend in blender with the garlic until smooth.

Slightly warm the honey and mix in the soy sauce. Coat beef skirt with meat tenderizer and honey-soy and let sit 15 minutes. Cook beef skirt on very hot grill, basting often with honey/soy mixture.

Cut beef skirt across the grain into 1/4" strips, and set aside a little for snacking. Dice the green chilies, onion, and tomatoes. Add the beef, vegetables, and spices to large pot. Add half the ancho sauce and water or beer to barely cover. Add more ancho sauce over time to suit your taste. Cook until meat is really tender.

Three Bean Chili

Yield: 6 Servings

12 oz heinz homestyle brown gravy

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16 oz tomatoes
1 T chili powder
15 oz spicy chili beans
15 oz garbanzo beans, drained
15 oz pinto (or kidney beans)
4 oz green chilies, Chopped
1 yogurt (or sour cream)
1 green onions, Sliced
1 cheese, Shredded

Combine gravy, tomatoes and chili powder in 3-quart saucepan. Bring to a boil, then stir in beans and chilies. Cover; simmer 15 minutes, stirring occasionally. Serve with desired toppings.

Three-Alarm Buffalo Chili

Yield: 1 Servings

5 lb buffalo stew meat (3/4
1 cubes)
1 or 2 fresh (or pickled)
1 jalapeno chilies
1 lg onion, chopped
4 cloves garlic, minced or

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1 pressed
2 lg firm-ripe tomatoes, cored,
1 peeled, seeded, and chopped
1 lg can (15 ounces) tomato sauce
1 cn (12 ounces) beer
2 t oregano leaves, Dried
2 to 3 teaspoons coarsely
1 black pepper, Ground
1 1/2 T cumin, Ground
1 T paprika
1/3 c pasilla chili or, Ground
1 new mexico chili, Ground
1 water
1 salt

To prepare fresh jalapenos, hold each by the stem over a gas flame or almost touching an electric burner on high, turning until chili is charred on all sides. Let chilies stand until cool. Wearing gloves (to prevent hands touching eyes) pull blistered skin from chilies. Cut chilies in half lengthwise and scrape out seeds and veins; cut off stems. Chop chilies finely; discard remainder. For pickled chilies, cut off and discard stems and chop finely.

Add oil to a 6- to 8-quart pan over medium-high heat. Add meat, a portion at a time, and cook until well browned on all sides. Add onion and garlic and stir often until onion is limp, about 5 minutes. Stir in tomatoes, tomato sauce, chopped jalapenos, beer, oregano, pepper, cumin, paprika, and ground pasilla chili; stir well. Bring to a boil, cover, reduce heat, and simmer until meat is very tender when pierced, about 2-1/2 hours; stir occasionally. If chili is thinner than you like, uncover and simmer until some of the liquid evaporates. If it's thicker, stir in water and bring to boiling. Add salt to taste.

Three-Alarm Chili

Yield: 6 Servings

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4 T vegetable oil
2 lb beef stew meat, cut into cub
3 md onion, diced
4 cloves garlic, minced
28 oz can tomatoes
16 oz can tomato sauce
1 c water
3 T brown sugar
1 t oregano, Dried
3 T chili powder
2 t salt
1/4 t dried red pepper, Crushed
2 16 oz cans kidney beans, rinsed
1 lg green pepper, diced
1 lg sweet red pepper, diced

Heat oil in Dutch oven; brown beef on all sides. Drain well on paper towels. Cook onions and garlic in oil; return meat to pan. Add the tomatoes, tomato sauce, water, sugar, oregano, chili powder, salt and red pepper. Bring to a boil over high heat. Reduce heat; simmer 1 1/2 hours. Add kidney beans and green and red pepper. Simmer, covered, until meat is tender.

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Three-Bean Vegetable Chili

Yield: 8 Servings

1 c dried roman or cranberry
: beans -- rinsed and picked
: over OR
19 oz cannellini beans -- canned
: drained and rinsed
1 c dried black beans -- rinsed
: and picked
: over, or
19 oz black beans -- drained and
: rinsed
1 TB olive oil
2 1/2 lb acorn squash -- peeled and
: cut into
1/2 -inch cubes
2 c chopped onions
1 c chopped green pepper
1 c chopped red pepper
1 TB chopped garlic
1 ts cumin
1 ts grated fresh ginger
2 ts salt
28 oz whole tomatoes in juice --
: canned
19 oz chickpeas -- canned
: drained and rinsed
1 cn vegetable broth -- (14 1/2
: oz)
1/4 c finely chopped chipotle in
: adobo*
1/2 c fresh cilantro leaves
1/2 c shredded Monterey Jack
: cheese

1. Place beans in 2 separate saucepans. Add water to each to cover by 2 inches. Bring to boil; boil 2 minutes. Cover; let stand 1 hour. Drain and rinse beans separately. Return to pans and cover each with 6 cups water. Bring to boil. Reduce heat; cover and simmer 40 to 45 minutes until tender.

2. Meanwhile, heat oil in Dutch oven over medium heat. Cook squash, onions, peppers and garlic 5 minutes. Stir in cumin, ginger and salt; cook 1 minute. Add tomatoes, chickpeas and broth. Bring to boil; reduce heat to medium-low. Cover and simmer 20 minutes.

3. Drain beans; reserve 2 cups cooking liquid. (If using canned beans, substitute 2 cups water.) Stir beans, chipotle and reserved liquid

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into Dutch oven. Simmer 10 minutes, until beans are heated through. Garnish with cilantro leaves and cheese.

Timothy's White Chili

Yield: 8 Servings

1 lb white beans, Dried
6 c chicken broth
2 cloves garlic
2 medium onions, chopped
1 T oil
9 oz green chilies, Canned
2 t cumin, Ground
1 1/2 t oregano
1/4 t cloves, Ground
1/4 t cayenne pepper
4 c diced chicken breast, Cooked
3 c monterey jack cheese, Grated
1 salsa
1 sour cream

1. Combine beans, broth, garlic & 1/2 the onions in a large pot. bring to a boil, reduce & simmer until beans are soft - 2 hrs or more - adding broth if necessary.

2. Saute remaining onions in oil until tender. Add chilies & seasonings & mix thoroughly. Add to bean mixture. Add chicken & simmer 1hr. 3. Serve topped with grated cheese, salsa & sour cream.

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Tofu Chili

Yield: 1 Servings

1 md green pepper
1 lg yellow onion
2 4 stalks celery
1 clove garlic
1 (14oz) can stewed tomatoes
1 (14oz) can tomato sauce
1 (14oz) can red kidney beans
1 (14oz) can chili beans
1 tos chili powder (to,3 Tbl
1 your taste)
1 cake lowfat extra firm tofu
1 (cut into 1/2-3/4 cubes)

Saute pepper, onion, celery and garlic with a little vegetable stock (or water) in a large pan (I use my Dutch oven). Then just add all the canned items and all to the pot along with the tofu. Bring to a slow boil and simmer covered for at least 45 minutes.

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Tokyo Tom's Bonzai Chili

Yield: 6 Servings

1 T vegetable oil
4 1/2 lb beef, Ground
1/3 c chili powder
1/3 c minced onion, Instant
1 T cumin, Ground
2 t minced garlic, Instant
1 t black pepper, Ground
1 t robert's spice blend
1 (recipe follows)
1 t salt
1/8 t red pepper, Ground
1 bay leaf
13 3/4 oz can, beef broth
29 oz can, tomato sauce

In a large saucepan, heat oil until hot; add beef and cook, breaking up meat, until brown, about 5 minutes; drain off any accumulated liquid. Add chili powder, onion, cumin, garlic, black pepper, Robert's Spice Blend, salt, red pepper, and bay leaf; stir until beef is coated. Stir in tomato sauce and beef broth; simmer, covered, until flavors blend, about 1 hour. Remove bay leaf before serving.

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Tom's Famous Chili

Yield: 1 Servings

1/4 c vegetable oil
1 bell pepper, diced
1 T garlic, Chopped
1/2 c chili powder, (or to taste)
2 cn (16 oz ea) bushes chili beans
6 oz tomato juice
1 t salt
1 t black pepper
1 lg yellow onion, diced
4 celery stalks, chopped
2 lb chili meat, Ground
1 cn (28 oz) whole tomatoes, crush
2 cn (15 oz ea) dark red kidney
1 qt water
1 t white pepper
1 t onion powder

Heat oil in 8 quart stew pot. Add onion, bell pepper, celery and

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garlic. Saute 2 to 3 minutes. Add chili meat. Cook over medium heat, stirring often, until meat no longer is pink, about 10 minutes. Drain off excess fat. Add chili powder; stir to mix. Add remaining ingredients. Simmer uncovered about 2 hours, stirring several times while cooking.

Trail Blazers Chili

Yield: 6 Servings

1 1/2 lb ground round
1 1/2 c stewed tomatoes
1 large onion, Chopped
2 garlic cloves
2 T oil
4 T flour
1 cn ranch style beans, optional
3 T chili powder
1/4 t cayenne
3/4 t oregano
1 t cumin
1 t salt

Soften onions and garlic in oil. Add meat and brown. Mix all spices and flour in small bowl and add to meat mixture. Stir and cook until spices are absorbed. Add tomatoes and 1 cup water. Bring to boil and simmer for at least 1 hour. Add beans last 10 minutes. If oil floats on top, slowly add more flour until it disappears. Add more chili powder if desired.

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True Texas Chili

Yield: 4 Servings

PATTI VDRJA =====
2 T vegetable oil
2 lb beef, Ground
2 md onions, chopped
2 garlic cloves, finely chop
28 oz tomatoes, whole
12 oz beer
5 T chili powder
2 jalapeno chili, seed & chop
1 T cumin
2 t paprika
1 t sugar
1 cayenne pepper (optional)
1 cheddar cheese, shredded
1 red onion, chopped
1 avocado, sliced

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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.

Tucson Jailhouse Chili

Yield: 6 Servings

1 onion
6 cloves garlic,peeled
2 lb beef,Ground
1 cn green chilies (4 oz),Diced
1 cn jalapeno peppers (4 oz)
1 cn tomatoes (12 oz),Diced
1 cn tomato paste (6 oz)
6 T chili powder (or more)
3 t cumin,Ground

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1 T vinegar
2 T brown sugar
1 T salad oil
1 lb pinto (or kidney beans)
 -cooked and d,rained
1 salt
1 pepper
1 sharp cheddar cheese,Grated
 -(garnish)
1 green onions,Sliced
 -(garnish)

Dice onion; saute in heavy Dutch oven. Dice garlic and add when onions are clear. Stir for 30 seconds; add ground beef, green chilis, jalapeno peppers, tomatoes, tomato paste, chili powder, cumin, vinegar, brown sugar, oil and drained beans. Simmer for 1 1/2 to 2 hours. Adjust seasoning with salt and pepper to taste. Garnish with cheese and green onion. Serve with corn chips.

Tulsa Fire Department Chili

Yield: 6 Servings

2 lb beef,Ground

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2 cn (10 1/2 oz) beef broth
1 md onion, chopped
2 c pinto beans, Canned
2 T chili powder
1 cn (8 oz) tomato sauce
1 t cumin, Ground
1 T flour (or more)
1 t salt
1/4 c water
2 garlic cloves, crushed

Brown the meat and onion and pour off grease. Add chili powder, cumin, salt, crushed garlic, broth, and tomato sauce. Cover and simmer for 45 minutes. Add pinto beans and simmer 15 minutes more. Thicken with a small amount of flour paste (dissolving 1 tablespoon flour in 1/4 cup water).

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Turkey & Cranberry Chili

Yield: 4 Servings

- 1/2 recipe chili base (see
-separate rec,ipe)
- 1 t sugar
- 1 T white vinegar
- 1/2 c fresh (or cranberries)
-Frozen
- 1 lb boneless turkey breast in
-1-in cube,s
- 1/2 c chicken stock (or
-low-sodium)
-chicken,broth
- 1 salt,to taste
- 12 tortillas
- 1 c sour cream

PREPARE OR DEFROST chili base. Combine the sugar and vinegar in a deep oven-proof skillet or Dutch oven, bring to a boil and continue to boil until the liquid has a syrupy consistency. Add the cranberries and cook 1 minute longer. Add the turkey, the chili base and the stock. Cover and place in the oven. Turn oven to 325F and cook for 1 1/2 hours or until turkey falls apart. Remove from oven and, using a fork, mash or shred the turkey with the other chili ingredients.

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Turkey Chili

Yield: 4 Servings

2 c cooked turkey, Chopped
1 garlic clove, minced
1 md onion, chopped
1 sweet green pepper, chopped
17 oz can red kidney beans
6 oz can tomato paste
28 oz can tomatoes
1 bay leaf
1 T chili powder (or 2), To Taste
1/2 t cumin seeds

Combine the turkey, garlic, onion, and green pepper in a nonstick skillet. Saute until the vegetables are soft. Add the remaining ingredients and cover. Simmer over low heat for 30 to 60 minutes or until the flavors are blended.

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Turkey Chili 2

Yield: 12 Servings

- 1 vegetable cooking spray
- 2 lb raw turkey, Ground
- 2 md green peppers, seeded and
-chopped
- 1 md onion, chopped
- 1 md jalapeno pepper, seeded and
- choppe, d
- 2 T garlic, Minced
- 1 T beef-flavored bouillon
-granules
- 3 c water
- 2 1/2 c pinto beans, Cooked
- 2 cn (28 oz) tomatoes, Crushed
-un-drain, ed
- 1 cn (6 oz) tomato paste
- 3 T chili powder
- 2 t cumin, Ground
- 2 bay leaves
- 1/8 t salt
- 1/8 t pepper
- 1/2 c green onions, Chopped

Coat a large Dutch oven with cooking spray, place over medium heat until hot. Add turkey, cook 5 minutes or until browned, stirring to crumble. Drain turkey in a colander. Wipe Dutch oven dry with a paper towel. Re-coat Dutch oven with cooking spray; place over medium heat until hot. Add green peppers, onion, jalapeno pepper and garlic; saute until tender. Add turkey to Dutch oven. Dissolve bouillon in water; add to Dutch oven with beans and next 7 ingredients. Cover and bring to a boil; reduce heat, and simmer 1 hour, stirring occasionally. Remove and discard bay leaves.

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Turkey Chili Adios

Yield: 1 Servings

3 c cooked,minced turkey
1 md onion,Chopped
1 c canned kidney beans,drained
1 4 oz. can green chiles
2 t chili powder
1 t cumin powder
2 ribs celery,chopped
3 c turkey (or chicken broth)
1 c raw rice
1 6 oz. can tomato paste
1 t prepared mustard

Combine all ingredients in a saucepan and cover and simmer, stirring occasionally until rice is tender, about 35 minutes. For thicker, richer chili, puree one small can of kidney beans in a blender or food processor and add to chili.

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Turkey-Bean Chili

Yield: 4 Servings

1 lg onion --,Chopped
2 cloves garlic --,Minced
1 T vegetable oil
1 lb turkey,Ground
2 T chili powder
1/2 t oregano --,Crumbled
1/8 t black & cayenne pepper --
1 each
16 oz tomatoes
2 cn tomato sauce,no salt -- (8
1 oz each)
1 c water
1 1/4 c long grain white rice
16 oz black beans -- and,Drained
1 canned
16 oz cannellini beans --,Drained
1 canned
2 t vinegar

Saute onion and garlic in oil in large saucepan over medium heat until tender. Increase heat to medium-high. Add turkey; cook until

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browned. Add chili powder, oregano, black and cayenne peppers; cook 30 seconds. Add tomatoes, tomato sauce and water. Simmer, covered, 30 minutes. Meanwhile, cook rice following package directions. Stir beans and vinegar into chili.

Turkey-Black Bean Chili

Yield: 1 Servings

2 T olive oil
1 lb turkey, Ground
1 c onion, Chopped
2 cl garlic, minced
1 1/2 T chili powder
1 t cumin
1 t oregano
1/4 t salt
15 oz black beans, rinsed & drained
1/2 c beef broth
1 c picante sauce
1 T cornstarch

Heat oil in large pan. Add turkey, onions, and garlic; cook and

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stir 3 minutes. Add chili powder, cumin, oregano and salt; cook and stir until turkey is cooked through and onion is tender. Stir in beans and broth. Combine picante sauce and cornstarch; add to pan. Bring to a boil; reduce heat. Simmer uncovered 10 minutes, stirring occasionally.

Turkey-Macaroni Chili

Yield: 8 Servings

2 T cooking oil
1 pk turkey, Fresh Ground
1 onion, medium, chopped
1 green pepper, chopped
2 1/2 c chicken broth
1 pk elbow macaroni-7 oz, Uncooked
1 cn tomato sauce 15 oz.

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1 T vinegar
1 1/2 t sugar
1 t chili powder
1 t garlic salt
1/4 c parmesan cheese, Grated
2 T parmesan cheese, Grated
1 T parsley

Heat oil in 4 qt. dutch oven over medium-high heat until hot. Crumble turkey into dutch oven; stir in onion and green pepper. Cook until turkey is no longer pink; drain, reserving juices in dutch oven. Stir broth into juices. Heat to boiling. Stir in macaroni; reduce heat.

Simmer, stirring frequently, until broth is almost absorbed, about 10 minutes. Stir in turkey mixture and remaining ingredients except 2 tablespoons of cheese. Cook over low heat 10 mins. Salt and pepper to taste. Sprinkle rest of cheese on and serve.

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Turkey-Vegetable Chili

Yield: 1 Servings

- 1/2 c green bell pepper, Chopped
-(about 1, small)
- 1/4 c onion (about 1, Chopped
-small)
- 2 cloves garlic, finely
-chopped
- 2 t olive (or vegetable oil)
- 3 c cut-up turkey or, Cooked
-chicken
- 1/2 c water
- 1 T fresh (or 1 teaspoon)
-Chopped
-dried o,regano leaves
- 1 T chili powder
- 1 t cumin /2 teaspoon, Ground
-salt
- 1 cn (16 ounces) whole tomatoes
-undrain,ed
- 1 pk (10 ounces) mixed, Frozen
-vegetables
- 2 c 1/2-inch zucchini, Slices
-(about 2 m, edium)

Cook bell pepper, onion and garlic in oil in 3-quart saucepan over medium heat about 3 minutes, stirring frequently, until onion is tender. Stir in remaining ingredients except frozen vegetables and zucchini; break up tomatoes. Heat to boiling; reduce heat Cover and simmer 1 hour, stirring occasionally. Stir in frozen vegetables and zucchini. Heat to boiling; reduce heat. Simmer uncovered about 5

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minutes, stirring occasionally, until zucchini is crisp-tender.

Two Bean Tofu Chili

Yield: 12 Servings

1 1/2 c black turtle beans
19 oz tofu
1 sm can tomato paste, 5 1/2 oz
2 T soy sauce
2 T dijon mustard
3 garlic cloves, chopped
2 t oregano
1/4 c dry red wine
2 t basil
1/2 c vegetable oil
1 c onions, chopped
3 28 oz cans tomatoes, undrain
1/4 c chili powder
1 1/2 T cumin
1 cn red kidney beans, 14 oz
1/2 c italian parsley, chopped
1/4 c cilantro, chopped
1 salt & pepper, to taste

Soak the black beans. Freeze, thaw & squeeze out the tofu, then tear into pieces. In a mixing bowl, whisk together half the tomato paste, soy sauce, mustard, garlic, oregano, red wine & basil. Add the

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tofu & stir to coat.

In a large pot, saute the tofu mixture in half the oil until the liquid has been absorbed & the tofu browned. Remove from the heat. In a small pot, saute the onion in the remaining oil until transparent. Add to the tofu mixture. Also add the tomatoes, the rest of the tomato paste, chili powder, cumin, salt & pepper. Also add the black beans. Simmer on low heat for 30 to 40 minutes until the beans are tender. Add the kidney beans & cook another 10 minutes. Add parsley & cilantro & cook for 5 minutes. Check seasonings & serve with cornbread.

Two-Day Chili

Yield: 1 Servings

1 lb black beans, soaked starting
1 in the early a.m.
1 c brown rice (med. grain)
28 oz can tomatoes with, Diced
1 sauce
2 to 3 med./lg. onions
1 chopped
3 lg carrots, diced
1 garlic cloves, To Taste
1 chopped
1 chili powder, To Taste
1 cumin, To Taste

Cook brown rice and soaked beans in water to cover in crockpot set to high (overnight). In the morning, add saute'd veggies, canned

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tomatoes and spices. Continue cooking on high (watch the water level) until dinner for flavors to blend. Serve over rice/potatoes/tortillas, etc.

Two-Meat, Two Bean Chili

Yield: 25 Servings

5 lb ground round (15% lean ground beef)
2 lb hot (or sweet italian sausage)
- removed from casings
3 large onions, chopped
2 medium sweet red bell pepper
- seeded, and chopped
2 medium green bell peppers
-seeded and, Chopped

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2 fresh hot green chili pepper
- seeded, and minced
4 garlic cloves, minced
1/3 c chili powder
1 T salt
2 t oregano, Dried
2 t cumin, Ground
2 bay leaves
3 cn (28-oz) whole tomatoes with
-tomato, puree, undrained
1/2 c yellow cornmeal
2 cn (16-oz) pink beans, drained
2 cn (16-oz) black beans, drained

In a large soup kettle, cook the ground round, sausage, onions, red and green peppers, chili peppers, and garlic over medium-high heat, stirring often, until the meat is seared (but not browned), about 10 minutes. Pour off excess fat. Add the chili powder, salt, oregano, cumin, and bay leaves and stir for 1 minute. Add the tomatoes with their puree, breaking up the tomatoes with a spoon. Bring to a simmer. Reduce the heat to low and cook, stirring often, until the liquid is reduced, about 1-1/2 hours. In a small bowl, combine the cornmeal and 1/2 cup of water. Stir the cornmeal mixture and the pink and black beans into the chili. Cook, stirring occasionally, until the chili is thickened, about 10 minutes.

Tyler Texas Chili

Yield: 6 Servings

2 lb ground round

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2 bay leaves
3 lg onions
2 cn (28 oz) tomatoes
7 cloves garlic
1 md bell pepper, diced
3 t cumin, Ground
2 cn (12 oz) tomato paste
3 t cayenne pepper
1 cn (28 oz) chili beans
1 T red pepper flakes
3 oz jalapeno peppers, Canned
5 T chili powder, Sliced

Brown beef, onions, and bell pepper. Add garlic. When browned add rest of the ingredients except beans and jalapenos. Simmer for 2 hours. Add beans and jalapeno peppers and simmer for one hour longer.

U.S. Army Chili (1896-1944)

Yield: 1 Servings

1 beefsteak (round)
1 T hot drippings
2 T rice
1 c water, Boiling

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1 flour
1 salt
1 onion -- (optional)
2 lg red chile pods, Dried

1 beefsteak (round); 1 Tbs. hot drippings; 2 Tbs. rice; 1 cup boiling water; 2 large dried red chile pods; 1 cup boiling water; flour, salt, and onion (optional).

Cut steak in small pieces. Put in frying pan with hot drippings, cup of hot water, and rice. Cover closely and cook slowly until tender. Remove seeds and parts of veins from chile pods. Cover with second cup of boiling water and let stand until cool. Then squeeze them in the hand until the water is thick and red. If not thick enough, add a little flour. Season with salt and a little onion, if desired. Pour sauce over meat-rice mixture and serve very hot.

Uncle Buck's Venison Chili

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Yield: 8 Servings

2 T olive oil
1 md bell pepper, chopped
2 md onions, chopped fine
2 cl garlic, crushed
1 lb venison, ground
1 lb venison, cut in chunks
8 oz tomatoes, canned
4 T tomato paste
1 bay leaf
1 t cumin, Ground
1 t oregano
1/4 t cayenne pepper
1 T chili powder, mild
1 salt and pepper, to taste
1 c beef stock
2 T dark brown sugar, to taste
2 cn chili peppers, small
14 oz red kidney beans, canned

Heat olive oil in large saucepan. Add onions, garlic and bell peppers. Fr until soft. Brown all meat and add to above.

Stir in tomatoes, tomato paste, seasonings and beef stock with a wooden spoon.

Bring to a boil. Reduce Heat to low and cover. Add chili peppers. Simmer for two hours, stirring occasionally. Add kidney beans and simmer for another 30 minutes. Remove bay leaf and serve.

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Uncle Zak's Red & White Chili

Yield: 6 Servings

1 lb turkey, Ground
1 md onion, Chopped
2 t garlic, Minced
2 T oil
2 T chili powder
1 t cumin
1 t cajun seasoning
1 t dry mustard
1 t black pepper
1 t salt
1 cn 28 oz tomatoes, Diced
1 cn 15 oz red kidney beans
1 cn 15 oz white kidney beans

Heat oil in large skillet over medium heat. Soften onion & garlic for about 5 minutes. Add ground turkey, brown. Add beans & spices stirring well. Add tomatoes. Simmer over low heat until you think it's ready.

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Veal Chili

Yield: 1 Servings

1 T Vegetable Oil; PLUS 1 t Vegetable Oil
1 c Onion; Minced
4 ea Garlic; Cloves
1 1/2 lb Veal; Ground
1 c Celery; Minced
1 c Green Bell Peppers; Minced
1 c Tomatoes; Crushed, Canned
1 c Vegetable Juice; Mixed
2 t Chili Powder; Or To Taste
1 t Cumin; Ground
1/2 t Salt
1/2 t Hot Sauce; Or To Taste
1/4 t Pepper 1
2 oz Red Kidney Beans

Red Kidney beans should be canned. Drain and rinse them.

In a 4-quart saucepan, heat vegetable oil; add onions and garlic and saute until onions are translucent, about 5 minutes. Add ground veal and saute until browned, stirring constantly to break up veal. Stir in remaining ingredients except kidney beans and bring to a boil. Reduce heat, cover, and simmer for 30 minutes. Stir kidney beans into veal mixture and cook until heated, about 5 minutes. While beans are heating, warm 4 soup bowls. Serve chili in heated bowls.

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Veal Chili With Beans

Yield: 6 Servings

1 1/2 t canola oil
2 t garlic, crushed
1 c onion, diced
1 c green bell pepper, diced
1 c carrots, diced
1 lb veal, Ground
28 oz can white and red kidney
1 beans
2 T tomato paste
1 T chili powder
1/4 t oregano, Dried
3/4 t basil, Dried

In a large nonstick saucepan, heat oil. Saute garlic, onion, green pepper and carrots until softened. Add veal and saute until no longer pink. Add beans, tomato paste, chili powder, oregano and basil. Cover and simmer for 30 minutes. Serve in soup bowls with French bread or crackers.

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Vegetable Black Bean Chili

Yield: 4 Servings

1/2 lb black turtle beans, Dried
2 large pasilla chilies, Dried
1 soaked and, Drained
2 qt water
1/4 c virgin olive oil
1 T salt
1 pepper, Ground
2 c onion, diced
4 cloves garlic, roasted
1 T chili powder, Dried
1/4 c fresh lime juice
1/2 c sharp cheddar, Grated
2 c fresh corn
1/2 c sour cream
1/2 c fresh scallion, Snipped
1 greens

In a large pot, place beans and cover with 2 to 3 quarts of water. Soak overnight. Drain, or bring water and beans to a boil, reduce heat and simmer for 2 minutes. Allow to soak 1 hour. Drain.

In a large pot over high heat, place the 1/4 cup olive oil and the onions, and saute until tender, about 3 minutes. Add the chili powder

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and cook for 1 minute. Add the beans and the pasillas or hot peppers. Fill the pot with cold water until the beans are covered by 1" of water. Add 1 tb salt and black pepper to taste. Bring to a simmer, reduce heat to medium and cook until the beans are tender, about 1 1/2 to 2 hours. Remove the pasillas.

Stir in the roasted garlic and lime juice. Adjust the salt and pepper to taste if necessary. Add the corn and cook until hot, about 3 minutes. Ladle into warm bowl. Top with sour cream, Cheddar and scallion greens. Serve immediately.

TO ROAST THE GARLIC:

Preheat oven to 400 degrees. Coat the outside of a whole or partial head of garlic with olive oil or corn oil and place it in an ovenproof skillet. Roast on the lower rack of the oven until the skin is brown and the garlic is tender, about 30 to 60 minutes.

Vegetable Chili

Yield: 1 Servings

2 cn (15 ounces each) chunky
1 chili tomato sauce
1 bag (16 ounces) birds eye
1 farm fresh mixtures, Frozen
1 broccoli
1 corn and red peppers
1 cn (15 ounces) red kidney
1 beans
1 cn (4 1/2 ounces) green, Chopped
1 chilies
1/2 c cheddar cheese, Shredded

Combine tomato sauce, vegetables, beans and chilies in large saucepan.

Bring to boil. Cook uncovered over medium heat 5 minutes. Sprinkle

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individual servings with cheese.

Vegetarian Chili

Yield: 8 Servings

2 1/2 c kidney beans, dried, soaked
3 t salt
1 c tomato juice
1 c bulghur, raw
2 T olive oil
2 onions, med, coarsely chopped
4 garlic cloves, medium, crushed
3 celery stalks, coarse chopped
3 carrots, coarsely chopped

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4 tomatoes, coarsely chopped
1 T lemon juice, fresh
2 T red chile, hot, ground
3 T red chile, mild, ground
1 t cumin, ground
1/2 t oregano, dried, pref. mexican
1 t basil, dried
1 black pepper, freshly ground
1 1/2 bell pepper(s)

1. Transfer the kidney beans and the water in which they were soaked to a large heavy saucepan. Add 1 teaspoon of the salt and bring to a boil over high heat. Lower the heat and continue boiling the beans, partially covered, until tender, about 1 hour. Watch the water level and add more, if necessary, to keep the beans from scorching.

2. Meanwhile, place the tomato juice in another saucepan and bring to a boil over medium heat. Remove from the heat immediately and add the bulghur to the juice. Cover and let stand for 15 minutes. It should be slightly crunchy. Set aside.

3. Heat the olive oil in a large heavy pot over medium heat. Add the onions and garlic and cook until the onions are translucent. Add the celery, carrots, tomatoes, lemon juice, and all the spices - including the remaining salt - to the onions and cook, covered, until the vegetables are nearly tender, about 10 to 15 minutes. Add the bell peppers and continue cooking another 10 minutes.

4. Add the kidney beans, the water in which they cooked, and the bulghur to the vegetables in the large pot. Stir the mixture thoroughly and simmer for 30 minutes over low heat. The chili may be thick - add water as necessary and stir occasionally making sure the bulghur does not stick to the bottom of the pot. Taste and adjust seasonings.

Vegetarian Chili Texas Style

Yield: 6 Servings

2 c granule burger
2 c water, Boiling

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1/4 c salad oil
1 c onions, Chopped
1 1/2 md green pepper, Diced
2 garlic cloves, Crushed
1 28-oz can whole tomatoes
2 15-oz can kidney, Cooked
-beans
3 8-oz can tomato paste/sauce
1 c water
1 T chili powder
1/2 t cumin powder
4 T sugar
2 t salt
1 t oregano leaves

Good slow pot recipe. Longer cooking enhances the flavor.
Soak granule burger in boiling water for 10 minutes or more.
Place oil in heavy saucepan. Combine onions, green pepper,
garlic and saute in oil. Add the granule burger to the sauteed
vegetables, cook for 5 minutes. Add the rest of the
ingredients. Simmer at least 1 hour.

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Veggie (No-Fat) Chili Recipe

Yield: 1 Servings

2 md onions, chopped
5 cloves garlic, minced
2 stalks celery, chopped
1 green pepper, chopped
1 red pepper, chopped
2 md potatoes - peeled and, Diced
1 (or 2 med sweet potatoes)
5 md (15oz) cans beans in mild
1 chili gravy (brooks)
1 sm can tomato paste (no salt)
1 8 oz can tomato sause (no
1 salt)
1 14.5 can tomatoes, Chopped
1 pk corn, Frozen
3 c water
1 add
1/8 t salt
1/4 t pepper
1 T cayenne pepper sauce
1 T worchestershire sause
2 T chili powder
1 t sugar
1/2 t cumin
1/2 t red pepper, Crushed
1 T parsley (or cilantro)
1/4 t corriander

Mix well.

Bring to a boil over medium-high heat. Reduce heat and simmer for 30-45 minutes or until potatoes are tender.

Adjust chili powder, cayenne pepper, crushed red pepper, cayenne pepper sauce to taste. Amounts listed above make a medium hot chili.

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Veggie Chili

Yield: 1 Servings

1 md onion
1 green bell pepper
1 red bell pepper
4 jalapenos
3 cloves garlic
3 T chili powder
1 t cumin
1 salt,pepper, other spices
1 to taste
1 cn whole plum tomatos
1 cn tomato paste
2 c veggie broth (bullion)
1 cn red kidney beans
2 T oil

Saute onions and garlic in oil until slightly soft. Cut peppers into 1" cubes, mince jalapenos and add to onions. Cook until slightly soft. Add veggie bullion, tomatos (mushed up) with juice, 1/2 can tomato paste & chili powder. Let it boil down for about 30-45 minutes, adding additional tomato paste if needed. When almost thick enough to eat, add kidney beans and cook for another 10-15 minutes. Serve with cornbread, tortilla chips & shredded Jack cheese.

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Venison Chili

Yield: 6 Servings

3 T vegetable oil
1 large onion, finely chopped
2 large garlic, minced
1 small hot green chili
1 pepper, minced (optional)
1 1/4 lb venison, cut into 1/2 cubes
3/4 lb venison (or pork), Ground
28 oz can of tomatoes, Crushed
3 T red wine vinegar
3 T chili powder, Ground
2 T cumin, Ground
2 T worchestershire sauce
1/2 t cayenne pepper, plus a pinch
1 large green bell pepper

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- 1 seeded and, Chopped
- 2 t salt (or), To Taste
- 1 black pepper, Freshly Ground
- 10 oz can of red kidney beans, drained
- 3 T masa harina (or fine cornmeal)
- 1 mixed with a little water
- 1 into a smooth paste for thickening

Heat the oil in a very large skillet. Stir in the onion, garlic, and chile pepper. Saute over med-hi heat until the onion is just tender, about 5 minutes.

Add the cubed and the ground venison and continue cooking for about four to five minutes, stirring with a wooden spoon, until the ground meat is no longer red. Add all the remaining ingredients except the beans and the masa harina (or cornmeal). Bring the mixture to a boil then reduce heat to medium and cook uncovered for 30 minutes, stirring occasionally. The stew should be fairly thick.

Stir in the kidney beans and the masa harina and heat through. Taste and adjust the seasonings.

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Venison Chili Ala Fred

Yield: 4 Servings

1 lb venison [ground]
1/2 c onions [chopped]
1/2 t salt
1/4 t pepper
4 c tomatoes [canned &], Chopped
3/4 c catsup
1 cn (15« oz) kidney beans

- 1) Combine the venison, onions, salt and pepper, and brown in a skillet, stirring until crumbley.
- 2) Add the remaining ingredients, and simmer for 45 min or until it is of the desired consistency.

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Venison Chili With Black And Red Beans

Yield: 1 Servings

1 T olive oil
1 lb venison (or other desired)
1 meat, coarse grind
1 lg onion, dice
2 banana peppers, dice
1/2 oz chili seasoning
1/2 lb red beans, Dried
2 cn dark beer, 12 oz ea, or
24 oz water
1/2 ga cold water

Saute meat in non-stick soup pot in oil. Stir, add onions, peppers and chili seasoning. Let meat and veggies brown. Do not burn. Add beans. Deglaze pan with beer, add water and bring to boil. Simmer and stir. Let beans cook until tender. Adjust seasoning. Serve with fresh diced tomatoes, onions, cilantro, jalapenos, salt and pepper. NOTE-You might need to add a small amount of water if beans are not cooked and water evaporates.

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Vinces Chili

Yield: 12 Servings

2 lb beef,ground
15 oz tomato paste
15 oz kidney beans
15 oz tomato sauce
28 oz taco dip (mild)

Cook and drain the meat.

Combine meat, tomato sauce and paste, and taco dip in large pot and simmer for at least 45 minutes.

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Wackamblem Chili

Yield: 1 Servings

1/2 c gebhardts chili powder
2 28 oz cans tomatoes
1 6 oz can tomatoe paste
1/2 bulb garlic,minced
3 lb beef,Ground
3/4 lb chorizo
2 lb venison
1/2 lb beef suet
5 cubes beef bouillon
3 md onions,chopped
2 dried ancho chilis,crushed
4 dried chili peppers,crushed
4 poblano chilis,chopped in
-chunks
4 serrano chilis,chopped
4 jalapenos,minced, seeds
-removed
4 dried cayenne peppers,whole
3 pequin peppers
2 T coriander seeds,ground
3/4 t mexican oregano
1 T cumin
2 dark,earthy beers or ale
1 shot tequila
1/3 c epazote wrapped in,Dried
-cloth
1 lb black beans

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1 cn refried beans
1/4 c cornmeal

Night before, pick through beans and over with water. Soak overnight. Add epazote bag and cook 2 hours. Check water while cooking. Grind venison with beef suet. Brown all meats and drain off fat. Move to large stew pot. Add onions and garlic. Cook 5 more minutes. Add spices, beer, tequila, 1 quart (or more) of water, and bouillon. Drain beans, reserving liquid. Add beans to pot. Cook 2 hours, uncovered, adding water if necessary (reserved bean juice may be used). Add all peppers, tomatoes, and tomato paste. Cook another 30 minutes. Add can of refried beans and cornmeal. Cook 30 more minutes.

Wesley & Kathy's World-Famous Killer 4-Star Venison Chili

Yield: 6 Servings

3 lb finely venison *,Chopped
1 medium onion
4 cloves garlic
1 salt,To Taste
1/4 c (or more) chili powder
2 T olive oil
1 T cumin
1 cn texas beer
1/2 c water (or beef broth)
1 T mexican oregano
2 T masa (or corn meal **)
1 t coriander,Ground

Saute the meat in the oil until about 1/2 browned. Add onions and garlic and saute until onions are tender, but not brown. Add chili powder, coriander, and cumin, and cook, stirring, for 4 - 5 minutes. Do not allow to burn. Add beer and water/broth and simmer, stirring frequently until meat is tender. (About 45 minutes - 1 hour) When meat is tender, stir in masa, dissolved in water or broth. Simmer,

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stirring frequently an additional 30 minutes or so. If possible, allow chili to cool and sit for at least 6 hours before re-heating and serving.

Western Chili Con Carne

Yield: 4 Servings

1/2 c onion, Chopped
1 clove garlic, minced
2 T oil
3/4 lb beef, Ground
3 1/3 c cooked, drained beans -
-pinto, kidney or pink
1 c water
3 t chili powder
1 t paprika
3/4 t salt
1/2 t oregano, crushed
1/4 t pepper
1/8 t cumin, Ground

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1 bay leaf
1 ds cayenne pepper (optional)
1 cn tomatoes (14-16 oz.)
4 1/2 t yellow corn meal

Saute onion and garlic in oil until tender. Add ground beef and brown, breaking apart with a fork. Stir in beans, water, seasonings and tomatoes; bring to a boil. Reduce heat and simmer, uncovered, about 1-1/2 hours; stir occasionally. To thicken, slowly add corn meal, stirring constantly; cook over medium-high heat until mixture boils. Remove bay leaf.

Wheat And Meat Chili

Yield: 4 Servings

1 c wheat kernels, whole
1/4 c lard
2 onions
1 1/2 lb beef, coarse grind
2 T red chile, hot, ground
2 T red chile, mild, ground

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3 garlic cloves
1/2 t oregano, dried, pref. mexican
2 t cumin
1 t salt
1/2 t chile caribe
8 oz green chiles, diced
8 oz tomato paste
32 oz tomato juice

1. In a heavy saucepan, boil the presoaked wheat, covered, for 1 hour in the water used for soaking. Add more water as the kernels cook, if necessary.
2. Melt the suet or lard in a large heavy pot over medium-high heat. Remove the rendered suet pieces, add the onions to the pot, and cook until they are translucent.
3. Combine the beef with the ground chile, garlic, oregano, cumin, and salt to taste. Add this beef-and-spice mixture to the pot with the onions. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned. Stir in the caribe, green chiles, tomato paste, and tomato juice.
4. Drain the wheat, reserving the liquid, and stir in the kernels. Bring to a boil, then lower the heat and simmer uncovered, for 1 hour. If the chili begins to get too dry, add some of the liquid the wheat was cooked in. Taste and adjust seasonings.

Wheatberry Chili

Yield: 6 Servings

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1 c soft wheatberries
1/2 lb ground turkey,beef or
1 chicken*
1 lg onion (or 1/3 cup,Dried
1 onion) --,Chopped
1 c celery --,Chopped
1 cn 14.5 oz
1 cn 14.5 oz
18 oz v-8 juice (no salt)
2 T brown sugar
1/4 c ketchup
1 salt --,To Taste
1 garlic salt --,To Taste
1 chili powder --,To Taste
1 cheddar cheese --,Grated
1 del monte chunky tomatoes
1 pasta style
1 s&w peeled tomatoes,no salt
1 chopped

Soak "berries" overnight in 2 cups of water. Drain & rinse. Bring 3 cups of water to a boil. Add wheatberries & bring back to a boil. Simmer for 2 hours, stirring occasionally. Saute ground meat in a little oil, then add onion & celery. Cook until clear. Combine "berries", meat mixture & the remaining ingredients. Simmer one hour, stirring occasionally. Serve topped with grated cheese.

White Bean Chili With Turkey

Yield: 8 Servings

1 lb white beans,Dried
1 T vegetable oil

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2 c onions, Chopped
2 4 oz can green chilies, Diced
6 cl garlic, minced
1 1/2 T dried oregano, crushed
1 T cumin, Ground
1 T chili powder
7 c chicken broth
18 oz fresh (or tomatillos), Canned
-chopped,, about 3 1/2 cups
1 c fresh cilantro, Chopped
1 1/2 lb boneless skinless turkey
-breast, cut crosswise in
1 c green onions, Chopped
Fresh lime juice cilantro cream
2/3 c plain yogurt
3 T fresh parsley, Chopped
Chopped fresh cilantro garnish =
1 fresh cilantro sprigs
1/2 c cheddar cheese, Grated

Heat vegetable oil in a large heavy Dutch oven over medium heat. Add chopped onion and saute 5 minutes. Add diced chilies, minced garlic, oregano, cumin, and chili powder. Saute for 5 minutes. Add beans, chicken broth, chopped tomatillos and cilantro. It's important that the chicken broth contain little or no salt. Salt inhibits the softening of the seed coat of beans. Therefore, if you add salt too early the beans with never soften up. Add turkey breast and simmer until just cooked through, about 20 minutes. Transfer turkey to plate. Cover with foil and refrigerate. Simmer chili until beans are tender, about 2 1/2 hours. Cut turkey into 1/2 inch pieces. Add turkey, green onions and lime juice to chili. Stir. Heat through. Season with salt and pepper.

White Chicken Chili

Yield: 8 Servings

1 t lemon pepper
1 t cumin seed
4 chicken breasts without skin
1 cl garlic, chopped finely
1 c onion
16 oz green chiles, undrained
1 t cumin, Ground
3 T lime juice

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28 oz great northern beans, undrai
2/3 c tortilla chips, crushed
2/3 c fat-free monterey jack chees

In a large saucepan, combine 2 and 1/2 cups of water with the lemon pepper and cumin seed. Bring to a boil. Add the chicken breast halves, and return to a boil. Reduce the heat to low, and simmer 20 to 30 minutes, or until chicken is fork tender and the juices run clear.

Remove the chicken from the pan and cut into tiny pieces. Defat the broth (put in fridge, and skim off congealed fat), return to the saucepan, and place the chicken back in the stock.

Spray a medium skillet with vegetable oil cooking spray, add the garlic, and cook and stir over low heat 1 minute. Add to the chicken, then saute the onions in the same skillet, cooking until tender. Add the cooked onions, corn, chiles, cumin, and lime juice to the chicken mixture. Bring to a boil.

Add beans and simmer until thoroughly heated, about 45 minutes. To serve, place about 1 Tablespoon each of tortilla chips and cheese in 8 individual soup bowls, ladle hot chili over, and serve with salsa.

White Chili

Yield: 1 Servings

1 md onion fine, Chopped
1/2 lg green pepper fine, Chopped
1 lg clove garlic, Minced
1 carrot, Shredded
2 stalks celery fine, Chopped
1 T olive oil
1 T butter
1 1/4 lb boneless chicken, Cooked
1 chopped
1 cn (15-oz) low salt chicken
1 broth (or homemade)
2 cn pinto beans one and, Drained
1 rinsed one not and, Drained
1 pureed in blender
3/4 c dry white vermouth
1 cn chick peas optional

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1 t cumin,Ground
1/2 t tabasco sauce
2 t chili powder
1 T honey
2 t medium hot sauce
1 mozzarella cheese,Shredded
1 opt.

In a medium saucepan, saute in oil and butter over medium high temperature the onion, green pepper, garlic, carrot and celery 6-8 minutes. Gently add the cooked chicken, broth and beans. Add vermouth, chick peas, cumin, Tabasco sauce, chili powder, honey and hot sauce and simmer and stir on low for a half hour. For a nice touch and added flavor, melt shredded mozzarella cheese on top of each serving.

White Chili #2

Yield: 1 Servings

2 lb navy beans dry
6 c heavy cream
6 c chicken stock
2 oz (1/4 cup) peanut oil
2 c celery,Diced
2 c onion,Diced
2 c bell pepper,Diced
1 c jalapeno pepper,Diced
2 t garlic puree
3 T cumin
3 T chili powder
2 1/2 T salt
2 1/2 T pepper
2 T chicken,Diced
4 T tabasco sauce

Cover beans with water and cook until soft. Drain well. In small stockpot, bring cream, chicken and navy beans to a simmer. In saute pan, heat peanut oil, then add celery, onion and peppers. Cook until onions are clear. Add garlic puree, cumin, chili powder, salt and pepper to vegetables, toss well, and add to stock pot. Add chicken and Tabasco. Simmer until thick, about 30 minutes. Re-season to taste and cooking with cumin, salt and pepper. Pour into individual ovenproof serving bowls, top with mozzarella cheese, melt under broiler. Makes about 2 1/2 gallons but recipe can be cut.

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White Chili Con Caucasian - American

Yield: 4 Servings

1 pam spray
2 T olive oil
2 lb chicken breast, diced
1 c shallots, Chopped
6 t garlic, Minced
4 c stewed tomatoes not, Drained
26 oz chicken broth
2 c green chilies, Chopped
1 t oregano
1 t coriander
1/2 t cumin
4 cn cannellini beans, drained
6 T lime juice
1/2 t black pepper
1/2 c sharp cheddar, grated

Spray a large skillet with Pam. Add olive oil and heat on medium high until hot. Add diced chicken and saute for 3 minutes or until done.

Remove chicken from skillet and set aside. Add shallots and garlic and saute until tender. Stir in tomatoes, chicken broth, chili peppers and spices.

Bring to boil, reduce heat and simmer for 20 minutes.

Add chicken and beans, cook for 5 minutes, stir in lime juice and pepper. Heat to a boil.

Add to crockpot and cook for 8 hours.

White Chili With Chicken

Yield: 8 Servings

30 oz white beans, Canned
1 T vegetable oil
2 lb boneless, skinless chicken

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- breast, cut into 1 cubes
- 1 md sweet onion, diced
- 3 cl garlic, minced
- 4 tomatillos, husks and stem
-ends remov
- 1 pk white corn (16oz), Frozen
- 2 t cumin
- 1/2 t oregano
- 1 cn green chilies (4oz)
- 1 1/2 c chicken broth
- 1 juice of 1 lime
- 1/2 c cilantro, Chopped
- 1 garnishes as desired

Place beans and their liquid in a large pot over low heat. Heat the oil in a skillet and saute the onion and garlic until golden. Add the chicken and saute until lightly browned. Stir the chicken mixture into the bean pot along with the tomatillos, corn, cumin, oregano, green chilies and chicken broth. Simmer uncovered 20 minutes. Just before serving, stir in lime juice and cilantro. Serve, if desired, with garnishes such as chopped red onion, grated Monterey Jack cheese, sliced jalapeno peppers and chunks of avocado.

White Chili With Salsa Verde

Yield: 8 Servings

- CHILI =====
- 1 t lemon pepper
 - 1 t cumin seed
 - 4 chicken breast halves
 - 1 t olive oil
 - 1 garlic clove, minced
 - 1 c onions, Chopped
 - 18 oz frozen shoepeg white corn
 - 8 oz cans diced green chiles, undrained
 - 1 t cumin, Ground
 - 3 T lime juice
 - 30 oz great northern beans, undrained
 - 2/3 c tortilla chips, Crushed
 - 1 1/2 oz monterey jack cheese, Shredded
- SALSA =====
- 22 oz tomatillos drained , Chopped
 - 1/2 c onion, Chopped
 - 1/2 c fresh cilantro (or pa)
-Chopped
 - 1 jalapeno pepper, chopped

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- 1 garlic clove, minced
- 1/2 t lemon pepper
- 1/2 t oregano leaves, Dried
- 1/2 t adobo seasoning (or garlic
-po)
- 3 T lime juice

In a large saucepan, combine water, lemon pepper, and cumin seed; bring to a boil. Add chicken breast halves. Reduce heat to low; cover and simmer 20-28 minutes or until chicken is fork tender and juices run clear. Remove chicken from bones; cut into 1-inch pieces. Return chicken to saucepan. Spray medium skillet with cooking spray; heat over medium heat. Add minced garlic; cook, stirring, for 1 minute. Remove from pan; add to chicken mixture. Add onions to skillet; cook, stirring, until tender. Add cooked onions, corn, chiles, ground cumin and lime juice to chicken mixture. Bring to a boil. Add beans; cook until thoroughly heated. Salsa: Combine all salsa ingredients in medium bowl; mix well. Refrigerate 30 minutes to blend flavors. To serve, place some tortilla chips and cheese in 8 individual soup bowls; ladle hot chili over cheese. Serve with the salsa.

White Corn Chili

Yield: 1 Servings

- 1 lb new potatoes
- 1 t kosher salt
- 2 14 ounce cans corn chowder
- 1 c milk
- 4 chicken breast halves, Cooked
- 1 (optional), Chopped
- 2 t cumin, Ground
- 1/2 t chipotle chile, Ground
- 1 pepper
- 1 white pepper (and salt if
desired)

Peel potatoes and cut into 3/4-inch cubes. Put potatoes in pot, add water to cover and add salt. Bring to boil and cook 12 minutes from when water comes to boil. Remove potatoes from heat and drain.

Meanwhile, heat chowder and milk in another saucepan. Add chicken and reduce heat to warm through. Add spices; adjust seasoning. Add hot potatoes. Do not let chili boil after adding chicken. Makes 4 to 6 servings.

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Wick Fowlers Two Alarm Chili

Yield: 10 Servings

3 lb beef,Ground
2 1/2 c tomato sauce
1 onion,chopped
1 garlic to taste -,Chopped
1 t salt
1 t cayenne pepper
1 t tabasco sauce
1 T oregano,dried, crushed
1 T cumin,ground
6 red peppers,2 long (opt)
4 T chili powder
1 T paprika
2 T flour

Sear the meat with the onions and garlic. When meat is thoroughly browned, put in tomato sauce, and add some water. Add all other ingredients. Cover with 1/2" of water and stir well. Simmer at least an hour and a half, or longer, stirring regularly. Towards the end, skim the grease and add the flour, mixed with warm water, to thicken. Serve by itself, or with beans, (cooked separately) or with rice, corn meal mush.

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Wild Card Chili

Yield: 6 Servings

1 lb beef, Chopped
1/2 c onion, Chopped
1 cn red beans - 16 oz.
1 cn refried beans - 16 oz.
1 cn tomato sauce - 8 oz.
1 c water
1 t hot red peppers, Chopped
1/2 t salt
1/2 t garlic salt
1/8 t pepper
1/8 t cayenne pepper
3 T chili powder
1 T molasses

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

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Wild Game Chili With Black Beans

Yield: 10 Servings

1/2 c vegetable oil
4 yellow onions, cut in medium
- dice
2 jalapeno (or serrano chiles)
-seeded,, finely chopped
3 T chili powder
2 T cumin, Ground
1 T thyme, Dried
1 t oregano, Dried
1 t celery seeds
1 t paprika
1/2 t black pepper
1/2 t anise seeds
1/2 t cayenne pepper
1/4 t cloves, Ground
4 bay leaves
3 lb wild game meat, cut into
-1-inch pieces
30 oz red chile sauce
1 1/2 qt to 2 qt beef stock (or
-broth)
5 c black turtle beans (2, Cooked

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- cups u,ncooked)
- 1 salt and pepper,to taste

Heat oil in an 8-quart casserole or Dutch oven; add onions and chiles, and saute over medium heat until soft. Add spices and bay leaves and saute several minutes longer. Add meat and cook until lightly browned. Add chile sauce and bring to a boil. Add stock to barely cover the ingredients and return to a boil. Reduce heat and simmer 30 minutes.

Cover and bake in a 375 degree F. oven for 2 hours, stirring every 30 minutes. Add beans and salt and pepper to taste.

Wild Mustang Chili

Yield: 8 Servings

- 3 1/2 lb rough chuck beef,Ground
- 3 medium onions,Chopped
- 4 cloves of garlic,Minced
- 3 oz whiskey
- 2 oz rum
- 1 T oney
- 1 t estle's cocoa powder
- 4 T round cumin
- 1/2 t round cloves
- 1/2 t round sage
- 1 t alt,To Taste
- 1 juice of 1 lemon
- 1 fresh jalapeno~ seeded and c
- 4 jalapeno~ peppers whole
- 1 t lack pepper

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1 1/2 c tewed, sliced tomatos
2 c omato sauce
1/2 c omato paste
1/2 c hopped green bell peppers

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

Wild Rice Turkey Chili

Yield: 6 Servings

1 T oil
1 md onion --, Chopped
10 ml garlic --, Minced
2 c turkey, cooked -- cubed
2 c wild rice, Cooked
15 oz can great northern beans --
1 drained
11 oz can white corn

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2 cn green chilies -- 4oz, Diced
1 ea
14 1/2 oz chicken broth
1 t cumin, Ground
1 hot pepper sauce, To Taste
6 oz monterey jack --, Shredded

Heat oil in large pan over medium heat; add onion and garlic. Cook until tender. Add turkey, rice, beans corn, chilies, broth and cumin. Cover and simmer over low heat to serving temperature. Stir in hot pepper sauce. Serve with cheese.

Winter Vegetable Chili

Yield: 6 Servings

4 t olive oil

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1 md butternut squash and, Peeled
1 cut into 3/4 inch cubes
2 md carrots, diced
1 md onion, diced
3 T chili powder
1 28-oz can plum tomatoes
1 4-oz can mild chiles, Chopped
1 c vegetable broth
1/4 t salt
2 15-oz cans black beans
1 rinsed and, Drained
1/4 c fresh cilantro, chopped
4 T non-fat sour cream

In 5-quart Dutch oven over medium-high heat, heat 2 ts olive oil. Add butternut squash and cook, stirring occasionally, until golden; remove.

In same pan heat 2 ore tsp. olive oil; cook carrots and onion until well browned. Stir in chili powder; cook 1 minute, stirring.

Add tomatoes with their liquid, chiles with their liquid, vegetable broth, and salt; over high heat, heat to boiling. Reduce heat to low; cover and simmer 30 minutes, stirring occasionally with spoon to break up tomatoes.

Stir in black beans and butternut squash; over high heat, heat to boiling. Reduce heat to low; cover and simmer 15 minutes or until squash is tender and chili thickens. Stir in cilantro. Serve with sour cream if desired.

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Woodie's Homestyle Chili

Yield: 8 Servings

2 T oil, cooking
5 onions
4 lb beef chuck, coarse grind
5 garlic cloves
4 T oregano, dried, pref. mexican
2 t woodruff
1 T red chile, hot, ground
1 t cayenne pepper
2 T paprika
3 T cumin
2 t chipenos (pequin chiles)
4 ds hot pepper sauce, liquid
30 oz tomato sauce
6 oz tomato paste
1 water
4 T corn flour (masa harina)

1. Heat the oil in a large heavy skillet over medium heat. Add the onions. Season with salt and pepper and cook, stirring, until the onions are translucent. Remove to a large heavy pot.
2. Add the meat to the skillet, pouring in more oil if necessary. Add garlic and 1 tablespoon of the oregano. Break up any lumps with a fork and cook over medium-high heat, stirring occasionally, until the meat is evenly browned. Add this mixture to the pot
3. In a small plastic or paper bag, shake together the remaining 3 tablespoons of oregano, the woodruff, ground chile, cayenne pepper, paprika, cumin, and the chipenos. Add the blended spices to the pot as well as the liquid hot pepper sauce, tomato sauce, and tomato paste.
4. Add enough water to cover. Bring to a boil, then lower the heat and simmer, uncovered, for at least 2 hours. Taste and adjust seasonings.
5. Cool the chili and refrigerate it overnight. The next day, skin off the excess fat. Reheat the chili to the boiling point and stir in a paste made of the masa harina and a little water. Stir constantly to prevent sticking and scorching, adding water as necessary for the desired texture.

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World Championship Chili

Yield: 12 Servings

3 lb chicken
1 1/2 qt water
1/2 lb beef suet
1/4 c celery, finely chopped
2 t sugar
1 t cilantro
1 t thyme
1 c beer
2 garlic cloves, chopped
1 juice of lime
1 t oregano
1 T cumin, Ground
1/2 t msg
7 c tomatoes, peeled, chopped
5 lb pork chops, ctr cut, thin
4 lb flank steak
3 onions, medium, 1/2 pieces
3 green peppers, 3/8 pieces
1 lb jack cheese, shredded
6 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 droppings 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 droppings 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.

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World's Worst Chili Recipe

Yield: 3 Servings

2 T olive oil
2 lb sirloin, Ground
1 1/2 green peppers, chopped
2 med. onions, chopped
12 mushrooms, sliced
1 cn (1 lb) tomatoes
1 cn (8 oz) tomato sauce
1 bottle (20 oz) catsup
1 bottle (12 oz) chili sauce
1 cn (6 oz) tomato paste
4 cloves garlic, chopped
1 t oregano
1 pinch of thyme
1 liquid red pepper, To Taste

Heat olive oil in skillet over medium heat. Add ground sirloin, chopped green pepper, chopped onion and sliced mushrooms and saute 20 minutes. Add tomatoes, tomato sauce, catsup, chili sauce, tomato paste, chopped garlic, oregano, thyme and red pepper and reduce heat to low. Cover and simmer 2 hours.

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Yet Another Chili Recipe

Yield: 6 Servings

1 lb beef, Ground
1 lb pork, Ground
1 lb steak
1 bell pepper
3 medium onions
1 bunch green onions
3 celery stalks
2 cn kidney beans
1 jalapeno peppers, To Taste
1 t tobasco
2 oz chili powder
1/4 t cayenne pepper
1 t cumin
1 garlic, To Taste
1 ds paprika
1 sage and oregano
1 cn canadian beer
1 shot of tequila
16 oz can of tomatoes, blended
1 sm can of tomato paste

1) Saute onions in butter. Add chopped pepper, celery and green onions. Add peppers, spices, tomatoes and tomato paste. Add beer and tequila.

2) Brown meat in olive oil and add to the mixture. Cut the steak into small pieces and brown. DON'T USE THE FAT.

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3) Stir it up and let it cook. Don't use a lid. It usually takes 2 hours or more.

4) Wait until it's almost done to put the final adjustment on the spices. Add the beans about 1 hour before it is done.

Zesty Chili

Yield: 1 Servings

1 lb carrots
1 lb zucchini
1 lb onions
1/4 c vegetable oil
3 lb turkey (or beef), Ground
1 T garlic, Minced
4 28-oz cans tomatoes, Crushed
1 15-oz can of tomato sauce
2 t salt

Chop carrots, zucchini and onions in the food processor.

Heat 1/4 cup vegetable oil in a 6 quart pot. Add vegetables. Cook over medium-high heat 15-20 minutes, stirring 3 or 4 times until almost tender.

Put 3 lbs. ground turkey (or beef) and 1 tbsp. minced garlic in a 8 quart pot. Cook, breaking up meat, until it is no longer pink. Stir in the vegetables, four 28-oz. cans crushed tomatoes in puree (drain some of the juice or it might be too watery), a 15 oz. can of tomato

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sauce and 2 tsp. salt. Bring to a boil; reduce heat to medium-low. Simmer 15 to 20 minutes for flavors to develop.

Zesty Homemade Chili

Yield: 8 Servings

2 lb beef, Ground
1 lg onion, chopped
1 green pepper, chopped
1 cn (8 oz) tomato sauce
1 c water
1 T chili powder
1/2 t cayenne pepper
1/2 t black pepper
1/2 t oregano
1 t cumin, Ground
2 cl garlic, finely chopped
1 t salt
1 cn (16 oz) kidney beans

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-drained and,Rinsed

Heat cooker, brown meat, onion, and green pepper. Add remaining ingredients, except kidney beans. Close cover securely. Place pressure regulator on vent pipe. COOK 5 MINUTES with pressure regulator rocking slowly. Let pressure drop of its own accord. Stir in kidney beans and heat through.

Zesty Steak Chili

Yield: 20 Servings

4 lb round steak -- cut in 1
1 cubes
4 garlic cloves --,Minced
1/4 c cooking oil
3 c onion,Chopped
2 3/4 c water --,Divided

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2 c celery, Sliced
3 cn (14 1/2 oz each), Diced
1 tomatoes --, Undrained
2 cn (15 oz each) tomatoe sauce
1 jar (16 oz) salsa
3 T chili powder
2 t cumin, Ground
2 t oregano, Dried
1 t salt -- optional
1 t pepper
1/4 c all-purpose flour
1/4 c yellow cornmeal
1 cheddar cheese, Shredded
1 sour cream
1 green onions and, Sliced
1 ripe olives --, Sliced
1 optional

In a Dutch oven over medium-high heat, saute steak and garlic in oil until browned. Add onion; cook and stir for 5 minutes. Stir in 2 cups water, celery, tomato stuffs, salsa, and seasonings; bring to a boil. Reduce heat; cover and simmer 2 hours or until tender. Combine flour, cornmeal and remaining water; stir until smooth. Bring chili to a boil. Add flour mixture; cook and stir 2 minutes or until thickened. Garnish with cheese, sour cream, onions and olives.

Zucchini Chili

Yield: 4 Servings

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6 T olive oil
1 1/2 c zucchini, cut into 1/2-inch
--cubes, (about 2 small)
1 c onion, yellow, coarsely
--chopped
2 garlic cloves, crushed
1 c green pepper, cut into 1/2-
--inch cubes
2 c tomatoes, canned, crushed
1 T chili powder
1 1/2 t cumin
1 1/2 t oregano, dried
1/4 c parsley, fresh, minced
1 salt and pepper, To Taste
2 c beans, canned (kidney and/or
- garbanzo), drained

Heat olive in a large skillet. Add zucchini, onion, garlic and green pepper. Saute 10 minutes until softened.

Transfer to a saucepan and add tomatoes, chili powder, cumin, oregano, parsley, salt and pepper. Cook over low heat, uncovered, for 10 minutes. Stir in beans and cook 10 minutes more on low heat. Adjust seasonings.

Serve chili rolled up in a warm flour tortilla or on a bed of brown rice.

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