

KICKIN' CHILI

by Vaca Valley Chili Chicks

2 T vegetable oil	1 T salt
4 lbs ground beef	1 T plus 1 tsp dark brown sugar
4 c. chopped yellow onions	1 oz. Unsweetened chocolate
3 T chili powder	6 c cooked red kidney beans or
1 T ground cumin	four 15-oz cans, drained and rinsed
2 tsp Emeril's Southwest Essence	1c. grated Cheddar cheese, (garnish)
2 tsp cayenne pepper	1c finely chopped green onions, (garnish)
1 tsp ground cinnamon	½ c chopped fresh cilantro, (garnish)
¼ tsp crushed red pepper	
1 bay leaf	
2 T minced garlic	
Four 12-oz bottles dark beer	
Two 28-oz cans whole tomatoes, crushed	
2 T tomato paste	

Heat the oil in a large heavy pot over high heat. Add the beef and brown well, about 10 minutes. Add the onions, chili powder, cumin, Southwest Essence, cayenne, cinnamon, crushed red pepper, and bay leaf and cook, stirring often, until the onions soften, about 8 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the beer and cook until the foam subsides, about 1 minute. Add the tomatoes, tomato paste, salt, brown sugar, and chocolate to the pot. Stir well and bring to a boil. Reduce to a simmer and cook until slightly thickened, about 1 hour, stirring occasionally to prevent the chili from sticking to the bottom of the pot. Skim off as much fat as possible. Add the beans, return to a simmer, cover, and cook until thickened, about 1 ½ hours longer. Serve with the cheese, green onions, and cilantro alongside as garnish.

Emeril's Southwest Seasoning

2 T chili powder
2 tsp ground cumin
2 T paprika
1 tsp black pepper
1 T ground coriander
1 tsp cayenne pepper
1 T garlic powder
1 tsp crushed red pepper
1 T salt
1 T dried oregano

SUISUN VALLEY 4-H CHILI

Ingredients:

MEAT SEASONING:

2 teaspoons ground sage
1 teaspoon dried thyme
1 teaspoon dried basil leaves
1 teaspoon dried marjoram
2 teaspoons ground cumin
1 tablespoon chili powder
1 teaspoon granulated garlic
2 teaspoons salt
1 teaspoon ground black pepper
2 teaspoons cayenne pepper

CHILI:

3 pounds beef sirloin
3 pounds pork sirloin
2 (15 oz) cans tomato sauce
2 (14.5 oz) cans whole peeled tomatoes, chopped
1 (16 oz) jar salsa
2 teaspoons chili powder
1 tablespoon bacon grease
fresh jalapeno peppers, seeded and chopped
3 onions, chopped
7 cloves garlic, crushed
salt to taste

Directions:

1. To Marinate: The day before preparing the chili, in a large bowl, mix together the meat seasonings. Cut beef and pork into ½ inch cubes and add to bowl. Mix meat and seasonings together, cover, and refrigerate overnight.
2. To Make Chili: Begin to heat tomatoes, tomato sauce, salsa and 2 teaspoons chili powder in a large pot over medium low heat. Meanwhile, heat bacon grease in a large skillet over medium heat. Add jalapeno peppers and sauté until soft, 1 to 2 minutes, then add them to large pot.
3. In same skillet, fry beef and pork with onion and garlic, in small batches, about 15-20 minutes each. As each batch is done, add to large pot.
4. When all ingredients are in the large pot, season with salt to taste. Bring to a boil. Cover, reduce heat to medium low and simmer for about 3 hours.

BOOT LICKEN' CHILI

By Westwind 4-H Club

1/2 pound Ancho Pasilla Chiles, Soaked in hot water for 1 hour.

1 1/4 teaspoons cumin powder
1 cinnamon stick
1/8 teaspoon anise seed
1/2 teaspoon mustard powder
1 tablespoon oregano
1 teaspoon thyme
1/4 teaspoon white pepper
1 teaspoon rosemary
1 teaspoon garlic powder
1 tablespoon beef base (Minor's)
1/4 cup hot water
1/8 teaspoon ground cloves
1 tablespoon chili powder
1/4 teaspoon chinese chili powder

1 1/2 pounds lean ground beef

1 tablespoon olive oil
1 red pepper, small dice
1 yellow pepper, small dice
2 medium yellow onions, small dice
1 jalapeno pepper seeded and finely chopped
1 tablespoon chopped garlic
1 bay leaf

2 1/2 pounds pinto beans, cooked
2 fluid ounces tomato paste
1/2 ounce salt, or to taste

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1. Seed and stem soaked chillies. Carefully scrape off pulp from outer skin with a rubber spatula. Place pulp in a food processor.
 2. Add remaining spices and herbs with hot water and beef base. Puree until a thick smooth paste. This mixture can be refrigerated for 2 -3 days. Mixture may also be stored by freezing in ice trays and sealed in bags for storage in the freezer for future seasoning.
 3. Brown lean ground beef, drain excess fat if any. Saute all vegetables in olive oil until lightly browned, add to meat.
 4. Add cooked pinto beans and tomato paste.
 5. Bring to a light boil and allow to simmer for 30 minutes. Season to taste with salt.
 6. May be garnished with sour cream, fresh salsa, chopped onion and cilantro. Serve with tortilla chips, cornbread, crackers, etc.

PLANTATION CHILI

by the Sherwood Forest Chili Farmers

1T. olive oil
¼ cup diced red peppers
¼ cup diced yellow peppers
4 oz. jalapeno peppers
7 oz. can of diced green chili peppers
1 medium diced onion
2 cloves pressed garlic
1 pound ground beef
1 lb cubed sirloin (optional)
1 pound ground pork
4 cups pinto beans
¼ cup black coffee
¼ oz. bittersweet chocolate grated
4 T. chopped cilantro
3 T. chopped fresh parsley
4 T. chili powder
2 T. menuda
1 tsp. salt
½ tsp. ground pepper
1 T. ground cumin
½ tsp. celery seed
1 28 oz. can diced, peeled tomatoes un-drained
6 oz. tomato paste

Heat oil in 5 qt. Cook the onion, peppers, and garlic until soft.
Add meat and cook thoroughly. Stir in remaining ingredients.
Heat to boiling, reduce heat and simmer 20-25 min., stirring occasionally.