

CHILI RECIPES

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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.

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.

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
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.

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.

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.

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.

"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.

Tennessee Chili

Yield: 2 Servings

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.

4-Way Cincinnati Chili

Yield: 6 Servings

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

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 power
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."

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.

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.

Mayan Chili

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.

\$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 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.

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

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
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.

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.

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
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
 - 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.

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.

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.

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.

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

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
- 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.

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.

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.

Dave Drum's Prize Winning Chili

Yield: 1 Servings

4 lb chilli grind round steak
4 t garlic powder
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.

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. 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.

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
- 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.

Cowpoke Chili

Yield: 1 Servings

1 lb slab bacon
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.

Frijole Mole Chili

Yield: 6 Servings

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

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 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.

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
-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.

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
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.

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.

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.

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
- 1 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.
 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
- 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.

Navajo Green Chili

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.

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 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.

Green Garlic Chili

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.

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.

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
- 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.

Chili #3

Yield: 1 Servings

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.

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.

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.

Slow-Cooked Chili

Yield: 10 Servings

2 lb beef,ground
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.