

"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
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.

"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.

"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.

"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.

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.

"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.

"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.

\$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.

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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 utter
1/3 hili powder
2 alt
1 1/2 epper
1 1/2 umin seeds
1 1/2 sg
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 ans 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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