

# Chili Cook Off Recipes 2023

## Jenny Reynold's Classic Chili

2.5 lbs ground beef, browned  
1 can tomato sauce  
1 can fire roasted tomatoes  
2 cans chili beans (pintos with onions & tomato sauce)  
6 ribs celery, diced  
1 yellow onion, diced  
6 cloves garlic, minced  
4 cups water  
3 beef bouillon cubes  
1 tbs cocoa powder  
3 tbs Worcestershire sauce  
3 tbs rice vinegar  
3 tbs yellow mustard  
1/4 cup brown sugar  
2 packs chili seasoning (my preferred choice is Carroll Shelby brand)  
1 tsp cayenne pepper  
1 tsp white pepper

In crockpot, empty cans of tomato sauce, tomatoes, and beans. Add brown sugar, Worcestershire, vinegar, mustard, chili seasoning, and peppers, mix well.

Start heating the crockpot while doing the following:

- Brown the hamburger in a skillet.
- In saucepan, add celery, onion, garlic, water, bouillon, & cocoa. Boil for 10 minutes.

Back to the crockpot:

Mix in the celery/onion water mixture and add the meat. Mix well & let cook on low for at least a couple hours. The longer you cook it, the better it is. Serve with your choice of toppings.

## Samantha Leonard's Dad's Famous Chili

2lbs ground beef or turkey  
1-2 med or large onion  
2 cans diced tomatoes  
2 cans kidney beans (or one can of white beans and one can of kidney beans)  
2-3 bell peppers (your choice of color)  
Chili packet (your choice)

Brown ground beef or turkey with salt and pepper in a deep pot. Add in chili packet then as much water as you would like depending on if you want it thicker or thinner. Add in diced onion, diced bell peppers, and diced tomatoes and simmer for 1- 2 hours. You can also put everything in crockpot to slow cook all day!

## **Don's Awesome Pulled Pork Chili Recipe**

Shred about 2.5lbs smoked pulled pork (you can use hamburger instead but it's no longer Pulled Pork Chili 😊)

½ to 1lb of fried bacon pieces

1 Can Pinto Beans

1 Can Kidney Beans

1 Can Black Beans

1 Large Can Tomato Sauce

1 Can Ro-Tel tomato and chiles

2 cups of chicken broth

Combine ingredients together in large saucepan and turn to medium high

In small saucepan, boil the following for 20 minutes then put into blender

- 2 Medium Jalapenos, deseeded and deveined
- 1 Small Habanero Pepper, deseeded
- ½ medium Onion, chopped
- Cilantro – several sprigs chopped
- ½ cup of chicken broth

After blender, mix with rest of ingredients in the large saucepan and bring all to boil then turn to medium for about an hour, stirring occasionally. Season to taste – I used seasoning salt, chili power, black pepper and garlic salt.

### **Deanna Fontijn's White Chicken Chili**

Note: Here is the White Chicken Chili recipe I used. The recipe is my cousin's, Tom Strickland. I give him all the credit for creating a most amazing chili. The recipe is incomplete (doesn't tell you when to add broth or how to cut/shred/dice chicken) and comes out pretty soupy. I diced the chicken before browning, added broth with beans, and added a flour/cream mixture to thicken it just before serving. I also eliminated the mozzarella, but my kids enjoy it with the extra cheese.

1 T Vegetable Oil  
2 lbs chicken, boneless skinless  
1 medium chopped onion  
1 ½ tsp garlic powder  
2 cans Northern beans, drained  
2 cans small white beans, as is  
14.5 oz can chicken broth  
2 cans chopped green chilies  
1 c sour cream  
1 c heavy whipping cream  
1 tsp salt  
1 tsp pepper  
1 tsp cumin  
1 tsp dried oregano  
¼ to ¾ tsp cayenne pepper (to taste)  
Tabasco (optional)

In a large pot or Dutch oven, heat oil over medium heat, add onions, chicken and garlic powder and heat over medium high until lightly browned. Add beans, chilies, and all the remaining spices. Bring to a boil, then reduce heat and simmer 30 minutes. Remove from heat and add sour cream and whipping cream. Serve with grated parmesan, Romano, Mozzarella, or a mix of all three.

## **Amber Kennedy's Award-Winning Creamy Tomatillo Chili with Mole**

2lbs Tomatillos	1 can fire roasted yellow corn, drained
2 poblano peppers	1 can great northern beans, drained
2 jalapenos	1 can pinto beans, drained
1 large yellow onion	1/2 cup Better than Bouillon Roasted Chicken Soup Base
10 cloves of garlic (or more, measure with your heart)	1 stick salted butter
1 bunch of cilantro, with stems cut off	1/2 cup 3.5% buttermilk
1 cup chopped bell pepper (any color)	3 Tbsp Cumin
2lbs ground pork	2 Tbsp Sugar
1/2 a jar of Doña Maria Mole	1/2 Tsp Ground Oregano
2 Cups Low Sodium Chicken Broth	Cayenne Pepper to taste
1 can hot fire roasted green chilis	

### Instructions:

1. Peel the husks from the tomatillos and rinse under cold water until soapy residue is gone.
2. Rinse poblanos, jalapenos and bell pepper and cilantro, keeping cilantro and bell pepper aside.
3. Slice tomatillos in half, laying cut side down on an ungreased baking sheet. Repeat with onion, poblanos and jalapenos (removing most seeds from the peppers). Brush or spray them lightly with cooking oil.
4. Set oven to Broil on High, and place prepared veggies under for the broiler for about 12 minutes, or until softened and roasted on the tops. Remove from oven and let cool. Remove excess char from peppers. Do not remove tomatillo skins.
5. When veggies are cool, place them in a blender with cilantro and garlic, blend until smooth and creamy.
6. Place mixture in large pot on stove, bringing to a soft boil. Add Chicken Broth, Mole, Butter, Soup Base, Sugar, Cumin and Oregano. Allow mixture to continue simmering, stirring frequently for about 30 minutes.
7. While the sauce is simmering, sauté chopped bell pepper and canned green chilis until softened.
8. Remove peppers from the pan and add ground pork. Cook pork until thoroughly browned. Do not drain fat.
9. Add peppers, pork, beans, and corn to a large crockpot.
10. Since this recipe makes excess sauce, add sauce until chili reaches your desired thickness.
11. Add buttermilk.
12. I recommend making this in advance and letting it sit in the refrigerator overnight. If serving immediately, set crockpot to high and cook until chili is evenly heated. If serving from refrigerated, cook on high for about 2.5 hours, until mixture is thoroughly heated.
13. Add cayenne pepper until chili reaches desired level of spiciness.
14. Serve with sour cream, lime juice, shredded Monterey jack cheese and diced avocados.
15. Enjoy! 😊