

Alamo Chili

Internet

Ingredients:

- 2 lb stew meat
- 1 med. onion
- 1 can Tomato sauce
- 2 cloves garlic
- 2 tb of chili powder
- 2 jalapeno chili's
- 2 c pinto beans
- Salt and pepper to taste

Instructions:

Trim the fat from the stew meat, cut into bite sized chunks and brown it. Chop the onion and the jalapeno chili. Smash the garlic. Throw every thing but the beans into a pot, add water and simmer until meat is tender. Put the beans into a pot with water and bring to a boil, turn the heat down and simmer till the beans are done. Eat the chili and stomp the heck out of the beans. Don't confuse this with "Rebel Chili" which also has the beans stomped out of it. I brought this recipe back from Mexico and it was said to be the one that Mexico used when they taught Texans how to make chili at the Alamo. I understand that to this day Texans do not put beans in chili.

4 servings

Backdoor Chili

Internet

Ingredients: (Part 1)

- 3 pounds Beef Chuck Tender
- 1-2 tablespoons Wesson Oil
- 2 14 1/2-oz. Cans of Beef Broth
- 1 8-oz can of Hunts Tomato Sauce
- 4 dashes of Tabasco Pepper Sauce
- 1 1/2 tablespoons onion powder
- 3/4 teaspoon red pepper (Cayenne)
- 2 teaspoons beef bouillon granules
- 1 teaspoon chicken bouillon granules

Ingredients: (Part 2)

- 3/4 teaspoon garlic powder
- 1 1/2 tablespoons cumin
- 3/4 teaspoon white pepper
- 6 tablespoon Gebhardt Chili Powder
- salt to taste

Instructions:

Brown meat in WESSON Vegetable Oil. Cover with 2-14 1/2 oz. cans of beef broth. Stir in all the savory flavors of the HUNTS Tomato Sauce and TABASCO Pepper Sauce and all the other ingredients of Part 1. Medium boil until the meat is tender, add water as needed. 30 minutes before you're going to serve your guests (or turn in your bowl for judging), add the ingredients of part 2 and simmer to achieve World's Championship Chili.

Backdraft Chili

Internet

Ingredients:

- 1 lb bacon, cut in pieces
- 3 lb chuck roast, cubed
- 1 1/2 lb ground chuck
- 2 lb pork roast, cubed
- 4 cloves garlic, minced
- 3 large onions, chopped
- 1 can green chilies, chopped
- 2 tsp dry chopped habeneros
- 2 tsp dry red peppers
- 2 tbs chili powder
- 1 1/2 tbs paprika
- 4 tbs cumin
- 1 tbs black pepper
- 1 tbs Tobasco sauce
- 2 tbs Worcestershire sauce
- 1 can beef broth
- 1 can rotel tomatoes
- 2 large cans hot chili beans with gravy

Instructions:

THIS RECIPE WILL FEED A WHOLE TROOP.

Fry bacon in #14 dutch oven until just crisp. Remove and reserve bacon. Pour off most of drippings into a large skillet. Leave a small amount in dutch oven. Brown meat and garlic in skillet in batches. While meat is browning, sauté onions in dutch oven. Add meat as browned and stir well. Add bacon, green chilies and dried peppers, spices, sauces, stock, and rotel tomatoes. Simmer for 2 hours. Add hot chili beans and simmer another 15 minutes. Serve.

Black Bear Chili

Internet

Ingredients:

- 4 cups dry black beans
- 2 tbs cumin
- 2 tbs oregano
- 1/2 cups olive oil
- 2 lbs flank steak, cut into cubes
- 2 large onions, chopped
- 1 green pepper, diced
- 3 cloves garlic, minced
- 4 1/2 tsp paprika
- 1 tsp cayenne pepper
- 1 tsp salt
- 1 large can crushed tomatoes
- 1/4 cups jalapenos, sliced
- 1 red bell pepper
- 6oz Romano cheese, grated
- sour cream
- warm flour tortillas

Instructions:

Place beans in large pot and cover with cold water. Bring to boil. Remove from heat and let stand 2 hours. Drain beans and return to pot. Add enough cold water to cover by 2in. Cover and bring to boil. Reduce heat and simmer until beans are tender about 2 hours. Add water as necessary. Drain beans into dutch oven, reserving 3 cups liquid. Add 1 cup of liquid to beans. Heat olive oil in large skillet and brown steak. Add onions, green pepper, and garlic. Stir for 3 minutes. Add spices and cook for 10 minutes, stirring often. Mix in jalapenos and tomatoes. Bring to boil then add to beans. Add remaining reserved liquid to thin. Simmer covered 1/2 hour. Serve over tortillas. Top with sour cream, Romano cheese, and diced red bell peppers.

The Chili of the Century

Internet

Ingredients:

- 1/4 cups olive oil
- 4 large onions, chopped
- 2 lb hot pork sausage
- 2 lb ground chuck
- 1/3 cups chili powder
- 3 tbs cumin
- 3 tbs oregano
- 3 tbs cocoa powder
- 2 tbs cinnamon
- 2 tsp cayenne pepper
- 4 cups tomato juice
- 1 can rotel tomatoes
- 2 can beef broth
- 8 cloves garlic, minced
- 2 tsp corn starch
- 2 large cans hot chili beans with gravy

Instructions:

THIS RECIPE WILL FEED A WHOLE TROOP.

In a large skillet, sauté onions in olive oil. In a #14 Dutch oven, brown pork sausage and ground chuck. Season with 2 tsp salt. Cook for about 20 minutes. Add onion mixture. Stir in spices and cook 5 minutes. Add tomato juice, rotel tomatoes, and beef stock. Bring to boil, lower heat, and simmer 1 hour. Stir in garlic and hot chili beans. Simmer another 5 minutes. Dissolve corn starch in 1/4 cups warm water and add to mixture. Stir until thickened. Serve.

Chili Cornbread Pie

Internet

Ingredients:

- 1 lb extra lean ground meat
- 1 cup chopped onion
- 1/2 cup chopped red bell pepper
- 2 cloves garlic chopped fine
- 1 15 oz can black beans drained and rinsed
- 1 15 oz oz can tomato sauce
- 1 28 oz can cut tomatoes
- 1 4oz can whole green chilis chopped (optional)
- 4 tbsp chili seasoning or 2 tbsp chili powder
- 1 tsp cumin
- 1 tbsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp salt

Instructions:

Preheat oven to 400 degrees. Brown meat in the dutch oven. Add onion and peppers and cook until limp. Drain, add remaining ingredients, bring to a boil, and simmer. Place cornbread batter on the top and bake at 400 degrees until browned on top.

Corn Bread Batter for Chili Cornbread Pie

Internet

Ingredients:

- 1 cup all-purpose flour
- 1 1/2 cup cornmeal
- 1 tsp brown sugar
- 1 cup creamed corn
- 1/2 tsp salt
- 1 tbsp butter
- 3/4 tsp baking soda
- 1 tbsp baking powder
- 1 cup buttermilk,
- 3 egg whites beaten
- 1/2 tsp Mrs Dash.

Instructions:

Combine dry ingredients. combine wet ingredients. Mix wet and dry ingredients together. Pour over chili mixture.

Dutch Oven Chili Meal

Internet

Ingredients: There are no set measurements. The listings below are approximations.

- 3 Lbs. Ground Round (good stuff-less grease)
- 2 Lbs. Bacon
- 2 Lbs. dry pinto beans or 2 #10 can pork and beans- your favorite
- 6 large onions
- 4 large green bell peppers
- 1 stalk Celery
- 2 bottles of your favorite BBQ sauce
- 1 cup brown sugar
- 1 jar Honey
- Garlic Powder
- Salt to taste
- Pepper to taste
- Hot Chili salsa to taste

Instructions:

You'll need the largest dutch oven you can find, cause if you don't eat all of this, you'll want to take some home. It's even better the second day. This is not a cheap meal, but it will fill you up and all you need to complete it is some tortillas and a drink. If you use dry beans, you will have to soak them the required period before use. Take your dutch oven and line it well with foil. Line the bottom and sides with the bacon strips. In another pan, quick cook the ground round a little and drain the fat, don't over cook.

(This is a layer type affair, please follow carefully)

While the ground round is being prepared, have another Scout dice the onions, peppers and celery. Now we're ready to start!!!!

You have the bacon in place around the pot (with some left over). Now in layers, place in some onions, peppers, celery. Season with salt, pepper and a little galic powder (just a little). Now a layer of beans (If you use canned beans, drain them first, but save the liquid). Now a layer of ground round. Now a layer of bacon. Now pour on some honey, BBQ sauce and salsa and sprinkle a little brown sugar. (These are thin layers, to fill the whole oven). Repeat this process of layers until all of the ingredients all used up. After this has cooked for a while (about 1.5 hour) you can stir it all together. If you need more liquid, add the bean liquid that you drained off earlier. This should be slow cooked for about 4 hours.

Be prepared for a great one pot meal.

This will feed about 15 hungry people quite nicely.

Green Chili With Pork

Internet

Ingredients:

- 1/2 cups olive oil
- 2 large onions, chopped
- 8 garlic cloves, minced
- 8 jalapeno peppers, minced
- 3 carrots, peeled and cut crosswise into 1/2in pieces
- 1 1/2 tbs oregano
- 3 lb boneless pork shoulder, cut into 1/2in cubes
- 2 cans chicken broth
- 1 large can Italian plum tomatoes drained
- 1 potato, peeled and grated
- 4 cans mild green chilies, chopped
- 1 large can hot chili beans with gravy

Instructions:

In a dutch oven, heat olive oil and add onions, garlic, jalapenos, and carrots. Sauté for 10 minutes. Stir in oregano and pork cubes. Cook for 20 minutes, stirring occasionally. Stir in chicken stock, 1 tsp salt, tomatoes, and potatoes. Bring to boil, then lower and simmer 1 1/2 hours. Stir occasionally. Add green chilies and beans to mixture and simmer another 30-45 minutes. Serve.

Italian Chili

Internet

Ingredients:

- 3 lbs. ground beef
- 4 tbs onion flakes
- 2 tbs garlic flakes
- 2 envelopes spaghetti sauce mix
- 2 can pork and beans
- 2 1 lb cans tomatoes
- 1/2 cups firm packed brown sugar
- 2 tsp oregano

Instructions:

Brown beef in dutch oven and add onions. Cook until onions are opaque. Drain fat and add spaghetti sauce mix, beans, tomatoes, garlic, oregano, and brown sugar. Cover and simmer 15-20 minutes

Mellow Chili

Internet

Ingredients:

- olive oil
- 3 medium onions, chopped
- 2 green peppers, chopped
- 3 stalks celery, chopped
- 8 lbs ground beef
- 1 can tomato paste
- 2 can stewed tomatoes
- 2 can tomato sauce
- 1 can mild salsa
- 3 cloves garlic, minced
- 2 3oz jars chili powder
- 1 jalapeno chili, chopped
- 2 tsp salt
- 1 tsp oregano
- 1 tsp black pepper
- 2 large cans chili beans in gravy

Instructions:

THIS RECIPE WILL FEED A WHOLE TROOP.

Thinly cover a #14 dutch oven with olive oil. Sauté green peppers, onions, and celery 10 minutes. Add meat and cook until brown. Stir in tomato paste, stewed tomatoes, and tomato sauce. Simmer 15 minutes. Add rest of ingredients and simmer -1 hour. Stir occasionally. Serve.

Navajo Green Pork Chili

Internet

Ingredients:

- 3 lb pork shoulder, cubed
- 2 cups stewed tomatoes
- 1 cup tomato paste
- 3 cups water
- 2 1/2 tsp salt
- 2 16 oz cans whole green chilies
- 1/2 tsp oregano
- 3 tbs bacon grease
- 1/3 cups flour
- 3 onions, chopped
- 6 cloves garlic, minced

Instructions:

Melt bacon grease in large skillet. Put flour in gallon zip-lock bag and add 1/2 of pork. Shake well to coat and brown in skillet. Coat other 1/2 pork and add to skillet to brown. Remove meat and place in dutch oven. Add onions and garlic to skillet and cook until clear. Add to dutch oven. Stir in remaining ingredients and bring to boil. Lower heat and simmer 45 minutes.

Now That's Chili

Internet

Ingredients:

- 3 lbs ground chuck
- 2 lbs chuck roast, cubed
- 2 large onions, diced
- 1 green pepper, diced
- 1 can green chilies
- 2 small fresh jalapenos
- 2 cloves garlic, minced
- 4 cups water
- 1 can tomato sauce
- 1 can tomato paste
- 7 tbs chili powder
- 2 bay leaves
- 3 tbs cumin
- 1 tsp oregano
- 1/4 tsp coriander
- 1/2 tsp beau monde spice
- 1/2 tsp hot pepper sauce
- 1 tsp cayenne pepper
- 1 tbs honey
- 1/2 tsp mole paste
- 1 tsp beef bouillon
- 1 tsp paprika
- 1/4 tsp white pepper
- 1 tsp salt
- 1/2 tsp black pepper
- 2 tsp corn starch

Instructions:

Heat 1/2 cups olive oil in dutch oven. Add onions, green pepper, jalapenos, green chilies, and garlic. Sauté until soft. Remove from oven and reserve. Add another 1/2 cups olive oil to oven and heat to very hot. Add meat and brown. Add onion mixture and stir well. Add 3 cups water, tomato sauce, tomato paste, and chili powder. Stir well and bring to boil. Lower heat and simmer for 20 minutes. Add remaining ingredients except for corn starch. Mix corn starch with remaining water, bring chili to boil and add slowly while stirring well. Lower heat, cover oven and slow simmer for 2 hours.

Ozark Mountain Chili

Internet

Ingredients:

- 3 medium onions, chopped
- 6 cloves garlic, minced
- 1/2 lb bacon, cut into pieces
- 2oz Gebhardt's chili powder
- 1/2oz dark chili powder
- 3 lb chuck roast, cubed
- red pepper to taste
- 1 can beef broth
- 1 lb hot pork sausage
- 1 can green chilies, minced
- 1/2 tsp dried habenero chilies
- 1 tsp cumin
- 1/2 tsp coriander
- 1 can tomato sauce
- 1 can rotel tomatoes
- 1/2 cups oregano tea (1 tsp oregano steeped in hot water 30min)
- 1 tbs salt
- 4 drops Tobasco sauce

Instructions:

THIS RECIPE WILL FEED A WHOLE TROOP.

Fry bacon in a #14 dutch oven until just crisp. Add onions, garlic, and all chili powder. Sauté until onions are clear. Brown beef in large skillet, a pound at a time, adding sprinkles of red pepper while browning. Use a little broth to keep from sticking. Add each batch to dutch oven after browning and stir. Brown pork sausage and green chilies. Add habeneros when sausage is just about brown. Stir into dutch oven. Cook 15 minutes. Add spices, tomato sauce, rotel tomatoes, and remaining broth. Mix well and cook for 30 minutes. Add oregano tea and Tobasco. Simmer covered for 15 minutes and serve.

Ozark Winter Chili

Internet

Ingredients:

- 1 lb hot pork sausage
- 2 1/2 lbs ground chuck
- 4 onions, chopped
- 2 green peppers, diced
- 2 large cans crushed tomatoes
- 2 cans rotel tomatoes
- 1/2 lb dry pinto beans
- 2 tbs olive oil
- 3 cloves garlic, minced
- 1/2 cups chopped parsley
- 1/2 cups margarine
- 2 tbs salt
- 1/3 cups chili powder
- 1 1/2 tsp black pepper
- 1 tsp red pepper
- 1 1/2 tsp cumin
- water

Instructions:

In large pot, soak beans in water overnight. Drain into dutch oven, cover with cold water and simmer until beans are tender, about 1 hour. Add tomatoes and simmer 5 minutes longer. Heat olive oil in large skillet and sauté green peppers, onion, garlic, and parsley. In another large skillet, melt margarine and brown chuck and pork sausage. Add onion mixture and stir in chili powder. Cook 10 minutes and add mixture to beans. Add rest of spices, stir and simmer covered 1 hour. Remove cover and simmer 30 minutes longer. Skim most of grease from top and serve.

Patrol Chili

Internet

Ingredients:

- 2 lb. lean ground beef
- 1 green pepper, chopped
- 1 medium onion, chopped
- 1 tbs garlic flakes
- 2 one lb cans tomatoes
- 2 tbs chili powder
- 1 1/2 tsp salt
- 1/2 tsp oregano
- 1/2 tsp cumin
- 3 dashes Tobasco
- 1 cup hot water
- 2 15oz cans chili hot beans
- 1 15oz can whole kernel corn

Instructions:

Cook beef, green pepper, onion, and garlic in dutch oven until beef is slightly browned. Drain off excess grease. Add all ingredients except corn and beans. Simmer uncovered 1 hour. Stir in undrained beans and corn. simmer 30 minutes longer. Serve. For the brave, Jalapeno pepper may be substituted for the green pepper or added, or you may add additional Tobasco sauce.

Ranchero Chili

Internet

Ingredients:

- 1 lb fresh ground beef and/or
- 2 lb fresh beef roast (cubed)
- 1 lb fresh ground pork sausage
- 1½ cup diced fresh onion
- 1½ cup diced fresh green bell pepper
- 1 32 oz can of stewed tomatoes
- 1 16 oz can of tomato sauce
- 1 16 oz can of whole kernel corn (optional)
- 5 tbsp worcestershire sauce
- 3 tsp oregano
- 2 tbsp chilli powder
- 1 tsp tabasco sauce
- 1 32 oz can of red beans -- drained and washed (optional)

Instructions:

In 12 inch dutch oven add all meat, onion and bell pepper. Cook using 12 to 16 coals on bottom of oven until meat is browned and vegetables are soft or limp. Add the rest of the ingredients. Stir and bring to a boil. Reduce heat by removing 4 to 5 coals and simmer for 1 to 2 hours or until flavor blends in. Stir occasionally.

Hint: This is a great chili to use on a Navajo Taco.

Texas Campfire Chili

Internet

Ingredients:

- 1 1/2 pounds trimmed chuck, cut into 1/2 inch cubes
- 1 medium onion, chopped
- 1 clove garlic, minced
- 2 cups spicy tomato juice
- 1 cup beef broth
- 1 tsp. Worcestershire sauce
- 2 Tbsp. chili powder
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. cayenne pepper
- 1 Tbsp. masa
- 1 Tbsp. water

Instructions:

Brown meat and onions and drain. Add all ingredients except masa and simmer over low heat for 2 hours, adding more tomato juice if needed. Combine masa with water. Whisk until smooth. Add to bubbling chili and continue cooking for 15 minutes or until thickened. Garnish with cheese, sour cream and fresh sliced jalapeno, if desired.

Trail Blazers Chili

Internet

Ingredients:

- 1 1/2 pounds ground round
- 1 1/2 cups stewed tomatoes
- 1 large onion chopped
- 2 garlic cloves
- 2 tablespoons oil
- 4 tablespoons flour
- 1 can Ranch style beans
- 3 tablespoons chili powder (optional)
- 1/4 teaspoon cayenne pepper
- 3/4 teaspoon oregano
- 1 teaspoon cumin
- 1 teaspoon salt

Instructions:

In a large dutch oven 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.

Tucson Jailhouse Chili

Internet

Ingredients:

- 1 onion
- 6 cloves garlic, peeled
- 2 lb ground beef
- 1 can diced green chilies (4 oz)
- 1 can Jalapeno peppers (4 oz)
- 1 can diced tomatoes (12 oz)
- 1 can tomato paste (6 oz)
- 6 tb chili powder (or more)
- 3 ts ground cumin
- 1 tb Vinegar
- 2 tb brown sugar
- 1 tb salad oil
- 1 lb pinto or kidney beans, cooked and drained
- Salt
- Pepper
- Grated sharp Cheddar cheese (garnish)
- Sliced green onions (garnish)

Instructions:

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 (DO NOT BOIL). Adjust seasoning with salt and pepper to taste. Garnish with cheese and green onion. Serve with corn chips. Makes 6 servings.

Tulsa Fire Department Chili

Internet

Ingredients:

- 2 pounds ground beef
- 1 medium onion, chopped
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 2 garlic cloves, crushed
- 2 cans (10 1/2 oz) beef broth
- 2 cups canned pinto beans
- 1 can (8 oz) tomato sauce
- 1 tablespoon flour, or more if necessary
- 1/4 cup water

Instructions:

Brown the meat and onion in a dutch oven, 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). Serve over cooked spaghetti or plain with crackers.

Tyler Texas Chili

Internet

Ingredients:

- 2 pounds ground round
- 3 large onions
- 7 cloves garlic
- 3 teaspoons ground cumin
- 3 teaspoons cayenne pepper
- 1 tablespoon red pepper flakes
- 5 tablespoons chili powder
- 2 bay leaves
- 2 cans (28 oz) tomatoes
- 1 medium bell pepper, diced
- 2 cans (12 oz) tomato paste
- 1 can (28 oz) chili beans
- 3 ounces canned jalapeno peppers, sliced

Instructions:

Brown beef, onions, and bell pepper in a dutch oven. 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.

Wild Card Chili

Internet

Ingredients:

- 2 lbs ground beef
- 1/2 cup chopped onion
- 1 lb can red beans
- 1 lb can refried beans
- 1 can tomato sauce
- 1 cup water
- 1 tsp dried red peppers
- 1/2 tsp each salt and garlic salt
- 1/4 tsp each pepper and cayenne
- 3 tbs chili powder
- 1 tbs molasses

Instructions:

Brown beef with onions in dutch oven: pour off fat. Add remaining ingredients, cover and simmer for 1 hour, stirring occasionally.