

Red River Mud

Chris Congdon

Winner: People's Choice Award!

This is a traditional chili with few ingredients. When done, it is virtually all meat. I like to scoop it up with tortillas or corn chips, and a little dab of sour cream. Drain the liquid and use as filler for tacos, burritos, tamales, etc. If you feel the need to cowgirl it up with tomatoes and beans, go right ahead, just don't call it Red River Mud.

1 lb Lean Beef (stew meat or steak tips)
1 lb Pork sausage (ground, not links or patties)
1 lb Ground Beef
3 Tablespoon Chili Powder
½ Tablespoon Chipotle Chili Powder
1 ½ Tablespoon Ground Cumin
3 teaspoons Paprika
1 ½ Sweet Onions
4 ½ Garlic Cloves
1 ¼ Mexican Oregano
1 teaspoon Salt
4 Tablespoon Masa Harina Flour (Or cornmeal)
2- 5/8 Cups Water

- Brown meat together in large skillet
- Drain fat and return meat to skillet
- Add 2 cups of water and all other ingredients except remaining water and masa
- Mix masa with remaining water and stir into chili
- Simmer at least 30 more minutes, stirring occasionally

This is a zingy, but not hot chili. For spicier chili, increase chili powder, or add cayenne with masa mixture.

Vegetarian Quinoa Chili

Kris Rash

Winner: Vegetarian Style Award!

½ Cup Quinoa, rinsed
1 Cup Water
1 Tablespoon Olive Oil
1 Small Onion, chopped
3 Cloves of Garlic, minced
1 Large Carrot, peeled and chopped
2 Celery Stalks, chopped
1 Green Bell Pepper, chopped
1 Red Bell Pepper, chopped
1 Medium Zucchini, chopped
2 Cans Black Beans (15 Ounce), drained and rinsed
1 Can Red Kidney Beans (15 Ounce), drained and rinsed
3 Cans Diced Tomatoes (15 Ounce)
1 Can Tomato Sauce (15 Ounce)
2-3 Tablespoons Chili Powder, depending on your taste
1 Tablespoon Ground Cumin
Salt and Pepper to taste

Optional toppings: Green onions, Avocado slices, Cheese, Sour Cream, Greek Yogurt, Chips, Crackers.

In a medium sauce pan, combine the quinoa and water. Cook over medium heat until water is absorbed, about 15 minutes. Set aside. In a large pot, heat the olive oil over high heat. Add the onion and cook until tender, about 5 minutes. Stir in garlic, carrot, celery, peppers, and zucchini. Cook until vegetables are tender, about 10 minutes. Add the black beans, kidney beans, tomatoes, and tomato sauce. Stir in the cooked quinoa. Season with chili powder, cumin, salt, and black pepper. Simmer chili on low for about 30 minutes. Serve warm

Just What the Doctor Ordered Chili

Larry Standing

Winner: Unique Style Award!

2 lb Beef Stew Meat
1 lb Italian Sausage
1 lb Bacon
15 oz Kidney Beans
15 oz Black Beans
15 oz Tomato Sauce
6 oz Tomato Paste
15 oz Diced Tomatoes
4 Zucchini diced
3 Jalapeno Peppers, diced
6 Cups Dr. Pepper
1 Cup Cilantro
1 Medium Yellow Onion, chopped

Cook the meat, drain and add the remaining ingredients. Cook in crock pot on high for 4 hours. Add mozzarella cheese and fresh cilantro on top if desired.

Chuck Wagon Chili

Linda Berneking

Winner: No-Bean Award!

3 lbs Boneless Beef Chuck Roast, cut into cubes
1 lb Pork Stew Meat, cut into cubes
1/3 Cup Chili Powder, divided
4 Tablespoons Canola Oil
1 Large Onion, chopped
1 Celery Rib, finely chopped
3 Garlic Cloves, minced
1 Can Green Chiles, 4 Oz, chopped
Beef Broth, 32 Oz
¾ Cup Beer
¾ Cup Tomato Sauce
2 Tablespoons Dark Chocolate, grated
3 teaspoons Ground Cumin
1 teaspoon Oregano
½ teaspoon Salt
½ teaspoon Mustard
½ teaspoon Cayenne Pepper
½ Cup Masa Flour

Sprinkle beef and pork with half of the chili powder. In a Dutch oven, brown meat in batches in the oil; remove meat and set aside. In the same pan, sauté onions and celery until crisp and tender. Add the garlic, chilies and remaining chili powder, cook 1 minute longer.

Stir in the broth, beer, tomato sauce, chocolate, cumin, oregano, salt, mustard, cayenne, and meat. Bring to a boil. Combine masa flour and enough of the chili liquid to make a pourable paste. Add to the rest of the chili, stirring to blend. Reduce heat, simmer, uncovered for 1 – 1 ½ hours or until meat is tender.

Yield: 6 Servings

Panhandle Chili

Randy Hashman

Winner: Traditional Award!

This recipe has been handed down from the Hashman and Knapp family back in the Panhandle of Nebraska.

Serves: 14 Ready in 2-5 Hours

2 lbs Chuck Steak, cubed into small bite-size pieces

1 lb Hot Italian Sausage, removed from casings

2 Large Onions, diced

12 Cloves Garlic, diced

1 Tablespoon Cumin

1 Tablespoon Paprika

2 Tablespoons Pure Chili Powder

2 Cans Crushed Tomatoes, 32 Oz.

1 Can Pinto Beans, 16 Oz

1 Can Northern Beans, 16 Oz

1 Can Dark Red Kidney Beans, 16 Oz

1 Green Pepper

1 Red Pepper

**** Garnishes ****

Chopped Scallions

Sour Cream

Shredded Cheddar Cheese

Brown the beef and sausages in a large Dutch oven. Remove the meat and reserve. Drain off the fat, reserving about two tablespoons.

Sauté the onions and garlic until translucent, about 7 to 11 minutes.

Add the cumin, paprika and chili powder. Add the tomatoes and the beef into the Dutch oven.

Stir the whole pot, and simmer on the stove for about 1 ½ hours.

Add the three cans of beans and simmer for another 30 minutes.

Serve with dishes of chopped scallions, sour cream and shredded Cheddar cheese.

Cornbread is also great!

“Hayden Fry’s” Two-Alarm Chili Recipe

Bruce Johnson

2 lbs. Ground Beef
1 Can Tomatoes, 16 oz
2 Cans of Water
1 Large Onion (more /less)
1 teaspoon Garlic Powder
1 teaspoon Paprika
1 teaspoon Oregano
1 teaspoon Salt
4 teaspoon Chili Powder (more /less)
1 Can Chili Beans
1 teaspoon Cayenne Pepper (more /less)

Gram’s Sweet Chili

Lorna Ericson

1 ½ lbs Ground Beef
1 Onion, chopped
Salt and Pepper, as desired
4 teaspoons Chili Powder, (more or less is desired)
1 Tablespoon Soy Sauce
2 Tablespoons Worcestershire Sauce
Kidney Beans 28 Oz. Can, drained and rinsed
Tomato Sauce 15 Oz. Can
Large Can Bush’s Beans with Onions
Large Can Crushed Tomatoes
1/8 Cup Brown Sugar
1/8 Cup Maple Syrup

Brown meat, onions, salt, and pepper together, then drain and add spices, blend well. Add remaining ingredients. Simmer for at least 2 hours. Better reheated the next day. ENJOY

School Lunch Lady's Chili

Bob Hoffman

- 1 lb Ground Lamb
- 1lb Ground Pork
- 1 Large Onion Chopped
- 3 Garlic Cloves
- 4 Heaping Tablespoons of Chili Powder
- 1-1/2 teaspoons of Cumin
- 2 Quarts of Tomato Juice
- 16 Ounces of Beef Broth
- 1 Can of Black Beans
- 1 Can of Dark Red Kidney Beans
- 1 Can of Chili Beans

Brown ground meat, onions, and garlic. Heat spices in meat juice to bring out flavor until aromas are released. Add tomato juice and beef broth. Simmer at a low heat to mix the flavors. Add beans ½ hour before serving. Optional: add chopped cabbage when adding beans.

Andy's Chili Recipe

Andy Knapp

- 2 lbs Hamburger
- 1 lb Hot Italian Sausage
- 9 Sweet Peppers
- 1 Jalapeno Peppers
- 1 Serrano Pepper
- 1 Red Onion
- 2 Cans Chili Beans, 15 Oz
- 1 Can Tomato Juice, 46 Oz
- 2 Cans Diced Tomatoes, 15 Oz
- 2 Cans Tomato Paste, 6 Oz

Cook meat until it is cooked through, then mix peppers and onions together, cook until almost done. Add meat and peppers to the pot. Add tomato paste, tomato juice, beans and diced tomatoes. Let simmer on low for about 4-6 hours or until cooked to perfection. Serves 6 -8

Cowboy Chili by Curly Williams

Steve Williams

2 lbs Eye of Round, diced and browned in spices
½ each of Red, Yellow and Green Peppers, diced and sautéed
2 Onions, diced and sautéed
2 Jalapeno Peppers, diced and sautéed
2 Cans of Tomato Juice
2 Cans of Diced Tomatoes
2 Cans of Black Beans
2 Cans of Red Kidney Beans
2 Cans of Garbanzo Beans
¼ Cup Chili Powder
2 teaspoon Cumin Powder
1 teaspoon Black Pepper
1 Tablespoon Sugar
½ Lime Juice

Topping Options:

Cilantro and Sour Cream

Penguin with an Attitude

Jody Keller

1 ¼ lbs Turkey Breast or Chicken Breast, cut into small pieces
1 Small Onion, diced
1 ¼ Cup Carrots, diced
2 Cans Black Beans, drained and rinsed
2 Cans White Beans, drained and rinsed
1 Can Low Sodium Chicken Broth
White Pepper , to taste
Cumin, to taste

Put all ingredients in a crock pot. Stir and cook on low for 5-6 hours

Tingle Chili

Fred Berneking

1 ½ lbs Ground Beef, 80% lean or less
1 ½ lbs Spicy Italian Sausage, bulk
1 ½ Large Yellow Onions, chopped
3-4 Garlic Cloves, Medium to Large, chopped
3 Poblano Peppers, chopped

Sauté the onions and garlic in a large frying pan. When the onions become translucent, throw in the poblano peppers. Continue to sauté for 3-5 minutes. Remove from pan. Add hamburger and sausage to pan and cook thoroughly (no pink should remain.) Add salt and pepper and a few drops of Worcestershire sauce. Return onions and peppers to pan and keep on low heat stirring mixture occasionally.

Tomato Paste, 24 Oz
3 Cans Diced Tomatoes
Tomato Sauce, 32 Oz
3 Cans Low Sodium Beef Broth, 15 Oz
6 Tablespoons Chili Powder
3 Tablespoons Cumin
3 Tablespoons Minced Garlic
2 Jalapeno Peppers, whole
4 Serrano Peppers, whole
1 Habanero Pepper, whole (hotter chipotle or Mexican chili powder for closer to five-alarm chili)

Boil 30 minutes covered on Medium to medium high heat. Remove the peppers and allow them to cool for a few minutes before giving them a rough chop and throwing them back into the cauldron. (I included the seeds but you can wimp out if you want to and remove them!)
Measure out the following ingredients and mix them together in a bowl:

3 Tablespoons Cumin
12 (yes, it's TWELVE) Tablespoons Chili Powder
3 Tablespoons Brown Sugar
3 Tablespoons Smoked Paprika
1 Tablespoon Black Pepper, finely ground
1.5 Tablespoons Basil
1.5 Tablespoons Oregano
2 teaspoons Beef Bouillon granules (2 cubes Beef bouillon)
2 teaspoons Chicken Bouillon granules (2 cubes Chicken bouillon)

Add meat mixture to chili stock. Mix in evenly. Spread dry ingredient mixture on chili surface and mix in well. Finally add 3 cups low sodium chicken broth. Simmer low for 2 -2.5 hours. Remove from heat and cool. Place in refrigerator for at least twelve hours before reheating.

For garnishes you can provide cheese (your choice but avoid Swiss or Bleu Cheese) green onions chopped, sour cream, crackers, tortillas.

After eating 2-3 spoonfuls, sit back and see how your lips feel. That's how the chili got it's name!

Mary Kunkle's Knuckleball Chili

Mary Kunkle

2 lbs Lean Ground Beef, cooked and drained
3 Cans Whole Peeled Tomatoes, 15 oz, cut up
2 Cans Bush's Chili Beans in Hot Sauce, 16 oz
1 Can Tomato Juice, 46 oz
1 Medium Onion, chopped
1 Medium Green Pepper, diced
1 teaspoon Chili Powder
¼ teaspoon Salt
¼ teaspoon Red Cayenne Pepper
1/8 teaspoon Black Pepper
1/8 teaspoon Garlic Powder
1 teaspoon Tabasco Sauce

Mix ingredients together in a crock pot and cook 5-6 hours on high, or preferably for more time on low.

Extras:

Macaroni, more Tabasco, Shredded Cheese, Sour Cream, Chili Crackers

Not So Hot Chili

Rex Pershing

1 lb Ground Beef
½ lb Ground Pork
1 Large Onion, diced
1 Can Chili Beans in Chili Sauce, 40 oz
1 Quart Whole Tomatoes, blended
3 – 4 Tablespoons Brown Sugar, more or less to taste

Seasonings to taste:

Salt, start with 2 teaspoons
Black Pepper, start with ½ teaspoon
Ground Cumin, about 1 Tablespoon
Chili Powder, about 2 Tablespoons

Brown the beef and pork mixture. Add onion and sauté. Add beans, meat, onion, tomatoes to crock pot. Add brown sugar, salt, black pepper, cumin, and chili powder, and cook on high until it boils. Add more seasoning to taste. Reduce heat; simmer at least an hour without lid (to thickness desired). Cover and continue to simmer for another hour.

Chasen's Chili

This is the stuff which Hollywood legends are made. Rumor has it back when Elizabeth Taylor was filming Cleopatra in Rome she craved the chili made at Chasen's Restaurant in Los Angeles so much that she was willing to pay \$100 just to have the order shipped to her. For years the recipe remained a closely guarded secret. It was said the owner, David Chasen, came to the restaurant every Sunday to privately cook up a batch which he would freeze for the week, believing that the chili was best when reheated.

½ lb Dry Pinto Beans

Water

1 Can Diced Tomatoes, 28 Oz

1 Large Green Pepper, chopped

2 Tablespoons Vegetable Oil

3 Cups Onions, coarsely chopped

2 Cloves Garlic, crushed

½ Cup Butter

2 Lbs Beef Chuck, coarsely chopped

1 Lb Pork Shoulder, coarsely chopped

1/3 Cup Gebhardt's Chili Powder, no substitutes for authenticity

1 Tablespoon Salt

1 ½ teaspoon Black Pepper

1 ½ teaspoon Ground Cumin

Rinse the beans, picking out the debris. Place beans in a Dutch oven with water to cover. Boil for 2 minutes. Remove from heat. Cover and let stand one hour. Drain off liquid and rinse again. Add enough fresh water to cover beans. Bring mixture to a boil. Reduce heat and simmer, covered for one hour or until tender. Stir in tomatoes and their juice. Simmer 5 minutes. In a large skillet sauté bell pepper in oil for 5 minutes. Add onion and cook until tender, stirring frequently. Stir in the garlic and parsley. Add mixture to bean mixture. Using the same skillet melt the butter and sauté beef and pork chuck until browned. Drain. Add to bean mixture along with the chili powder, salt, pepper, and cumin. Bring mixture to a boil. Reduce heat and simmer covered for one hour. Uncover and cook for another 30 minutes, until desired consistency. Chili shouldn't be too thick-it should be somewhat liquid but not runny like soup. Skim off excess fat and serve.