

Second Annual
CHILI Cook-Off

A cluster of three bright red chili peppers with green stems, positioned below the word 'CHILI' in the main title.

Recipes

Clayton's Classic Red Beef Chili (Honorable Mention 2018)

- 4 tbs olive oil
- 4 diced onions
- 8 lbs ground beef
- Salt & pepper to taste
- 4 -12 oz cans Dr. Pepper
- 8 -14.5 oz cans tomato sauce
- 4 -14.5 oz cans chili beans
- 4 -14.5 oz cans petite diced tomatoes
- 12 tbs taco seasoning
- 4 tbs chili powder
- 12 tbs ranch dressing powder
- 8 teaspoons garlic salt

Saute beef and garlic salt & onions in olive oil. When the meat is cooked, drain, then return to pot and add the rest of the ingredients. Cook on low for an hour, stirring occasionally.

Can be served with cheddar cheese & sour cream.

Recipe can be cut in half for less servings.

Frank Rodriguez of Butlers
Green Turkey Chili
(3rd Place Winner 2018)

- 6 lbs ground turkey
- 4 tbs olive oil
- 5 lbs tomatillos, chopped
- 4 jalapenos, chopped
- 1 bunch cilantro
- 1 large onion, diced
- 1 large red pepper, diced
- 1 large green pepper, diced
- 1 tbs cumin
- 1 tbs Goya Adobo
- 1 tbs salt
- 10 – 15oz cans cannellini beans, drain 5 cans
- 1 quart vegetable stock

Cook the turkey in olive oil chopping up with a spoon and then drain. Meanwhile, roast the tomatillos in a 375 oven until soft and juicy. Remove and set aside.

Saute the onions and peppers in olive oil until tender.

In a blender, combine the jalapenos, cilantro, and roasted tomatillos.

Add the blender ingredients, onions and peppers, beans, spices, and stock to the turkey in a large pot. Stir to combine and cook on low for 40 minutes.

KEMP AVENUE BOWL OF RED

This is my version of the classic Texas chili and for those familiar with Texas chili there are NO BEANS! 'Cause them Texans say those who make chili with beans don't know beans about chili! Of course there maybe misguided varying views on the peninsula!

This beef chili is made with a home made chili paste - I used a combination of guajillo (a mild to medium heat chili), pasilla or chili negro (mild to medium heat) , ancho (ancho chili is a dried poblano, it is sweet and smoky), costeno (similiar to the guajillo) and mulato (similar to the ancho), all of which I was able to get at Juanito's market in Red Bank. This was blended with toasted cumin seed and whole black pepper.

Yield: Serves 6

8 to 10 Dried, whole Mexican chilis
2 Tsp of freshly ground cumin seed
1 Tsp of black pepper
Salt
A dash of onion and garlic powder
EVOO (extra virgin olive oil)
3 Pounds of beef brisket (cut into cubes, fat reserved for sautéing)
2 Large white onion (finely chopped)
4 Gloves of minced garlic
1 Jalapeño (finely diced, no seeds or veins)
1 Poblano pepper (finely chopped)
1 Small can of tomato paste
2 Tsp of dried oregano
1 28 can of diced tomato with juices
1 Bottle of dark amber beer
A dash of Worcestershire sauce
1 Tbls of brown sugar
A sprinkle of honey
2 Pounds of ground beef

Toppings - Sour Cream, grated cheese, chopped red onion, sliced lime wedges, cilantro, sliced havoc, pickled jalapeños, radishes and blue corn tortillas!

- 1) FOR THE CHILI PASTE - Roast the dried chilis (this will release their natural oils) and then soak them in warm/hot water for 30 minutes (up to 4 hours), until soft. Remove the stems and seeds and put in blender with some of the liquid. Saute the cumin seeds and pepper and then place in blender - blend on high speed until smooth. Set aside.

- 2) Heat oil in a Dutch oven or heavy pot - Season cubed beef with salt and pepper, onion and garlic powders. Make sure the beef is dry and saute until brown (you may have to do the in batches). Transfer to plate.
- 3) Add onions, garlic, jalapeño and poblano and saute till soft and browning.
- 4) Add oregano, tomato paste and the reserved chili paste (taste the chili paste for heat and add accordingly). Cook and blend for 1 minute.
- 5) Add diced tomatoes, Amber beer, Worcestershire sauce and brown sugar.
- 6) Add cubed beef brisket and beef stock. Bring to a boil, then reduce heat and simmer gently uncovered for two hours. Taste for seasoning.
- 7) Add ground beef and cook for 20 mins.

Chili can be made days ahead - I like cooking chilis and stews low and slow! Let cool and chill. Reheat gently!

Serve with the above toppings and some nice corn bread!

ENJOY!

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