

Concordia Lutheran Church
Chili Cook-Off Recipes
January 31, 2011



Aloha Hart's Easy Chili

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| 2 lbs. lean ground beef | 1 cup each onion & celery, chopped |
| 2 cans Bush's hot chili beans (do not drain) | 1 can Bush's light red kidney beans, drained |
| 2 8 oz. cans tomato sauce | 1 28 oz. can whole tomatoes |
| 1 cup mushrooms, sliced | 1 teaspoon oregano |
| 1 teaspoon garlic powder | 3 tablespoons chili powder |
| 3 tablespoons Frank's Hot Sauce | 1/4 teaspoon crushed red pepper flakes (optional) |

Brown beef, onions and celery. Drain.
Combine in large pot with rest of ingredients. Heat through, stirring frequently.
Can be kept warm in a slow cooker if necessary.

Servings: approximately 6



Mary Mauth's Texas Chili

- 8 servings
Prep Time: 1 hour
Total Time: 11 hours 45 minutes

Ingredients

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| 4 tablespoons vegetable oil, divided | |
| 4 pounds well-trimmed boneless beef chuck (from about 5 pounds), cut into 1/2-inch cubes | |
| 2 medium onions, chopped | 1 head of garlic (about 15 cloves), peeled, chopped |
| 1/2 cup ground ancho chiles | 2 tablespoons ground cumin |
| 1/2 teaspoon ground allspice | 1/4 teaspoon ground cinnamon |
| 1/4 teaspoon ground cloves | 1 12-ounce bottle dark beer |
| 1 28-ounce can diced tomatoes in juice | 2 teaspoons dried oregano |
| 2 teaspoons coarse kosher salt | 2 tablespoons tomato paste |
| 3 tablespoons masa (corn tortilla mix) | Coarsely grated sharp cheddar cheese |
| Chopped green and/or red onion | Chopped fresh cilantro |
| Diced fresh tomatoes (optional) | Sour cream (optional) |



Ingredient Info

Ground ancho chiles are available in the spice section of supermarkets and at Latin markets. Masa (or masa harina) is sold at supermarkets and Latin markets.

Tip: Stirring in a few tablespoons of masa (corn tortilla mix) at the end helps thicken the chili.

Preparation

Heat 1 tablespoon oil in large pot over medium-high heat. Add 1/3 of beef; sprinkle with salt. Cook until browned, stirring occasionally, about 3 minutes. Using slotted spoon, transfer beef to large bowl. Repeat 2 more times with 2 tablespoons oil and beef.

Reduce heat to medium. Add 1 tablespoon oil and onions. Sauté until soft, 8 to 10 minutes. Add garlic; stir 2 minutes. Add ground anchos, cumin, allspice, cinnamon, and cloves; stir until fragrant, about 1 minute. Add beer; stir 1 minute, scraping up browned bits. Return beef and juices to pot. Add tomatoes with juice, 2 cups water, oregano, and 2 teaspoons coarse salt. Bring chili to boil.

Reduce heat to low, cover with lid slightly ajar, and simmer gently until beef is just tender, 1 3/4 to 2 hours. Cool 1 hour, then chill uncovered until cold. Cover; chill overnight.

Spoon fat from chili. Bring chili to simmer over medium heat. Stir in tomato paste. Sprinkle masa over; stir to blend.

Simmer uncovered until thickened and beef is very tender, stirring often, and adding more water by 1/4 cupfuls if too thick, about 30 minutes.

Divide chili among bowls. Top with garnishes and serve.



Ann-Mari Gudmestad's Chicken White Bean Chili

- 3 full chicken breasts, cut in cubes
- 1 large onion, diced
- 3 tablespoons minced garlic
- 2 tablespoons olive oil
- 3 cans Great Northern beans, not drained
- 1 can diced green chilies
- 1 cup green taco sauce
- 1 large can Cream of Chicken Soup
- AT least One full can milk (I use 1%)
- 1 container Nile Spice Couscous Parmesan soup (I have found this only at Saars in Oak Harbor)
- 1/2 cup chopped cilantro
- 1/2 cup sour cream (I use low fat)
- 1-2 Cups Shredded Jack cheese



Sauté the chicken chunks, onion and garlic in the olive oil until chicken is not pink inside.
Put everything in a large crock pot, add chicken mixture. Stir to mix well.
Heat thoroughly, at least 4 hours on warm setting. High setting will burn the milk/cheese base.
Serve with chopped cilantro This makes a large crock pot full.



Patrick Schaller's Cornbread (via Trudy Glassett)

- 2 boxes Jiffy corn muffin mix
- 1 box butter recipe cake mix
- 5 eggs
- 2/3 cup milk
- 1 1/3 c water (or 1 cup water and 1 15-oz. can creamed corn)
- 1/2 c soft butter

Preheat oven to 350. Mix all dry ingredients. Add remaining ingredients and mix well.
Pour into greased cupcake pans or mini loaf pans or 9 x 13 pan.
Bake 30 minutes for 9 x 13 (less for smaller servings).
Allow to cool slightly in the pan until the cake pulls away from the sides a bit.
Remove from pan or serve from pan with butter.

Note: I made 2-9 x 13 pans because one was nearly to the top!