



## "BEST CHILI YOU WILL EVER EAT"

*Ocotillo Chapter NSDAR, Anthem, Arizona*

*Winner of First Prize at the 6<sup>th</sup> Annual Chili Cook-Off Contest*

*October 27<sup>th</sup>, 2012*

*The Fifth Annual Anthem Autumnfest/2012 in the Annual Chili Cook-Off Contest organized by the Anthem Neighborhood Watch now in its sixth year.*

*Chili Recipe by: Gina Cohn*



### **Ingredients:**

1. Two Pounds of Beef Chuck Roast cut into 1 inch cubes. And do not trim away the fat. It goes in the pot.
2. One Pound of Ground Chuck. Not Ground Beef but Ground Chuck.
3. One Pound of Boneless Pork Chops Cut into 1 inch cubes.
4. Two Large Purple Sweet Onions Finely Chopped
5. Two Large Green Bell Peppers Cleaned and Finely Chopped
6. Six Jalapenos Diced Up Very Fine
7. One Can 4 OZ. Chopped Green Chilies.
8. One Can 16 OZ. Red Kidney Beans
9. One Can 16 Oz. White Kidney Beans
10. Two 16 Oz. Cans Whole Tomatoes
11. Two 16 Oz. Cans Crushed Tomatoes
12. Four 13 Oz. Cans Regular Beef Broth
13. One Cup Chili Sauce
14. Three Tablespoons Vegetable Oil
15. Three Tablespoons Chili Powder
16. Three Tablespoons Ground Cayenne Pepper
17. Two Tablespoons Fresh Minced Garlic. (Garlic in a jar works great)
18. One Tablespoon Cumin Powder
19. Three Teaspoons Salt
20. Four Bottles of Budweiser Beer
21. One Large Can Tomato Paste

**Chili With Less Fire~** *If* you want a chili with less fire then leave out half of the cayenne pepper or remove the seeds and membranes from the jalapenos. I don't think the original recipe has too much fire but some people like even less fire and that's how to do it.

**Combine Ingredients~** *In* a large skillet brown and drain your beef and pork. Add your onions, jalapenos, and peppers and Chile's. Cook until your onions and peppers are done and tender. Place into a large stock pot and add in all your other ingredients but your beans. Cook over low to medium heat keeping just below a boil for 6-8 hours. **In the last hour you want to add in your beans and your tomato paste.**

**Cook Your Chili For The Best Results ~** *You* will want to add all your ingredients and cook your chili down for the best results. It really does need to cook just below a boil for 6 - 8 hours to produce the best chili. You can't cook this chili in a crock pot or slow cooker and hope to get perfect chili. While you're cooking your chili if you think it is getting too thick taste it. If you like what you have then remove it from the heat. If you don't have the taste you're looking for and it's too thick add beef broth a cup or so at a time. Don't take shortcuts and don't add in anything else. It's very important to make this chili as close to the recipe as possible and to cook this chili down to a thicker chili for it to be as good as it can be.

Serve your chili with squares of Mexican cornbread and these assortments of toppings; Chopped Green Onions including the tops; Jalapenos; Sour Cream,; Mexican Cheese..... on the side.

**A note by Gina~** *You* have now made the best tasting chili that you will ever eat. I have won first place twice with a prize award of \$1,000 each for this chili recipe starting in 2001. *Enjoy!*

<http://ocotillo.arizonadar.org>