

Swamp Chili – Tom Pastecki

8 oz. bulk Italian sausage
1-1/2 lbs. boneless beef chuck (can use ground chuck)
1 large onion, chopped
1 medium green sweet pepper, chopped
1 clove garlic, minced
2 cups water
1 14-1/2 oz. can diced tomatoes, undrained
1 6-oz. can tomato paste
6 slices bacon, crisp-cooked, drained and crumbled
1-2 fresh jalapeno chili peppers, seeded & finely chopped
1 small dried red chile pepper, seeded and crumbled
4 tbsp. chili powder
1/4-tsp. salt
1/4-tsp. dried oregano, crushed
1 15-oz. can pinto or red kidney beans, rinsed and drained

In a 4-qt. dutch oven, cook Italian sausage until meat is brown. Using a slotted spoon, transfer sausage to crock pot, reserving drippings. Trim fat from beef (if using beef chuck). Cut into 1/2-inch pieces. Cook half of the beef in hot drippings until brown, transfer beef to crock pot. Add remaining beef, onion, sweet pepper and garlic. Cook until meat is brown and onion is tender. Drain off fat. Transfer beef mixture to crock pot.

Stir in water, tomatoes, tomato paste, bacon, jalapeno peppers, dried chili pepper, chili powder, salt, oregano and beans.

Cover and cook on low-heat setting for 8-10 hours or on high-heat setting for 4-5 hours.

Favorite Chili (Buffalo Chili) – Amy Rosechandler

2 tbs olive oil
2 medium onions, one red and one white, chopped
1 Orange or Yellow bell pepper, chopped
2 medium poblano chilies, chopped
5 cloves garlic, minced
1lb ground beef (or leave out for vegetarian chili)
2 tbs chili powder
1 tbs ground cumin
1 1/4 tsp salt
1/4 tsp cayenne
2 tsp ground black pepper
2 tbs trader joes coffee bbq rub (or substitute with the following recipe:

Espresso/Chocolate Beef Rub

(Yield about 1-Cup)

Ingredients:

- 1/4 cup sweet paprika
- 1/4 cup brown sugar
- 3 tbs coarsely fresh ground black pepper
- 3 tbs smoked paprika
- 2 tbs ground chipotle chili, or 1 tbs chile de arbol or cayenne pepper
- 2 tbs espresso ground (very, very fine ground) coffee
- 1 tbs unsweetened ground cocoa
- 1 tbs granulated garlic
- 1 tbs granulated onion

1 15 oz can of each dark red kidney beans, black beans and chickpeas
2 28oz cans of diced tomatoes
2 small zucchini, stem ends trimmed, medium diced
2 cups frozen corn
1 cup vegetable stock
12 oz can of tomato paste

In a large, heavy pot, heat the oil over medium-high heat. Add the onions, bell and poblano peppers, until tender. Add garlic and cook about 1 min more. Add the ground beef and spices, stirring often until the vegetables are soft and the beef is browned. Add the cans of diced tomato and stir well, then add the beans. Let the flavors develop as you bring to a boil and taste to test the level of spice you like. Then add the zucchini and corn. Wait until the zucchini has softened and then add vegetable stock. Let this simmer at medium low for about 15-20 minutes. Finally, add the tomato paste to thicken and stir.

TEXAS SWING CHILI – Carolyn Riley and Chris Dygert

Cut up into med. sized pieces and Saute: 2 lg. yellow onions & 2 lg. bell peppers & 6 cloves of minced garlic in large pot

Add to pot: 2 lbs. of 80/20% ground round sautéed with any fat drained off

Also add to pot: 2 lg cans of red Chili beans, 1 lg can of black beans, 2 lg cans of diced tomatoes

Stir in: 2 packets of: Chili Spice Mix - Medium Hot

PLUS season to taste: Salt & Pepper, Crushed Red Pepper, Chili Powder

1 bottle Yuengling Black & Tan Beer