



Storm Riders

Chili Cook-Off

Recipes



Winning Crock Pot Chili #1

2-3 lb ground turkey
14.5 oz. beef broth
1 medium sized finely chopped onion
1 tsp. garlic powder
3 tsp. instant beef bouillon granules, divided
8 oz tomato sauce
14.5 oz diced tomatoes
29 oz dark red kidney beans (two 14.5 oz cans)
2 T paprika
1 tsp. cayenne pepper
1/2 tsp black pepper
1 packet chili mix for slow cookers
1 T cumin
1/4 tsp onion powder
1/4 tsp salt
1/4 tsp sugar
1/4 tsp garlic salt

1 tsp. minced garlic
1/4 tsp instant chicken bouillon granules
1/2 tsp. lime juice

Cook turkey in large skillet over medium heat, stirring to crumble until meat is browned, drain. Place cooked turkey, chopped onion, beef broth, tomato sauce, diced tomatoes, beans, chili mix, paprika, cumin, 2 tsp beef bouillon, garlic powder, minced garlic, cayenne and pepper in crock pot. Cover and cook on low for 10 hours. Then, stir in remaining beef bouillon, onion powder, salt, sugar, garlic salt, chicken bouillon and lime juice. Cover and cook on high for two hours.

Note: cooking time may vary based on desired consistency/thickness.

2nd Place - Crock Pot Chili #2

2 lbs ground turkey
3 lbs beef/ pork
3 cans Kidney beans
1 can white beans
1 can tomato soup
2 cans tomato sauce

1 can spiced chili beans
Seasoning to taste - pepper, garlic, cayenne pepper, crushed red pepper, Tabasco sauce
3 tbs sugar
2 large sweet onions

3rd Place - Crock Pot Chili #7

1-2lbs Ground Turkey
1-2 Cans Red Beans
1 pack McCormick Chili Seasoning
1-2 cans Tomato Sauce
Chopped Bell Peppers

Add black pepper, garlic powder to taste
And of course my secret ingredients
1 can chicken broth
And about a pinch of Jamaican Jerk Seasoning for a light kick.

Crock Pot Chili #3

Ground lean turkey*
One white onion, half finely chopped and half medium chop
Four or five cloves garlic, minced
Large canned whole tomatoes, Italian style*
Two or three cans of dark red kidney beans*
Ro-tel or other chopped tomatoes, with chilis -- I buy the hot/spicy ones*
Chili powder
Garlic powder
Fresh parsley (use dried if you don't have fresh)
Fresh basil (use dried if you don't have fresh)
Fresh oregano (use dried if you don't have fresh)
Crushed red pepper
Red pepper (powdered)
Grey salt

Cracked black pepper

* For tomatoes, use a 1:1 ratio whole tomatoes to Ro-tel with chilis tomatoes, if making a very large amount, increase the number of cans of beans as well. Same with turkey, use about 3 lbs of turkey for a large pot, with one can each of the tomatoes and three cans of beans. If you even add one more pound of meat, you'll need more tomatoes. I serve over spaghetti with hand-shredded aged cheddar cheese.

OPTIONAL garnishes/toppings:
Fresh chopped chilis or jalapenos
Fresh cilantro
Chopped onions/scallions

Crock Pot Spicy Chili #4

2 – 28 oz Del Fratelli Tomato Sauce
1 – 28 oz Del Fratelli Whole Tomatoes & crush by hand
1 – 14 ¼ oz Hunts Diced Tomatoes
1 – 14 ½ oz Hunts Tomato Sauce
1 – 6 oz Hunts Tomato Paste
2 – 19 oz Can Bush's Chili Beans
2 lbs ground sirloin
1 lb Italian Hot Sausage Links cut into small pieces
1 tsp chili powder
1 tbsp sugar
½ tsp ground red pepper
1 – 1.25 oz McCormick Hot Chili Mix

1 – 1.25 oz McCormick Mild Chili Mix
1 – Lg White Onion chopped
2 – Medium Jalapeno peppers chopped fine (take out seeds and discard)
1 – Green pepper chopped

Brown meat & onion & green pepper in skillet. In large pot, mix all tomatoes and sauces crushing whole tomatoes. Put in chili beans, jalapeno peppers and spices. Add meats & onion and simmer about 4-5 hours or longer.

Crock Pot Chili #5

4lbs ground beef
1lb stew meat sliced thin
2 cans kidney beans
3 onions diced
6 cups tomatoes diced (with juice)
1 cup celery diced
1 cup bell pepper diced

1 can Budweiser (to taste ☺)
Assorted seasoning (salt, pepper, chili seasoning, cayenne pepper, paprika, Tony sat)

Cook meat drain slightly, place in crock pot with all other ingredients slow cook for 12 hours and enjoy

Crock Pot Chili #6

2 lbs ground beef
1 chopped onion
1 green pepper chopped
1 can petite diced tomatoes
1 jar chili sauce
1 can light red kidney beans
1 tsp cumen

1 tsp cayenne (add less for mild)
1 tsp minced garlic
1 can beef broth

Brown meat in skillet and drain. Place meat and all other ingredients in crock pot. Slow cook for 8 hours.