EDDIE'S AWARD WINNING CHILI

* I USED THIS W/MY MOD'S FOR MY WINNING

A fantastic award winning chili con carne, with beef, pork, three kinds of chilis, a perfect balance of spice and heat.

Author: Panning The Globe

Prep Time: 1 hour 45 mins

Cook Time: 2 hours

Total Time: 3 hours 45 mins

Yield: 10-12 1x

Category: Main Dish

Method: stovetop

Cuisine: Tex-Mex

INGREDIENTS

• 3 Anaheim chiles, roasted, peeled, chopped (えんじゅいりゅ)

- · 3 poblano chiles, roasted, peeled, chopped
- 12 ounces of bacon, cut crosswise into 1/4-inch strips and sautéed until almost crisp. Reserve 3 tablespoons of bacon fat.
- 3 tablespoons bacon fat (rendered from the bacon)
- 2 tablespoons vegetable oil (canola, grape seed or your favorite)
- 2 red bell peppers, seeds and ribs removed, diced ()
- 2 jalapeño peppers, seeds and ribs removed, minced
- 2 yellow onions, peeled and diced
- √ 1 head garlic, peeled and minced (10-12 garlic cloves, 6 tablespoons minced garlic) —
- 1 pound boneless beef chuck, trimmed of fat and gristle, cut into 1/2-inch cubes
- 2 pounds ground beef
- 1 pound sweet Italian sausage, casings removed
- use ancho, chipotle and Mexican) & Shelby's I
 - 2 teaspoons cayenne pepper (Half this amount for less heat)
 - 2 teaspoons ground coriander
 - 2 teaspoons ground cumin
 - 1/ 2 teaspoons granulated garlic
 - 2 teaspoons granulated onion
 - V. 2 teaspoons hot paprika (not smoked)
 - 2 teaspoons kosher salt ✓
 - 2 teaspoons freshly ground black pepper

• 2 cups tomato sauce

8 ounces tomato paste

12 ounces of your favorite beer (I use an IPA because I like the hoppy flavor)

12 ounce cans kidney beans, with juice

Optional Garnishes:

- 1 bunch green onions, thinly sliced or 1 red onion, finely chopped
- Shredded cheddar cheese or Monterey Jack

2 15-ounce cans pinto beans, with juice

Sour cream

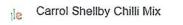
* REDWINEVINIGO (PERCHINJENNS-GREEN BAY)

- 1. Roast the Chilies: Preheat the oven to broil (500°F) Set an oven rack at the top, directly under the broiler. Spread the chiles out on a low-sided oven tray and roast for 15–20 minutes, turning peppers with tongs every five minutes, until their skins are about 60–70% blackened on all sides. Put the hot peppers directly into a paper bag. Roll down the top of the bag so they're tightly contained. Let them sit and steam for 15–20 minutes until the skins are loosened and easy to peel off. Peel off skins, remove seeds and membranes, and chop.
- 2. Sauté Chilis and Aromatics: Add the bacon grease and oil to a large heavy pot or Dutch oven (6-quart), over medium-high heat. Add the chopped chiles, red bell peppers, jalapeño peppers and onions. Cook for 5 minutes or until the vegetables just start to become translucent. Add garlic and cook 1 minute longer. Transfer all the sautéed vegetables to a bowl and set aside. No need to wash the pot, you'll use it to brown the meat.
- 3. Brown the Meats: Add the cubed beef chuck to the pot and cook, stirring often, until lightly browned on all sides, about 4 minutes. Add the ground beef and sausage and cook for 7–10 minutes, stirring to break up the sausage and ground beef, until the meat is no longer pink. Return the cooked vegetables to the pot along with the reserved bacon.
- 4. Add Spices: chili powders, cayenne, coriander, cumin, granulated garlic, granulated onion, paprika, salt and black pepper. Cook, stirring, for 1 minute, until fragrant.
- 5. Add the Rest of the Ingredients: Add the tomato sauce and paste. Cook, stirring, for 2 minutes, to combine. Add beer, chicken stock, kidney beans with their liquid and pinto beans with their liquid. Bring to a boil, lower to a simmer, and cook for 2 hours, uncovered.

MODIFIED SHELBY CHILI MIX-JMK.

ADDITIONAL INGR.; 1 ONION, DICED-1EA 14 OZ.CAN' DARK RED, LIGHT RED, PINTO BEANS, DRAINED-¼ CUP EA. RED, GREEN DICED BELL PEPPERS-1CAN BEER-I 15OZ CAN DICED TOMATOES.

COOK MEAT AND ADD ONION AND BELL PEPPERS DURING BROWNING, FOLLOW INST'S ADDING TOMATOES AND BEER DURING LAST SIMMER TIME. ADD ALL BEANS LAST 5 MIN....THIS CAN BE SERVED OVER RICE AND GARNISH WITH DICED ONION AND CHEEDER CHEESE, ALSO A DASH OF RED VINIGAR...GRAMA MCKEE WOULD STRETCH HER CHILI FURTHER BY ADDING A COOKED CUP OF ELBO MACAROI. YOU CAN FIND CAROL SHELBY CHILI MIX ON THEIR WEB SITE FOR STORE AVAILABILITY IN YOUR AREA. BON APP.!



Carroll Shelby's

Search

Web

mages

News

Videos

Shopping

Maps

Recipes

nage selection top brands hage discounts types electronics rashion Auto Paris Home & Garden

Searches Related to Carrol Shellby Chilli Mix



Chili Kits

Chili Kit 4oz

Carroll Shelby's Original Texas Chili Kit 3

Carroll Shelby's Chili Kit



NEI WI SEASONS

4OZ (113g) of meat with 4 individual seasoning packets @

lby's Original Texas Brand - Chili Kits

uli com/products

tili kit features individual packets of spices, cayenne, ... Four individua ; and jalapeno ...

y's Original Texas Brand - Chili Kits

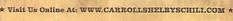
iffers from Carroll Shelby's Chili Kit. Sign up and receive email update lby's Original ...

al Texas Chili Kit, 4-Ounce ... - Amazon.com

arroll-Shelbys-Original-Texas-4-Ounce/dp/B000H23Z1C

elby's Original Texas Chill Kit, 4-Ounce Boxes (Pack of ... For thicker c

e 🏮 🖫 🖻





*You'll Need

- 2 lbs. ground beef 1 - 8 oz. can tomato sauce
- 2 8 oz. cans water

COOKING INSTRUCTIONS

- Brown 2 lbs, ground beef in a large skillet. Drain fat.
- Add tomato stuce, witer, spice packet and salt packet (optional).
 To Fix It Mild, omit cavenue pepper, To Fix It Hot, stir in entire cavenue pepper packet. Stir.
- Cover and simmer for 15 minutes. For thicker chili, mix mass flour with % cup water. She in and let simmer for 5 more minutes.

Prep Time: Cook Time: Makes:

30 minutes 6 – 8 oz. servins

Create your own chili by adding any one or more of the following suggestions:

- Chopped onion or green peppers when browning ground beef
- Omit 1-8 oz. can of water and add one 14 oz. can of diced tomatoes
- 15 oz, can kidney or pinto beans during the last 5 minutes of cooking
- Top off your creation with shredded cheese, sour cream or diced tomatoes
- · Also great over taco salads, hot dogs, spaghetti and hamburgers