

Shopping

1

LIST

* EDDIE'S AWARD WINNING CHILI

* I USED THIS w/ MY MOD'S for my winning CHILI

***** 4.9 from 98 reviews

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

SCALE 1x 2x 3x

- 3 Anaheim chiles, roasted, peeled, chopped (2 1/2" cube)
- 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 (1/4" cube)
- 2 jalapeño peppers, seeds and ribs removed, minced (1/16" cube)
- 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
- 3 tablespoons chili powder (Try using 3 different chili powders for great depth of flavor - I use ancho, chipotle and Mexican & Shelby's)
- 2 teaspoons cayenne pepper (Half this amount for less heat)
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 2 teaspoons granulated garlic
- 2 teaspoons granulated onion
- 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)
- ✓ 1 cup chicken stock
- ✓ 2 15-ounce cans kidney beans, with juice
- ✓ 2 15-ounce cans pinto beans, with juice

India Pale Ale

A - Guinness Nitro Stout

light red / 1 - dark red

Optional Garnishes:

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

RED WINE VINEGAR (Per Chi John's - Green Bay)

INSTRUCTIONS

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!!

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Chili kit features individual packets of spices, cayenne, ... Four individual packets of onion, and jalapeno ...

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★ 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 sauce, water, spice packet and salt packet (optional). To Fix It Mild, omit cayenne pepper. To Fix It Hot, stir in entire cayenne pepper packet. Stir.
- Cover and simmer for 15 minutes. For thicker chili, mix masa flour with ½ cup water. Stir in and let simmer for 5 more minutes.

Prep Time: 5 minutes
Cook Time: 30 minutes
Makes: 6 - 8 oz. servings

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