



chili cookoff *recipes*



Chef John | Creamy Tasso Ham and
Chorizo Chili with Red Beans

Chef Reggie | Bison Birria Chili

Chef Jeremy | White Bean Chili

Chef Steven | Smoked Brisket Chili

Chef Zach | Smoked Ribeye

chef john

tasso ham & chorizo chili

¼ cup olive oil	¼ bottle dry sherry
1.25 lb tasso ham, diced	½ gallon vegetable stock
1.25 lb chorizo, skin removed	2 cups heavy cream
¾ lb ground chicken	1 x 3.5 oz can diced green chili
½ lb white onion, diced	1 x 3.5 oz can diced red peppers
¼ cup minced garlic	2 cups cooked red beans
	1 cup sour cream
	2 oz chopped cilantro

1. In a heavy bottomed roasting pan sauté all the meats in olive oil until fully cooked and all fat is rendered.
2. Add onion and garlic and cook in fat until translucent.
3. Add sherry and cook down to 2 cups. Add vegetable stock and bring to a boil. Reduce heat to a simmer.
4. Add heavy cream and cook until chili is thickened.
5. Add peppers and beans and warm through. Fold in sour cream and mix.
6. Fold in cilantro and check seasoning for salt and pepper.

chef reggie

bison birria chili

4oz bison	1 tsp onion powder	¼ tsp white vinegar
½ tsp olive oil	1 tsp garlic powder	¼ tsp soy sauce
1 garlic clove crushed	1 tsp smoked paprika	1 tsp meseca + 2 tsp water
½ yellow onion diced	¼ tsp ground clove	½ cup water
½ tomato diced	¼ tsp black pepper	
1 carrot diced	¼ tsp salt	
1 guajilo chili	1 tsp mexican oregano	
½ tsp cumin	2 bay leaves	
¼ tsp cinnamon		

1. Cover the dried chilis in warm water and set aside.
2. Once rehydrated, place now rehydrated chilis in a blender and blend until smooth.
3. Cut Bison into medium sized chunks and sear in oil over medium high heat.
4. Remove bison once browned on all sides. Into the pot add dried cumin, cinnamon, onion powder, garlic powder, smoked paprika, ground clove, and Mexican oregano.
5. Once fragrant, add onions, garlic, and tomatoes.
6. Sautee for 2-3 minutes.
7. Return the Bison to the pot and add water, pureed chilies, diced carrots, tomato sauce, chicken base, bay leaves, vinegar, and soy sauce.
8. Once the pot comes to a boil, lower heat and allow to simmer until meat is tender. Carefully remove the meat again and gently mix in a stand mixer with a paddle attachment to shred.
9. Return the now shredded meat to the pot and thicken with the Maseca slurry.
10. Serve topped with chopped cilantro, diced onion, and fresh shredded queso blanco.

chef jeremy

white bean chicken chili

1 carton chicken broth	1 medium onion diced
1lb shredded chicken	1 tbsp garlic
1 can green chilies	1 tbsp cilantro
3 cans cannellini beans	1 tbsp cumin
12oz bag frozen corn	1 tsp paprika
12oz block neufchatel cheese	1 tsp oregano
3tbsp lime juice	1 tsp coriander
	1 tsp cayenne pepper

1. Heat olive oil in a 6 quart enameled Dutch oven over medium-high heat.
2. Add onion and saute 4 minutes.
3. Add garlic and saute 30 seconds longer.
4. Add chicken broth, green chilies, cumin, paprika, oregano, coriander, cayenne pepper and season with salt and pepper to taste.
5. Bring mixture just to a boil then reduce heat to medium-low and simmer 15 minutes.
6. Drain and rinse beans in a fine mesh strainer or colander then measure out 1 cup.
7. Set whole beans aside, transfer 1 cup to a food processor along with 1/4 cup broth from soup, puree until nearly smooth
8. Add Neufchatel cheese to soup along with corn, whole beans and pureed beans and stir well. Simmer 5 – 10 minutes longer.
9. Stir in chicken, fresh lime juice and cilantro. Serve with Monterrey Jack cheese, more cilantro, avocado slices and tortilla chips if desired.

chef steven

smoked brisket chili

3 slices bacon, diced
1 large onion, chopped
1 red bell pepper
chopped
3 cloves garlic, finely
diced
3 cups smoked beef
brisket, 1-inch cubes
3 tablespoons chili
powder

1 tablespoon cumin
½ tablespoon canned
chipotle
½ tablespoon smoked
paprika
1 12 oz bottle beer
¼ cup coffee
1 15 oz can diced
tomatoes

½ can black beans,
drained and rinsed
½ can kidney beans,
drained and rinsed
½ can corn, drained and
rinsed
1 4 oz can diced green
chili

1. In a large pot over medium heat, sauté bacon until crispy. Remove with a slotted spoon and reserve for later. If there is excess bacon grease remove it, otherwise cook the onions in it.
2. Add onions and cook until soft (about 5 minutes). Add bell pepper and garlic; cook 1 additional minute to soften.
3. Add the cubed brisket and all dry seasonings. Let cook 1 minute stirring often. Get those seasonings integrated!
4. Add beer and allow it to deglaze the pan and cook off the alcohol (about 1-2 minutes). Then add chipotle, coffee, tomatoes, beans, corn, green chili, and the reserved bacon.
5. Bring to a low simmer, cover, and cook for a minimum of 30 minutes. The longer it cooks the more integrated and concentrated the flavors get. My recommendation is at least an hour (or better yet two) for a nice rich chili. If the stew starts to get too thick, you can add water ½ cup at a time to thin it out.

chef zach

ribeye chili

1 tbsp olive oil	1 tbsp minced garlic	2 cups water
1½ pounds ribeye steak cut into ½" cubes	3 chipotle in adobo peppers diced	1 8-oz. can tomato sauce
16 oz. lean ground beef	2 tbsp adobo sauce	1 28-oz. can crushed tomatoes
2 medium yellow onions diced	2 tbsp chili powder	1 15-oz. can pinto beans, rinsed and drained
1 tsp kosher salt	1 tbsp ground cumin	1 15-oz. can dark red kidney beans, rinsed and drained
½ tsp black pepper	1 tbsp smoked paprika	
	2 tbsp apple cider vinegar	

1. Using a Dutch oven or a large pot, add oil and place over medium-high heat. Once hot, add half of the cubed ribeye. Cook for 2-3 minutes, stirring often, or until beef is browned on all sides. transfer seared steak cubes into a large bowl. Repeat with remaining ribeye and then transfer into same bowl.
2. Add ground beef and cook, stirring often, until browned. transfer browned ground beef into bowl with the steak cubes.
3. Add onions, salt and pepper to pot. Sauté, stirring occasionally, for 6-8 minutes or until onions have softened. Add garlic and sauté for 1-2 more minutes.
4. Add diced chipotle peppers, adobo sauce, cumin, chili powder, paprika and vinegar; continue cooking, stirring constantly, for 1 minute.
5. Add water and bring to a simmer, scraping up any browned bits from the bottom of the pot.
6. Add tomato sauce, crushed tomatoes, pinto beans, kidney beans, seared steak cubes and ground beef; stir until well combined. Increase heat to high and bring to a simmer. Reduce heat to low, cover tightly and simmer for 1½-2 hours.