

# Smoked Boston Butt Chili

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## Ingredients

- 3 lbs. Boneless Pork Boston Butt, cut into 1-inch cubes

### SMOKED PORK CUBES

- 1 handful hickory or apple wood chips for smoking, soaked in water and drained
- 1 tablespoon pampered chef Chili Lime Rub
- 1 ½ teaspoons kosher salt
- 1 cup pressed apple juice (or apple cider) in a spray bottle

### SMOKED CHIPOTLE SOUR CREAM

- ¾ cup sour cream
- ½ teaspoon salt
- ½ teaspoon smoked paprika and pampered chef chipotle rub

### CHILI

- 1 tablespoon oil
- 1 ½ cups medium diced yellow onion
- 1 cup medium diced green bell pepper
- 1 cup small diced turnip
- ½ cup medium diced poblano chile
- ¼ cup finely diced jalapeño
- 1 garlic bulb (pressed)
- 2 teaspoons smoked paprika
- 2 teaspoons salt
- 1 teaspoon fresh ground black pepper
- 1 teaspoon pampered chef Italian seasoning
- ½ teaspoon fresh ground cumin
- ½ teaspoon fresh ground coriander
- ½ teaspoon pampered chef chipotle rub
- ½ teaspoon pampered chef Korean bbq rub
- 1 (12oz) can of beer (I use yuengling)
- 2 quarts chicken stock
- 2 (15.5-oz.) cans cannellini, drained
- 2 limes, quartered

### Directions:

Heat grill for indirect cooking at 300 degrees. Add wood chips in a foil tray. Rub the cubes with oil, chipotle rub and salt. Place boston butt cubes, arrange so cubes are touching and no gaps in between meat. Smoke for 2 hours and turning and spraying with pressed apple juice every 30 minutes.

Mix the smoked chipotle sour cream in a small bowl, cover and refrigerate

For Chili – on LOW heat: add oil in bottom of 4 QT rockcrock, add onion, garlic, bell pepper, turnip, poblano chile and jalapeno, smoked paprika, salt, pepper, Italian seasoning, cumin, coriander, chipotle and Korean rub and cook on grill for 5-10 minutes to sweat vegetables, stirring frequently. Add beer and scrape bottom of rockcrock with wooden spoon to deglaze the pan. Add chicken stock and smoked boston butt cubes (cut into smaller pieces once it comes off grill). Cook for an hour then stir in cannellini beans. Serve with smoked chipotle sour cream and juice from lime wedges



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## NEW MEXICO CHILI – CHRISTMAS (RED & GREEN)

### Sauce

10-12 NM Dried Red Chilies

½ c. Hatch NM Dehydrated Green Chilies

1 medium onion, quartered

1 whole bulb garlic, smashed

1 Tbsp. Oregano

2 tsp. Cumin Powder

2 tsp. Himalayan Sea Salt (pink)

32 oz. Vegetable Broth

24 oz. Beer – Corona, Modelo, etc.

Combine all items into a sauce pan cover and bring to boil over medium-high heat. Let boil for 20 minutes. Remove from heat and let sit covered for 30 minutes.

Move simmered chilies, garlic and onion to blender, add liquid a little at a time and blend until smooth. Stir in any remaining liquid at end.

### Chili

4 lbs. of small cubed beef chuck

1 tsp. Onion Powder

1 tsp. Garlic Powder

1 tsp. Himalayan Sea Salt

1 tsp. Cumin Powder

¼ c. Masa Flour

Cube/Chop and remove excess fat from chuck roast. Cook on high heat with spices until browned and then transfer to slow-cooker. Add Red/Green Sauce from above-mentioned recipe. Simmer on low for 6 hours or overnight. 1 hour prior to serving add ¼ cup of Masa Flour to thicken. Sprinkle a little at a time and stir to prevent clumps.



## RECIPE

### Green Chills Stew (Hunter's Stew)

For this recipe I normally use ground beef, as the recipe was originally for hunters stew one could use venison. I also use bison on occasion. Both are very good.

4 to 5 lbs Ground Beef (or other finely chopped meat)

1 large onions peeled and diced

5 large garlic cloves minced

2 cups chopped green chilies

(about 12 large hatch green chilies roasted peeled and chopped)

4 cups diced potatoes

2 tsp dried Mexican oregano

1 T ground cumin

1 to 2 quarts water

Brown meat in large Dutch oven or stew pot. For venison or bison use 1T olive oil for Browning.

Drain fat. ( Skip this step for leaner meats.)

Add garlic, onion, oregano, and cumin to meat and saute over low heat

add green chilies, potatoes,

add water to cover for soupy stew, or less for burrito filling. Bring to boil.

Reduce heat and simmer until potatoes and meat are soft. Salt to taste.



Team: Spice it up!

Ingredients

|   |                                    |
|---|------------------------------------|
| 4 tablespoons olive oil                               | 1 (28 ounce) can crushed tomatoes  |
| 1 yellow onion, chopped                               | 1 (12 ounce) can tomato paste      |
| 1 red bell pepper, chopped                            | ½ cups white wine                  |
| 2 green Jalapeno pepper, chopped                      | 2 tablespoons ground cumin         |
| 1 Cubanelle pepper, chopped                           | 2 tablespoons chili powder         |
| 1-2 Serrano pepper, chopped                           | 1 teaspoon black pepper            |
| 4 garlic cloves, minced                               | 1 tablespoon chili garlic sauce    |
| 1 pound lean ground beef                              | 1 tablespoon brown sugar           |
| 1 1/2 pounds chorizo sausage                          | 1 ½ teaspoons paprika              |
| ¼ cup Worcestershire sauce                            | 1 teaspoon smoked chili sea salt   |
| 1 pinch garlic powder                                 | 2 (16 ounce) cans cannellini beans |
| 2 packets sodium free beef bouillon                   |                                    |
| 1 (12 ounce) can or bottle light beer (such as Coors) |                                    |
| 1 (14.5 ounce) can fire-roasted diced tomatoes        |                                    |

Directions

1. Heat oil in a large pot over medium heat, cook and stir onion, bell pepper, Jalapeno, Cubanelle and Serrano peppers and garlic in the hot oil until softened.
2. Heat a larger skillet over medium heat. Cook and stir beef and Chorizo in the skillet until browned and crumbly, 5-7 minutes, add Worcestershire sauce and garlic powder. Add bouillon packets and beer. Continue to cook until liquid is hot, about 3 minutes. Stir beef mixture into pepper mixture.
3. Stir crushed tomatoes, diced tomatoes, tomato paste and wine to the beef mixture. Season with chili powder, cumin, brown sugar, paprika, sea salt, black pepper and chili garlic sauce. Bring to a boil and reduce heat to medium-low. Cover and simmer until meat and vegetables are tender and flavors have developed in the chili, about 90 minutes, stirring occasionally.
4. Mix drained cannellini beans into beef and vegetables. Continue to simmer until beans are hot, about 30 minutes more.
5. Optional: serve with sour cream, cheese, cornbread or tortilla chips.
6. Enjoy now and great for leftovers!

~~File~~

Prep time: 45 minutes

Cooking time: 6 hours

- (4) slices smoked bacon (Do not drain grease)
- (1 ½) pounds of ground beef (Do not drain grease)
- (2) cans stewed tomatoes (Do not drain)
- (1) 15.5 oz can dark red kidney beans (Do not drain)
- (1) 6 oz can of tomato paste
- (1) 2 lb. can light red kidney beans (Do not drain)
- (1) ½ large white onion chopped
- (1) ½ medium size sweet yellow pepper chopped
- (1) ½ medium size sweet orange pepper chopped
- (1) ½ large size green pepper chopped
- (1) McCormick Slow Cooker Chili Seasoning Mix Pack
- 1 tsp. Chili Powder
- ½ tsp. Crushed Red Pepper
- ½ tsp. Salt
- ½ tsp. Pepper
- 2 tbsp. Texas Pete
- ½ Lime Juice squeezed from fresh lime

- 1) Cook bacon fully. Remove bacon once cooked and leave the grease in the pan to cook the ground beef in, also cooking beef fully. Chop bacon and add to beef along with chopped onion, pepper, salt, peppers and pack of McCormick Slow Cooker Chili Seasoning Mix and stir well.
- 2) In crock pot, add kidney beans with liquid from the cans. Next, add tomato paste and two cans of stewed tomatoes with liquid from the cans. Stir together and add beef mixture from the pan. Add chili powder, crushed red pepper, Texas Pete and lime juice. Stirring everything together fully and leave the crock pot on low to keep chili hot and ensure that peppers and onions will soften further.
- 3) Serve with shredded cheddar cheese, sour cream and crackers or corn chips.

#7

## Chili Recipe

### Ingredients:

|                                  |                          |
|----------------------------------|--------------------------|
| 2 lbs. of ground beef            | 4 tsp minced garlic      |
| 1lb. of ground turkey            | 4 tsp paprika            |
| 2 green bell peppers             | 4 tsp oregano            |
| 2 jalapeno peppers               | 15.5 oz red kidney beans |
| 1 large yellow onion             | 15.5 oz chili beans      |
| ½ tsp salt                       | 28 oz diced tomatoes     |
| 4 tsp brown sugar                | 16 oz chicken broth      |
| 1 tsp Italian seasoning          | 2 tsp red pepper powder  |
| 1 packet of mild chili seasoning | Butter                   |
| Sour Cream                       | Shredded Cheddar Cheese  |

### Directions:

1. Brown turkey and beef in a pan with desired amount of butter. Make sure to get the meat into fine pieces prior to putting in it in the crockpot.
2. Dice onions and peppers and put in crockpot
3. Combine all other ingredient into the crockpot and stir.
4. Turn crockpot on high for four hours.
5. Stir periodically.
6. When you serve, top with sour cream and cheddar cheese.
7. Enjoy!

#8

## PEPPER & PUMPKIN CHILI

### INGREDIENTS:

Peppers: Yellow, Orange, Red Bell, Poblano, Jalapeno

Ground Beef

Beans: Black, Cannellini, Red Kidney

Tomatoes

Pumpkin puree

Onions

Garlic

Chili Powder

Cumin

Tomato Paste

Salt

Dark Cacao

Submitted by Laura Dawson – Marina's Catering



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## Sheraton Park Farms Chili

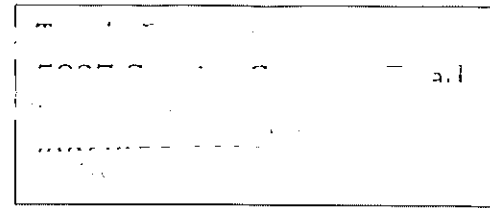
### Ingredients:

1 lb ground beef  
1 lb ground pork  
3.5 cups tomato sauce  
2 cans kidney beans, with liquid  
2 cans pinto beans, with liquid  
1 cup diced onion (1 medium onion)  
½ cup diced green chili (2 chilies)  
¼ cup diced celery (1 stalk)  
3 medium tomatoes, chopped  
2 teaspoons cumin powder  
3 Tablespoons chili powder  
1 ½ teaspoons black pepper  
2 teaspoons salt  
2 cups water

### Directions:

1. Brown the ground meats in a skillet over medium heat; drain off the fat.
2. Using a fork, crumble the cooked beef into pea-size pieces.
3. In a large pot, combine the beef plus all the remaining ingredients, and bring to a simmer over low heat.
4. Cook, stirring every 15 minutes, for 2 to 3 hours.
5. For spicier chili, add ½ teaspoon more black pepper. For much spicier chili, add 1 teaspoon black pepper and a tablespoon cayenne pepper. For super hot spicy, add 5 or 6 sliced jalapeño peppers to the pot.

#10



## Travis' Crockpot Chili

### **Ingredients**

- 2 lbs. Tom Snyder Family Farm hamburger
- 1 lb. Tom Snyder Family Farm chorizo
- 1 medium yellow onion diced
- 1 red bell pepper seeded and chopped
- 1 to 2 garlic cloves minced
- 30 oz red kidney beans rinsed and drained
- 15 oz pinto beans rinsed and drained
- 29 oz diced tomatoes (juice and all)
- 3 oz tomato paste
- 2 tbsp Worcestershire sauce
- 1 cup beef broth
- 1 tsp hot sauce
- 2 tbsp chili powder
- 1 tsp cumin
- 1 tsp smoked paprika
- ¼ tsp cayenne
- ½ tsp salt
- ½ tsp ground black pepper
- 1 tbsp brown sugar
- 8 oz salsa

### **Instructions**

1. Brown the ground beef and chorizo in a large skillet over medium heat until mostly cooked through. A little pink is fine.
2. Add the diced onion, bell pepper, and garlic and stir to combine. Cooking over medium heat until onion is translucent.
3. Transfer the beef mixture to a 6-quart crockpot or slow cooker.
4. Add the kidney and pinto beans.
5. Top with diced tomatoes, tomato paste, Worcestershire sauce, beef broth, and hot sauce.
6. Next add the seasonings (chili powder, cumin, paprika, cayenne, salt, pepper, and sugar).
7. Pour salsa over the top and stir to combine.
8. Place the lid on the slow cooker and cook on low for 4 to 6 hours or on high for 2 to 3 hours, stirring occasionally.
9. Serve with desired toppings such as shredded cheese, sour cream, corn chips, tortilla chips, etc.