

Greg's Prize Winning Chili

Makes 12 Servings

Preparation: 20 minutes , Cook Time: 40 minutes

Yield: 3 quarts

The Silver Chef Cookbook

Soups/Stews

Developed by the Silver Chef

I developed this chili recipe based on the flavors I like in a chili. It took First Place in a chili cook-off. The only thing not included in the recipe is my secret chili spice recipe. I have included a basic chili spice recipe. My private blend of chili spice contains a combination of 11 ingredients known only to me. I encourage you to mix your own blend based on your tastes, how spicy, and what level of heat you like. I like just a little to moderate heat but not an inferno. Personally, I don't believe food should be painful. However, if you like a 5 alarm chili, try a serrano or habanero pepper instead of a jalapeno. It's your call.



olive oil

1 cup onions, diced

1 cup celery, diced

1 cup red bell peppers, diced

4 cloves garlic, minced

1 large jalapeño pepper, finely diced

2 1/2 pounds beef stew meat, 1/2" pieces

3 tablespoons Chef Greg's chili spice, or your own

2/3 cup masa flour, mixed with 1 1/2 cups water

to

make a slurry

1 1/2 cups guinness stout

2 (28-ounce) cans crushed tomatoes

2 (14-ounce) cans red kidney beans, rinsed and drained

salt and freshly ground black pepper, to taste

HERE IS A BASIC CHILI SEASONING MIX:

2 tablespoons chili powder

1 teaspoon cayenne pepper, or to taste

1 tablespoon ground cumin

1 tablespoon dried oregano

1. In a large dutch oven heat olive oil and add onions, celery, and red pepper and garlic. Cook until soft (5-7 minutes). Remove and set aside.
2. Add a little more oil. When heated add meat, salt and pepper to taste and brown meat until nicely browned.
3. Add garlic and chili spice. Stir and let cook for 1 minute.
3. Add vegetables back and stir.
4. Add beer, mix stir and reduce for 5 minutes.
5. Add crushed tomatoes, masa slurry and bring to a boil.
6. Reduce heat to medium low and cook for 35-40 minutes.
7. Add beans at during the last 5 minutes to heat through.
8. Garnish with your favorite toppings such as sour cream or Greek yogurt, chopped onion, shredded cheddar, diced avacado, and serve with a piece of fresh jalapeno cornbread and blue corn chips.