

Greg's Blue Ribbon Chili

Makes 12 Servings

Preparation: 20 minutes, Cook Time: 40 minutes

Yield: 3 quarts

Recipe: Developed by Greg Strahm, The Silver Chef

I am happy to share my prize winning chili recipe. It is based on flavors and textures I like in a chili. I'm not saying it's the best chili ever, but it did win a chili cook-off. The only I have not shared in the recipe is my chili spice recipe. That is for me to know and you to find out. However, I have included a chili spice recipe which is good without being too spicy. I encourage you to mix your own spice blend based on your tastes, how spicy, and what level of heat you like. I like moderate heat but not an inferno. I do not believe food should be painful. However, if you like a 5 alarm chili, try a serrano or habanero pepper instead of a jalapeno, and increase the cayenne to your taste. It's your call.



olive oil
2 pounds beef stew meat, 1/2" pieces
2 cups onions, diced
4 large cloves garlic, minced
1 cup celery, diced
1 cup red bell peppers, diced
1 medium jalapeño pepper, finely diced
3 tablespoons Greg's chili spice, or your own
1 (16-ounce) can guinness stout
1/2 cup masa flour, mixed with 1 1/2 cups
water to make a slurry

2 (28-ounce) cans crushed tomatoes
1 (14-ounce) can crushed tomatoes
2 (14-ounce) cans red kidney beans, rinsed and
drained
salt and freshly ground black pepper, to taste

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, red bell pepper. and diced jalapeno. 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. Add garlic and chili spice. Stir and let cook for 1 minute. Add vegetables back and stir. Add beer, mix stir and reduce for 5 minutes. Add crushed tomatoes, masa slurry and bring to a boil. Reduce heat to medium low and cook for 35-40 minutes. Add beans at during the last 5 minutes to heat through.
- 3) 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.