

CHILI RECIPE

BY KATHRYN CAVENDER

2019 CASI TERLINGUA INTERNATIONAL CHILI CHAMPION

MEAT PREP INSTRUCTIONS:

- BROWN 2 POUNDS OF SEASONED 20/20 CHUCK
- SEASON THE MEAT WITH A FEW SHAKES OF LOUISIANA HOT SAUCE
- COOK WITH THE LID ON, LEAVING THE MEAT IN LARGE CHUNKS DURING THE BROWNING PROCESS.
- DRAIN OFF THE GREASE, REMOVE THE CHUNKS OF MEAT AND SET ASIDE FOR LATER.
- WIPE OUT THE POT WITH A PAPER TOWEL.

FIRST DUMP OF SPICES — 2 HOURS BEFORE TURN-IN FOR JUDGING

BRING THE LIQUID INGREDIENTS BELOW TO A SIMMER, THEN ADD THE CUBES AND REMAINDER OF DUMP NO. 1 INGREDIENTS.

ONCE EVERYTHING IS AT A SLOW SIMMER, ADD THE BROWNEED MEAT, KEEPING IT IN LARGE CHUNKS.

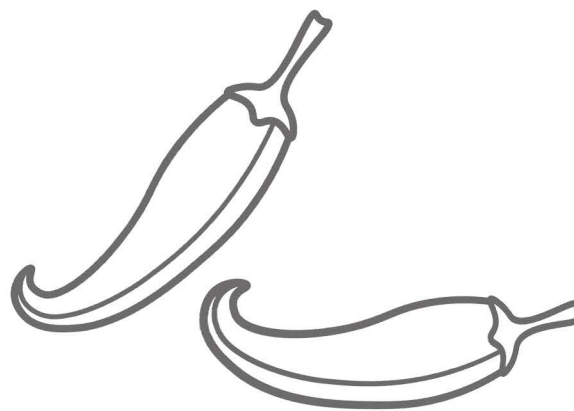
COOK FOR 30-40 MINUTES AND THEN TURN OFF HEAT.

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| • 1 CAN BEEF BROTH | • 1 TABLESPOON HATCH CHILI POWDER | • 1/2 TEASPOON STEAK SEASONING |
| • 1 SMALL CAN TOMATO SAUCE | • 2 TEASPOONS DIXON CHILI POWDER | • 1 SERRANO PEPPER — POKE HOLES IN PEPPER AND FLOAT IN POT |
| • 1 TABLESPOON ONION POWDER | • 1 BEEF CUBE | |
| • 1 TEASPOON GARLIC POWDER | • 1 CHICKEN CUBE | |

TURN HEAT BACK ON — 50 MINUTES PRIOR TO JUDGING

JUDGING CUP PREP:

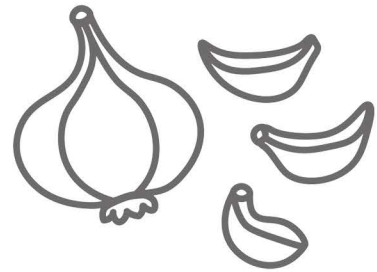
- SEASON THE COMPETITION CUP WITH WHOLE COMINO SEEDS (BOLNER'S FIESTA BRAND) AND BOILING WATER.
- SET ASIDE AND LET THE CUP SEASON.



SECOND DUMP OF SPICES — 40 MINUTES PRIOR TO JUDGING TURN-IN TIME

BREAK UP THE BEEF CHUNKS INTO SMALLER CHUNKS. ADD THE INGREDIENTS BELOW AND COOK AT SLOW SIMMER.

- 1/8 TEASPOON RED PEPPER
- 1/8 TEASPOON TEMPER-TEMPER (PENDERY'S)
- 1/4 TEASPOON JALAPENO SALT
- 1 TABLESPOON SAN ANTONIO ORIGINAL CHILI POWDER
- 2 TABLESPOONS FT. WORTH LIGHT CHILI POWDER
- 1 TABLESPOON SAN ANTONIO RED CHILI POWDER
- 2 TEASPOONS CUMIN
- 1/2 CAN CHICKEN BROTH (ADD MORE IF NEEDED)



THIRD DUMP OF SPICES — 20 MINUTES PRIOR TO TURN-IN TIME FOR JUDGING

BREAK UP THE MEAT TO THE SIZE YOU DESIRE. ADD THE FOLLOWING INGREDIENTS:

- 1 TEASPOON CUMIN
- 1 TEASPOON ONION POWDER
- 1 TEASPOON SAN ANTONIO RED CHILI POWDER
- ADD BROWN SUGAR, LOUISIANA HOT SAUCE AND SALT TO TASTE

