

The Chili Cookbook

432 Recipes

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Simple Turkey Chili

Ingredients

1 1/2 teaspoons olive oil
1 pound ground turkey
1 onion, chopped
2 cups water
1 (28 ounce) can canned crushed tomatoes
1 (16 ounce) can canned kidney beans - drained, rinsed, and mashed
1 tablespoon garlic, minced
2 tablespoons chili powder
1/2 teaspoon paprika
1/2 teaspoon dried oregano
1/2 teaspoon ground cayenne pepper
1/2 teaspoon ground cumin
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Heat the oil in a large pot over medium heat. Place turkey in the pot, and cook until evenly brown. Stir in onion, and cook until tender.

Pour water into the pot. Mix in tomatoes, kidney beans, and garlic. Season chili powder, paprika, oregano, cayenne pepper, cumin, salt, and pepper. Bring to a boil. Reduce heat to low, cover, and simmer 30 minutes.

Chicken Chili

Ingredients

3 tablespoons vegetable oil
2 cloves garlic, minced
1 green bell pepper, chopped
1 onion, chopped
1 stalk celery, sliced
1/4 pound mushrooms, chopped
1 pound skinless, boneless chicken breast halves - cut into bite size pieces
1 tablespoon chili powder
1 teaspoon dried oregano
1 teaspoon ground cumin
1/2 teaspoon paprika
1/2 teaspoon cocoa powder
1/4 teaspoon salt
1 pinch crushed red pepper flakes
1 pinch ground black pepper
1 (14.5 ounce) can whole peeled tomatoes with juice
1 (19 ounce) can kidney beans, drained and rinsed

Directions

In a large skillet heat 2 tablespoons of the oil over medium heat. Saute the garlic, bell pepper, onion, celery and mushrooms for 5 minutes. Set aside.

Add the remaining 1 tablespoon of oil to the skillet and brown the chicken over high heat until it is golden brown and firm on the outside. Return the vegetable mixture to the skillet.

Add the chili powder, cumin, oregano, paprika, cocoa powder, salt, hot pepper flakes and ground black pepper to the skillet. Stir for a few minutes to prevent burning. Add the tomatoes and beans, bring all to a boil and reduce heat to low. Cover the skillet and simmer for 15 minutes, then remove cover and simmer for 15 more minutes.

White Turkey Chili

Ingredients

1 tablespoon olive oil
1 1/2 cups chopped onion
3 cloves garlic, minced
2 teaspoons dried oregano
1 1/2 teaspoons ground cumin
1/2 teaspoon ground ginger
1/2 cup low-sodium chicken broth
1/2 cup dry white wine
1 bay leaf
2 cups shredded cooked turkey
2 cups white kidney beans
(cannellini), undrained
2 fresh jalapeno peppers,
chopped
1 1/2 cups shredded Monterey
Jack cheese
1/2 teaspoon salt
1/2 teaspoon coarsely ground
black pepper
2 tablespoons lime juice

Directions

Heat the olive oil in a skillet over medium heat. Cook onion in oil until the onion has softened and turned translucent, about 5 minutes. Stir in garlic, oregano, cumin, and ginger; cook for another minute. Pour in chicken broth and white wine, and then add the bay leaf. Cook uncovered until slightly reduced, about 5 to 8 minutes.

Stir in turkey, beans, and jalapeno. Simmer uncovered for 10 minutes, stirring occasionally.

Using back of spoon, mash 1/4 of beans to thicken sauce. Reduce heat to low, and begin stirring in cheese 1/2 cup at a time. Stir until cheese is completely melted. Season with salt and pepper. Remove from heat, and stir in lime juice. Serve hot.

Colorado Buffalo Chili

Ingredients

1 pound ground buffalo
1 1/2 teaspoons ground cumin
1/2 teaspoon ground cumin
1 (10 ounce) can diced tomatoes with green chiles
1 (10.75 ounce) can tomato soup
1 (14.5 ounce) can kidney beans, drained
1 (14.5 ounce) can black beans, drained
1/2 medium onion, chopped
1/2 teaspoon minced garlic
1 Anaheim chile pepper, chopped
1 poblano chile pepper, chopped
2 tablespoons chili powder
1 teaspoon red pepper flakes
salt and pepper to taste

Directions

Brown the buffalo in a skillet over medium heat; season with 1/2 teaspoon cayenne pepper and 1/2 teaspoon cumin; drain.

Combine the buffalo, tomatoes with green chiles, tomato soup, kidney beans, black beans, onion, garlic, Anaheim chile pepper, poblano chile pepper, chili powder, red pepper flakes, black pepper, and salt in a slow cooker. Cover and cook on Low overnight or 8 hours.

Cilantro-Chili Pepper Sauce

Ingredients

- 3 fresh red chile peppers
- 1 tablespoon sesame oil
- 3 cloves garlic, minced
- 1 pinch kosher salt
- 1/2 cup malt vinegar
- 2 tablespoons fish sauce
- 2 tablespoons brown sugar
- 3 tablespoons soy sauce
- 1 teaspoon lime juice
- 1 bunch cilantro, chopped
- 1 green onion, chopped

Directions

Cut the stem end off of the chile peppers, and remove the seeds using a thin knife, otherwise leaving the peppers whole. Place the peppers into a skillet, and toast over medium-high heat, turning frequently, until the skins of the peppers have blackened and loosened, about 10 minutes. The peppers are ready when 1/4 of the skin has blackened. Remove the peppers, place into a small bowl, and cover with plastic wrap. Allow to cool and steam for about 15 minutes, then remove and discard the skins. Chop the peppers, and set aside.

Heat the sesame oil in the skillet over medium heat. Stir in the garlic, and cook for 2 minutes to soften, then increase heat to medium-high, and stir in the chopped peppers and salt. Cook and stir until the mixture is hot and sizzling, about 1 minute. Pour in the vinegar, brown sugar, and fish sauce. Bring to a boil, then reduce heat to medium-low, and allow to simmer for 10 minutes.

Scrape the mixture into a blender, and add the soy sauce, lime juice, cilantro, and green onion. Puree until smooth. Serve immediately.

Justin's Hoosier Daddy Chili

Ingredients

1 pound ground beef
1 medium onion, chopped
1 teaspoon red pepper flakes
1 tablespoon ground cumin
2 (10.75 ounce) cans condensed tomato soup
2 (14.5 ounce) cans chicken broth
1 (14.5 ounce) can crushed tomatoes
5 tablespoons chili powder
1 teaspoon ground black pepper
1 teaspoon salt
2 (15.5 ounce) cans pinto beans, drained (optional)
cayenne pepper to taste

Directions

Crumble the ground beef into a soup pot over medium-high heat. Cook and stir until evenly browned. Drain off most of the grease. Add onion, red pepper flakes, and half of the cumin; cook and stir until onion is tender.

Pour in the tomato soup, chicken broth, and crushed tomatoes. Season with chili powder, salt and pepper. Simmer for 30 minutes. Pour in the beans, and season with remaining cumin and cayenne pepper; simmer for another 30 minutes. Now enjoy.

Down and Dirty Garlic Chili

Ingredients

1 pound extra lean ground beef
1 tablespoon chili powder
2 tablespoons dried onion flakes
1 teaspoon ground cumin
1 teaspoon paprika
2 cloves garlic, minced
1/4 teaspoon red pepper flakes, or to taste
1 (14.5 ounce) can diced tomatoes with garlic and onion
1 (16 ounce) can chili beans, drained
1 (8 ounce) can tomato sauce
salt and pepper to taste

Directions

Heat a large saucepan or Dutch oven over medium heat. Add ground beef, and cook until evenly browned. Stir occasionally to crumble. Season the beef with chili powder, onion flakes, cumin, paprika, garlic and red pepper flakes, and mix well.

Pour in the tomatoes, chili beans, and tomato sauce. Reduce heat to low, and simmer for at least 30 minutes, or longer for thicker chili. Season to taste with salt and pepper.

Vegan Chunky Chili

Ingredients

1/2 cup dry kidney beans, soaked overnight
1/2 cup dry white beans, soaked overnight
1/2 cup dry brown lentils, soaked overnight
6 cups chopped fresh tomatoes
6 cups water
1 cup chopped fresh mushrooms
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
1/2 cup fresh green beans
1/2 cup chopped celery
1/4 onion, chopped
1/4 red onion, chopped
3/4 cup extra firm tofu, drained, crumbled
salt to taste
black pepper to taste
onion powder to taste
garlic powder to taste
chili powder to taste

Directions

Drain and rinse kidney beans, white beans and lentils. Combine in a large pot and cover with water; boil over medium-high to high heat for 1 hour, or until tender.

Meanwhile, in a large saucepan over high heat, combine tomatoes and water; bring to a boil. Reduce heat to low and simmer, uncovered, for 1 hour, or until tomatoes are broken down.

Stir the tomatoes into the beans and add mushrooms, green bell pepper, red bell pepper, green beans, celery, onions and tofu. Season with salt, pepper, onion powder, garlic powder and chili powder to taste. Simmer for 2 to 3 hours, or until desired consistency is reached.

Nicole's Accident Chili

Ingredients

1 pound ground beef
1 teaspoon onion, chopped
1 (16 ounce) can red kidney beans, drained
1 (46 fluid ounce) can canned vegetable juice
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (14.5 ounce) can stewed tomatoes
2 teaspoons salt
garlic powder to taste
ground black pepper to taste

Directions

In a skillet over medium heat, brown the ground beef and cook the onion until tender. Drain grease.

In a pot, mix the beef and onion, beans, vegetable juice, tomato sauce, tomato paste, and tomatoes. Season with salt, garlic powder, and pepper. Bring to a boil, reduce heat to low, cover, and simmer 45 minutes, stirring occasionally.

Chili Cheese Toast

Ingredients

1 (4 ounce) can chopped green chilies
2 tablespoons mayonnaise
6 slices French bread, toasted
6 slices Monterey Jack or pepper jack cheese

Directions

In a bowl, combine the chilies and mayonnaise. Spread over each slice of bread. Top each with a cheese slice. Broil 4 in. from the heat for 3-4 minutes or until cheese is melted.

Grandma's Chili

Ingredients

2 pounds ground beef
1/2 onion, chopped
1/2 green bell pepper, chopped
salt and pepper to taste
1 (15 ounce) can baked beans
1 (4.5 ounce) can mushrooms,
drained
1 tablespoon brown sugar
1/4 teaspoon chili powder

Directions

In a large saucepan over medium high heat, saute the ground beef for 5 minutes, or until browned. Stir in the onion and green bell pepper and saute for 5 more minutes. Season with salt and pepper to taste.

Next, add the beans, mushrooms, brown sugar and chili powder to taste. Mix together well, reduce heat to low and let simmer for 20 minutes to 1 hour or more, depending on how much time you have and how thick you like your chili.

Jeff's Chili Con Queso

Ingredients

1 (8 ounce) package processed American cheese, cubed
1 (8 ounce) package mild Cheddar cheese, cubed
1 (7 ounce) can mild, chunky salsa
3/4 (15 ounce) can chili
1 (8 ounce) container sour cream
1 teaspoon chili powder
1 dash hot pepper sauce

Directions

In a medium saucepan over low heat, melt the processed American cheese and Cheddar cheese.

When cheeses are melted and thoroughly blended, mix in salsa, chili, sour cream, chili powder and hot pepper sauce. Cook and stir 10 to 15 minutes before serving warm.

Amazing Hawaiian Chicken Chili

Ingredients

2 pounds skinless, boneless chicken breast halves
1 cup barbecue sauce
2 tablespoons butter, divided
1 large onion, diced
2 cloves garlic, minced
1 large roasted red pepper, chopped
1 (6 ounce) can tomato paste
3 tablespoons chili powder
1 tablespoon ancho chile powder
1 tablespoon ground cumin
1 teaspoon ground ginger
1 tablespoon vanilla extract
1/2 teaspoon white sugar
1 (20 ounce) can pineapple chunks
1 (15 ounce) can kidney beans, drained
1 (15 ounce) can black beans, drained
1 (28 ounce) can chopped tomatoes, drained
1 (24 ounce) jar chipotle salsa
salt and pepper to taste

Directions

Place the chicken breasts and barbecue sauce in a gallon-sized zip top bag and allow to marinate for 30 minutes in the refrigerator.

Melt 1 tablespoon of butter in a large skillet placed over high heat, and add the chicken. Cook the chicken until it is browned and almost cooked through, about 5 minutes per side. Remove chicken from skillet, chop into 1 inch pieces, and place in the crock of a slow cooker.

Heat the remaining 1 tablespoon of butter in the skillet over medium-high heat, add the diced onion, garlic, and roasted red pepper, and cook and stir until the onion is softened, about 5 minutes. Stir in the tomato paste, chili powder, ancho chile powder, ground cumin, ground ginger, vanilla, and sugar. Cook, stirring, until blended, about 2 minutes. Transfer the mixture to the slow cooker.

Drain the canned pineapple and reserve the fruit. Stir the pineapple juice, kidney beans, black beans, tomatoes, and chipotle salsa into the ingredients in the slow cooker and set the heat to High. Allow the chili to cook on High until it begins to bubble, about 20 minutes. Turn the slow cooker to Low and cook for 1 additional hour.

Stir the reserved pineapple into the chili and continue to cook until the pineapple is warm, about 15 minutes. Salt and pepper the chili to taste and serve piping hot.

Melanie's Chili

Ingredients

1 pound ground beef
1 onion, chopped
1 (14.5 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
1 (16 ounce) can pinto beans
1 teaspoon chili powder
1 teaspoon ground cumin
1/2 teaspoon ground cayenne
pepper
1 teaspoon minced garlic

Directions

In a large saucepan over medium-high heat, cook beef and onion until meat is no longer pink. Stir in tomatoes, tomato sauce, beans, chili powder, cumin, cayenne and garlic. Cover, reduce heat and simmer 20 minutes.

Chili Bean Soup

Ingredients

1 medium onion, chopped
3 garlic cloves, minced
3 tablespoons olive or vegetable oil
4 cups vegetable broth
1 (16 ounce) can kidney beans, rinsed and drained
1 (4 ounce) can chopped green chilies
1/4 cup tomato paste
1 tablespoon soy sauce
1 tablespoon Worcestershire sauce
1 1/2 teaspoons brown sugar
1 1/2 teaspoons lime juice
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon ground cumin

Directions

In a large saucepan, saute onion and garlic in oil until tender. Stir in remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until heated through.

Pumpkin Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup chopped yellow bell pepper
1 clove garlic, minced
1 pound ground turkey
1 (14.5 ounce) can diced tomatoes
2 cups pumpkin puree
1 1/2 tablespoons chili powder
1/2 teaspoon ground black pepper
1 dash salt
1/2 cup shredded Cheddar cheese
1/2 cup sour cream

Directions

Heat the oil in a large skillet over medium heat, and saute the onion, green bell pepper, yellow bell pepper, and garlic until tender. Stir in the turkey, and cook until evenly brown. Drain, and mix in tomatoes and pumpkin. Season with chili powder, pepper, and salt. Reduce heat to low, cover, and simmer 20 minutes. Serve topped with Cheddar cheese and sour cream.

Five-Can Chili

Ingredients

1 (15 ounce) can chili with beans
1 (15 ounce) can mixed
vegetables, drained
1 (11 ounce) can whole kernel
corn, drained
1 (10.75 ounce) can condensed
tomato soup, undiluted
1 (10 ounce) can diced tomatoes
and green chilies

Directions

In a saucepan, combine all ingredients; heat through.

Fresh Tomato Chili Sauce

Ingredients

35 fresh tomatoes, peeled, seeded and chopped
3 fresh hot chile peppers, seeded and chopped
4 red bell peppers, cored, seeded and cut into 2-inch pieces
1 large onion, chopped
2 cups apple cider vinegar
1/3 cup fresh lime juice, or amount to taste
1 cup white sugar
1 cup packed brown sugar
1 tablespoon salt, or amount to taste

Directions

Place the tomatoes in a large pot over medium heat, and simmer 1 hour. Skim off any excess liquid or foam. Stir in the chile peppers, bell peppers, onion, vinegar, lime juice, white sugar, brown sugar, and desired amount of salt. Reduce heat to low, and simmer 3 to 5 hours until liquid reduces and thickens. Adjust seasonings to taste.

Remove chili sauce from heat, and skim off any foam. Pour into hot, sterilized jars, leaving 1/4 inch headroom. Adjust lids. Process for 10 minutes in a boiling-water bath.

Spicy Chili French Fries

Ingredients

4 large russet potatoes, peeled and cut into 1/4 inch thick fries
1/4 cup vegetable oil
1/4 cup tomato-vegetable juice cocktail
1 tablespoon chili powder
1 teaspoon ground cumin
2 teaspoons dried onion granules
1 teaspoon garlic powder
1 teaspoon cayenne pepper
1 teaspoon white sugar
1 tablespoon salt

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a large baking sheet.

Fill a large bowl with cold water, add the potatoes, and allow to soak for 10 minutes.

Whisk together the oil, vegetable juice cocktail, chili powder, ground cumin, onion granules, garlic powder, cayenne pepper, sugar, and salt in a large bowl. Drain the potatoes, and pat dry with paper towels. Toss the potatoes with the oil and spice mixture; stir until evenly coated. Arrange fries in a single layer on the prepared baking sheet.

Bake fries in preheated oven for 20 minutes. Turn and continue to bake until browned and crispy, about 20 additional minutes.

Skyline Chili II

Ingredients

2 pounds lean ground beef
2 onions, minced
35 black peppercorns
6 bay leaves, crushed
4 whole dried red chile peppers, seeded and diced
1/4 teaspoon crushed red pepper flakes
2 cloves garlic
1 (6 ounce) can tomato paste
3 cups water
4 tablespoons chili powder
1 teaspoon ground cayenne pepper
2 1/2 tablespoons distilled white vinegar
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground allspice
1 teaspoon Worcestershire sauce
1 teaspoon salt
1 cup shredded Colby cheese

Directions

Brown ground beef in skillet with onions. Drain fat.

Place the whole peppercorns, bay leaves, small red peppers, and crushed red pepper in a spice bag.

In a large pot combine the garlic, tomato paste, water, chili powder, ground red pepper, vinegar, cinnamon, allspice, Worcestershire sauce and salt with the ground beef, onions and spice bag. Cook over low heat for 3 to 4 hours.

When ready to serve, don't forget to remove spice bag and whole garlic cloves.

Emily's Chipotle Chili

Ingredients

- 1 pound bulk hot Italian sausage
- 2 pounds ground beef
- 5 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 teaspoon ground coriander
- 2 cloves garlic, minced
- 1 large onion, diced
- 1 (28 ounce) can diced tomatoes
- 1 (15 ounce) can tomato sauce
- 1 (14 ounce) can kidney beans (optional)
- 2 teaspoons minced chipotle peppers in adobo sauce
- 1 teaspoon salt
- ground black pepper
- 1 (6 ounce) can tomato paste

Directions

Cook sausage and ground beef in a large pot over medium-high heat until lightly browned and crumbly. When the meat has released its grease, and has begun to brown, drain off accumulated grease, and season with chili powder, cumin, and coriander. Cook and stir for 1 minute until fragrant, then stir in the garlic and onion. Cook until the onion has softened and turned translucent, about 4 minutes.

Stir in the diced tomatoes, tomato sauce, kidney beans, chipotle peppers, salt, and pepper. Bring to a simmer, then pour the chili into a slow cooker. Cover, and cook on Low for 8 to 10 hours. Stir in tomato paste an hour before the chili is done.

Green Chili Stew

Ingredients

1 tablespoon vegetable oil
2 pounds cubed beef stew meat
1 onion, chopped
1 (10 ounce) can diced tomatoes with green chile peppers
1 1/2 cups beef broth
1 (4 ounce) can chopped green chile peppers
1 teaspoon garlic salt
1 teaspoon ground cumin
salt to taste
ground black pepper to taste
2 large potatoes, peeled and cubed

Directions

In a large pot over medium heat, heat the oil and brown the stew meat and the onions until onions are translucent; about 5 minutes

Pour in the diced tomatoes with chiles, beef broth and chile peppers. Stir in the garlic salt and cumin. Salt and pepper to taste.

Bring to a boil, reduce heat and simmer for 1 hour. Add a little more beef broth or water if needed during simmering.

Stir in cubed potatoes to the mixture and simmer for an additional 30 minutes or until potatoes are tender.

Flatlander Chili

Ingredients

2 pounds lean ground beef
1 (46 fluid ounce) can tomato juice
1 (29 ounce) can tomato sauce
1 1/2 cups chopped onion
1/2 cup chopped celery
1/4 cup chopped green bell pepper
1/4 cup chili powder
2 teaspoons ground cumin
1 1/2 teaspoons garlic powder
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried oregano
1/2 teaspoon white sugar
1/8 teaspoon ground cayenne pepper
2 cups canned red beans, drained and rinsed

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Add all ingredients to a large kettle. Bring to boil. Reduce heat and simmer for 1 to 1 1/2 hours, stirring occasionally.

Vegan Chili

Ingredients

1 (12 ounce) package vegetarian
burger crumbles
1 (15 ounce) can tomato sauce
1 cup water
1 small onion, chopped
3 cloves garlic, minced
1 tablespoon vegetarian
Worcestershire sauce
1 teaspoon liquid smoke flavoring
2 teaspoons chili powder
1/8 teaspoon black pepper
1 teaspoon dry mustard
1 teaspoon salt
1/8 teaspoon red pepper flakes

Directions

In a large pot combine crumbles, tomato sauce, water, onion, garlic, Worcestershire sauce, liquid smoke, chili powder, black pepper, mustard, salt and pepper flakes. Cook on low heat for 30 minutes, or until heated through.

Chicken and Black Bean Chili

Ingredients

2 tablespoons cooking oil
3 large skinless, boneless chicken breast halves - cut into 1 inch pieces
sea salt to taste
1 tablespoon chili powder, or to taste
1/2 tablespoon ground cumin, or to taste
1 dried chipotle chili pepper, ground into powder
ground black pepper to taste
1/2 teaspoon ground cayenne pepper
1 small yellow onion, diced
1 medium green bell pepper, diced
1 medium yellow bell pepper, diced
5 cups water
1 (15 ounce) can kidney beans, undrained
1 (15 ounce) can black beans, undrained
1 (11 ounce) can whole kernel corn, drained
1 teaspoon green pepper sauce (e.g., Tabasco®)
1 (6 ounce) can roasted garlic tomato paste
1 bunch fresh cilantro, chopped

Directions

Heat the oil in a large pot over medium heat. Place chicken in the pot; brown on all sides. Season with sea salt, chili powder, cumin, ground chipotle, black pepper, and cayenne pepper. Mix in onion, green bell pepper, and yellow bell pepper. Pour in about 3 cups water, and continue cooking 10 minutes, until about 1/2 the water has evaporated.

Mix the kidney beans, black beans, and corn into the pot. Season with green pepper sauce. Reduce heat to low, and mix in remaining 2 cups water and tomato paste. Simmer, stirring occasionally 30 minutes, or until thickened. Top with cilantro to serve.

Chili Cheese Turnovers

Ingredients

2 (10 ounce) containers
refrigerated pizza crust
2 cups shredded Mexican cheese
blend
1 (15 ounce) can chili without
beans
1 (15 ounce) can ranch-style
beans or chili beans, drained
1 (10 ounce) can diced tomatoes
with green chilies, drained
1 cup sour cream

Directions

On a lightly floured surface, press pizza dough into two 12-inch squares. Cut each into four 6-inch squares. In a bowl, combine the cheese, chili and beans. Spoon 1/2 cup in the center of each square. Fold dough diagonally over filling; press edges to seal.

Place in two greased 15-in. x 10-in. x 1-in. baking pans. Bake at 425 degrees F for 13-18 minutes or until golden brown. Cool for 5 minutes. Meanwhile, in a small bowl, combine tomatoes and sour cream. Serve with turnovers.

Summer Vegetarian Chili

Ingredients

2 tablespoons extra-virgin olive oil
1 cup chopped red onion
5 large cloves garlic, crushed or minced
2 tablespoons chili powder, or more to taste
2 teaspoons ground cumin
2 cups juicy chopped fresh tomatoes
1 (15 ounce) can no-salt-added black beans, drained
1 cup water (or red wine)
1 cup chopped bell pepper (any color)
1 cup chopped zucchini
1 cup corn kernels
1 cup chopped white or portobello mushrooms
1 cup chopped fresh cilantro, packed
1/8 teaspoon cayenne pepper, or more to taste
Salt and freshly ground black pepper, to taste

Directions

Heat oil in medium pot. Add onion, garlic, chili powder and cumin. Saute over medium heat until onion is soft, about 5 minutes. Add remaining ingredients (except garnishes) and stir. Bring to a boil, then lower heat and simmer 20 minutes or until vegetables are soft. Add more liquid if needed.

Serve alone or over rice (preferably brown). Garnish if desired with any of the following: reduced-fat cheddar cheese, onion, fat-free sour cream, guacamole, fresh cilantro.

Green Chili Chicken Burgers

Ingredients

1 avocado, peeled and pitted
1/2 cup fresh cilantro leaves
2 tablespoons reduced-fat sour cream
1/2 teaspoon chili powder
salt and pepper to taste

1 pound ground chicken breast
1 (4 ounce) can chopped green chile peppers, drained
1 fresh jalapeno pepper, seeded if desired and finely diced
3 green onions, finely chopped
1 tablespoon dried oregano
1 teaspoon salt
1 teaspoon garlic powder
ground black pepper to taste

4 slices Cheddar cheese
4 hamburger buns, split
1 cup shredded lettuce
1/3 cup salsa

Directions

To make the guacamole, place the avocado, cilantro, sour cream, chili powder, salt, and pepper in a food processor and pulse until smooth..

Mix chicken, canned chiles, jalapeno pepper, green onions, oregano, salt, garlic powder, and pepper in a bowl. Form the mixture into 4 patties.

Preheat an outdoor grill for medium heat.

Lightly oil the grill grate. Grill each patty 5 minutes per side, until well done. Move the patties to a cooler area of the grill to keep warm, and top each patty with a slice of Cheddar cheese. Lightly grill the buns while the cheese is melting.

Spread the bottom of each bun with guacamole, and top with 1/4 cup of shredded lettuce and a grilled chicken burger. Spoon 1 tablespoon of salsa on each burger and top with the other half of the bun to serve.

Hawaiian-Style Chili

Ingredients

2 pounds ground beef
6 onions, chopped
2 red bell peppers, seeded and chopped
2 (16 ounce) cans stewed tomatoes, with juice
2 (15.5 ounce) cans kidney beans, with liquid
1 (16 ounce) can tomato sauce
1 (16 ounce) can pineapple chunks, drained
2 tablespoons chili powder
2 teaspoons salt

Directions

Heat a large Dutch oven until hot over high heat. Add the ground beef, and cook until barely pink, stirring constantly to break into small pieces. Stir in onions and bell pepper, cook until the meat has browned, and the onions have softened and turned translucent, about 5 minutes. Pour meat into a large mesh strainer and press to expel excess fat.

Place meat back into Dutch oven along with stewed tomatoes, kidney beans, tomato sauce, and pineapple chunks; season with chili powder and salt. Bring to a boil, then reduce heat to medium-low and simmer uncovered for 10 minutes, or until chili reaches desired consistency.

Jen's Hearty Three Meat Chili

Ingredients

1 pound hot or sweet Italian sausage
1 pound ground beef
1/2 onion, chopped
1 1/2 pounds beef stew meat, cut into 1/2 inch pieces
1 (28 ounce) can diced tomatoes
1 (12 fluid ounce) bottle dark beer
2 cups water
1/4 cup chili powder, or to taste
1/4 teaspoon red pepper
1/4 teaspoon white pepper
1/4 cup white sugar
1/2 teaspoon ground cinnamon
salt and black pepper to taste
3 tablespoons tomato paste (optional)
1 (15 ounce) can kidney beans, rinsed and drained (optional)

Directions

Cook and stir sausage in a large skillet over medium heat until browned. Drain; place sausage in a pot large enough to hold all ingredients. In same skillet, cook and stir onion with ground beef over medium heat until beef is browned and onions are tender; drain and add to the large pot.

In same skillet, cook and stir stew beef over medium heat until browned. Without draining, pour stew beef into the large pot.

Pour tomatoes, beer, and water into the pot with meats. Stir in chili powder, red pepper, white pepper, sugar, and cinnamon. Season to taste with salt and black pepper. Simmer until stew beef is very tender, at least 2 hours, stirring occasionally and adding more water as needed. If you prefer a thicker chili, thicken as needed with tomato paste. If using kidney beans, add them 10 minutes before serving, just in time to heat through.

Jammin' Tarheel Chili

Ingredients

2 1/2 pounds ground beef
3 tablespoons olive oil
3 stalks celery, diced
2 large onions, diced
2 cloves garlic, minced
1 (29 ounce) can tomato sauce
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can mushrooms, drained
1 1/2 cups dark beer
2 (16 ounce) cans chili beans, drained
1 (15 ounce) can kidney beans, drained
1 tablespoon ground cumin
1/4 cup chili powder
2 teaspoons ground coriander
2 teaspoons cayenne pepper
1 dash Worcestershire sauce

Directions

In a large skillet over medium heat, cook beef until brown. Drain.

In a large pot over medium heat, cook celery, onions and garlic in olive oil until onion is translucent. Stir in beef, tomato sauce, tomatoes, mushrooms, beer, chili beans, kidney beans, cumin, chili powder, coriander, cayenne and Worcestershire. Simmer over low heat 3 hours, until flavors are well blended.

Cheesy Chili Dip II

Ingredients

1 (15 ounce) can chili
1 (8 ounce) package cream
cheese, cubed
2 (8 ounce) packages shredded
mozzarella cheese
garlic powder to taste
ground black pepper to taste

Directions

Preheat the broiler.

In a shallow, medium baking dish, spread the chili and mix in cream cheese. Microwave on high 1 minute, or until cheese is melted and creamy.

Stir in 1/2 the mozzarella cheese, garlic powder and pepper. Microwave on high 1 minute, or until melted.

Top the mixture with remaining mozzarella cheese.

Broil 5 minutes, or until cheese is bubbly and lightly browned.

Chili Cheese Puff

Ingredients

5 eggs
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1 cup cottage cheese
2 cups shredded Monterey Jack cheese
1/4 cup butter or margarine, melted
1 (4 ounce) can chopped green chilies, drained

Directions

In a large mixing bowl, beat eggs well. Stir in next five ingredients. Add green chilies. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Serve immediately.

Chicken 'N' Chilies Casserole

Ingredients

1 cup sour cream
1 cup light cream
1 cup chopped onion
1 (4 ounce) can chopped green chilies
1 teaspoon salt
1/2 teaspoon pepper
1 (2 pound) package frozen loose-pack hash brown potatoes
2 1/2 cups cubed cooked chicken
2 1/2 cups shredded Cheddar cheese, divided

Directions

In a large bowl, combine sour cream, light cream, onion, chilies, salt and pepper. Stir in potatoes, chicken and 2 cups of the cheese. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 1 hour and 15 minutes or until golden brown. Sprinkle with remaining cheese before serving.

Zippy Vegetable Chili

Ingredients

1 1/2 cups chopped onions
3/4 cup chopped sweet red pepper
3/4 cup chopped green pepper
1 (14.5 ounce) can vegetable broth
2 (10 ounce) cans diced tomatoes and green chiles
1/2 cup salsa
1 tablespoon chili powder
1 teaspoon ground cumin
3/4 teaspoon garlic powder
1 (15 ounce) can pinto beans, rinsed and drained
1 cup fresh or frozen corn
1 cup shredded reduced-fat Cheddar cheese

Directions

In a large saucepan, bring onions, peppers and broth to a boil. Reduce heat; cover and simmer for 5 minutes. Add tomatoes, salsa and seasonings; return to a boil. Reduce heat; simmer, uncovered, for 12-15 minutes. Add beans and corn; simmer 5 minutes longer or until heated through, stirring occasionally. Garnish each serving with cheese.

Mulholland's Idaho Chili

Ingredients

3 cups dried red beans
9 cups water
4 ounces jalapeno peppers, thinly sliced
1 tablespoon garlic powder
1 tablespoon ground cumin
1 1/2 teaspoons dried oregano

2 pounds ground beef
1 large onion, chopped
1 teaspoon salt
4 (14.5 ounce) cans diced tomatoes
1 (12 ounce) can tomato paste

Directions

Sort and rinse beans, then place into a large pot along with the water, jalapeno peppers, garlic powder, cumin, and oregano. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the beans are tender, 1 1/2 to 2 hours.

Heat a large skillet over medium-high heat, and stir in the ground beef and onion. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir the beef into the simmering beans along with the salt, diced tomatoes, and tomato paste. Return to a simmer, and cook for 15 minutes. Remove from the heat, and allow to stand for a few minutes before serving.

Chili With Pulled Beef & Pork for a Crowd

Ingredients

2 (2 pound) flat, boneless beef chuck roasts, patted dry
8 country-style pork ribs, patted dry
1/2 cup vegetable oil or other flavorless oil
Salt and freshly ground black pepper
2 tablespoons ground cumin
1 cup mild chili powder
4 teaspoons dried oregano
4 teaspoons ground cumin
4 large onions, diced
2 (28 ounce) cans crushed tomatoes
1 (16 ounce) can crushed tomatoes
12 garlic cloves, minced
2 ounces bittersweet chocolate, coarsely chopped
4 (15.5 ounce) cans pinto or kidney beans, rinsed (optional)

Directions

Adjust oven rack to middle position; heat oven to 450 degrees. Set a large, heavy-duty roasting pan over 2 burners on medium heat.

Pour 2 Tbs. oil into a medium bowl. Add half the meat; coat. Generously sprinkle with salt, pepper, and 1 Tb. cumin. Repeat entire process with rest of meat.

Increase heat under roasting pan to medium-high. Add half the meat; cook until a solid brown crust forms on one side, 4 to 5 minutes. Turn over; cook until a crust again forms, 4 to 5 minutes. Transfer meat to a soup pot. Brown remaining meat; add to soup pot. Set roasting pan aside. Add 2 1/2 cups water to the soup pot and cover with heavy-duty foil, pressing down so foil is concave and touches the meat. Seal foil around the top of the pot so it is airtight; place lid on pot. Heat until you hear pan juices bubble. Set pot in oven. Cook, without checking, 90 minutes (meat should be very tender). Carefully remove from oven and let cool. Shred pork and beef into bite-size pieces, discarding pork bones. Measure meat juices, then add enough water to equal 12 cups.

Meanwhile, in a medium skillet over low heat, slow-toast chili powder, oregano and remaining 4 teaspoons cumin, stirring constantly, until spices are fragrant and darker in color; be careful not to burn. Set roasting pan over two burners on medium-high heat; add remaining 1/4 cup oil. Add onions; saute until soft, 7 to 8 minutes. Add spices, tomatoes, meat and juices. Simmer until flavors are unified, 1 to 1 1/2 hours. Add garlic, chocolate and optional beans; simmer 5 minutes. Serve.

Vegan Taco Chili

Ingredients

- 1 tablespoon olive oil
- 1 pound sliced fresh mushrooms
- 2 cloves garlic, minced
- 1 small onion, finely chopped
- 2 stalks celery, chopped
- 1 (29 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 3 (15 ounce) cans kidney beans
- 1 (11 ounce) can Mexican-style corn

Directions

Heat the oil in a large skillet. Sauté the mushrooms, garlic, onion and celery until tender. Transfer them to a stock pot or slow cooker. Stir in the tomato sauce, tomato paste, beans and Mexican-style corn. Cook for at least an hour to blend the flavors.

Chili Potato Burritos

Ingredients

4 potatoes, peeled and chopped
1 cup shredded Colby-Monterey Jack cheese
2 teaspoons chili powder
1 teaspoon ground cumin
1 clove garlic, minced
salt and pepper to taste
8 (6 inch) flour tortillas
1/2 cup red enchilada sauce

Directions

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes. Drain, cool and mash.

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, combine mashed potatoes, 3/4 cup cheese, chili powder, cumin, garlic, salt and pepper. Spoon evenly into tortillas, and roll up. Place rolled tortillas side by side in a 8x8 inch baking pan. Spread enchilada sauce evenly over the top, and sprinkle with remaining cheese.

Bake in the preheated oven 15 minutes, or until cheese is bubbly.

Turkey-Lentil Chili

Ingredients

2 cups dry lentils
2 quarts vegetable broth
2 tablespoons extra-virgin olive oil
4 cloves garlic, minced
1 large onion, chopped
2 stalks celery, chopped
1 pound turkey sausage
2 tomatoes, peeled, seeded, and chopped
1 teaspoon ground turmeric
1 teaspoon ground cumin
1/2 teaspoon dried thyme leaves
1 pinch crushed red pepper flakes
sea salt to taste
1 (8 ounce) container plain lowfat yogurt
1/4 cup chopped fresh parsley for garnish

Directions

Bring lentils and vegetable broth to a boil in a large pot over high heat. Reduce heat to medium, and simmer for 10 minutes.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Stir in the garlic, onion, celery, and sausage; cook and stir until the sausage is crumbly and no longer pink, about 10 minutes. Stir in tomatoes, turmeric, cumin, thyme, and red pepper flakes; cook 5 minutes more.

Stir the sausage mixture into the simmering lentils. Continue simmering until the lentils are tender, 20 to 30 minutes. Season to taste with salt. Garnish each serving with a dollop of yogurt and a sprinkle of chopped parsley to serve.

White Chili II

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves - cubed
1 bunch green onions, thinly sliced
1 red bell pepper, chopped
1 yellow bell pepper, chopped
4 fresh jalapeno peppers, seeded and minced
1 clove garlic, minced
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/2 teaspoon dried sage
1/2 teaspoon ground cumin
1/2 teaspoon ground white pepper
1 tablespoon olive oil
3 tablespoons butter
1/4 cup all-purpose flour
2 cups chicken broth
2 (14 ounce) cans great Northern beans, undrained

Directions

In a large skillet, heat olive oil over medium heat. Add chicken, and saute until cooked through. Remove the chicken from the pan.

Saute the onion, red bell pepper, yellow bell pepper, jalapeno chile peppers and garlic in the same skillet. Return the chicken, along with the ginger, salt, sage, cumin and white pepper. Mix thoroughly.

In a separate small saucepan or skillet, melt butter or margarine over medium heat. Stir in flour to make a roux. Whisk in the chicken broth and mix all together. Stir this mixture into the sauteed chicken and vegetables.

Stir in the beans with can liquid, and simmer all over low heat for 15 to 20 minutes or until cooked and heated through.

White Bean Turkey Chili

Ingredients

1 1/2 pounds ground lean turkey
2 medium onions, chopped
1 1/2 teaspoons dried oregano
1 1/2 teaspoons ground cumin
1 (28 ounce) can diced tomatoes, undrained
3 cups beef broth
1 (8 ounce) can tomato sauce
1 tablespoon chili powder
1 tablespoon baking cocoa
2 bay leaves
1 teaspoon salt
1/4 teaspoon ground cinnamon
3 (15 ounce) cans white kidney or cannellini beans, rinsed and drained

Directions

In a Dutch oven or kettle, cook the turkey and onions over medium heat until meat is no longer pink; drain. Add oregano and cumin; cook and stir 1 minute longer. Stir in tomatoes, broth, tomato sauce, chili powder, cocoa, bay leaves, salt and cinnamon. Bring to a boil. Reduce heat; cover and simmer for 45 minutes. Add beans; heat through. Discard bay leaves before serving.

Spicy Beanless Chili

Ingredients

1/2 pound ground beef
1/3 cup chopped green pepper
2 tablespoons chopped onion
1 garlic clove, minced
1 (8 ounce) can tomato sauce
1 (5.5 ounce) can tomato juice
1/2 cup water
2 tablespoons chili powder
1/2 teaspoon dried oregano
1/2 teaspoon paprika
1/4 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1/8 teaspoon salt

Directions

In a large saucepan, cook beef, green pepper, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, tomato juice, water, chili powder, oregano, paprika, cumin and cayenne and salt if desired. Bring to a boil. Reduce heat; simmer, uncovered, for 45 minutes or to desired thickness.

Fried Whole Tilapia with Basil and Chilies

Ingredients

1 whole (10 ounce) fresh tilapia, cleaned and scaled
1 quart oil for deep frying

2 tablespoons cooking oil
5 large red chili peppers, sliced
5 cloves garlic, chopped
1 yellow onion, chopped
2 tablespoons fish sauce
2 tablespoons light soy sauce
1/4 cup Thai basil leaves
1/4 cup chopped cilantro

Directions

Heat 1 quart oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). If you do not have a thermometer, then dip the head of the fish into the oil; if it sizzles, it is ready, if it does not sizzle, then wait a couple minutes and try again.

Rinse the fish and dry well. Make several angled slits along the body of the fish, cutting down to the rib bones. Make two lateral slits along the back of the fish, from head to tail, on either side of the dorsal fin. These cuts will ensure quick cooking and maximum crispiness.

Gently slip the fish into the oil and fry until crispy, 7 to 10 minutes. Carefully remove the fish from the oil and let it drain on paper towels. Place on a large serving platter.

While the fish drains, heat 2 tablespoons oil in a large skillet. Cook and stir the chili peppers, garlic, and onion in the hot oil until lightly browned, 5 to 7 minutes. Stir the fish sauce and soy sauce into the mixture, remove from heat, and fold the Thai basil and cilantro into the mixture. Pour the sauce over the fish to serve.

Cold Day Chili

Ingredients

1 pound ground beef
1 medium onion, halved and thinly sliced
2 (16 ounce) cans kidney beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
1/2 cup water
1 tablespoon brown sugar
1 tablespoon chili powder
1 tablespoon vinegar
2 teaspoons prepared mustard
1 teaspoon salt
1/8 teaspoon pepper

Directions

In a large saucepan over medium heat, cook beef and onion until the meat is no longer pink; drain. Add the remaining ingredients. Bring to a boil; reduce heat. Cover and simmer for 10 minutes or until heated through.

Green Chili Stew

Ingredients

1 1/2 pounds pork neck bones
2 (7 ounce) cans diced green chiles
2 pounds potatoes, cubed
28 ounces chopped stewed tomatoes
1 large sweet onion, cubed
3 stalks celery, chopped
1 teaspoon ground cumin
2 tablespoons chili powder
4 cups water

Directions

Preheat oven to 400 degrees F (200 degrees C). Place bones into a heavy roasting pan and add enough water to cover bottom of pan. Cover pan with a tight fitting lid and cook until browned. You may need to add more water while it is cooking so be sure to check.

In a large stock pot, combine browned boned, chilies, potatoes, tomatoes, onion, celery, cumin, chili pepper and liquid. Simmer for 5 to 6 hours.

Remove bones from soup, remove any meat, and place meat back into soup. Once vegetables are tender, serve.

Chili Cheddar Biscuits

Ingredients

1 1/3 cups all-purpose flour
3 teaspoons baking powder
3 teaspoons dried parsley flakes
1 teaspoon chili powder
1/4 teaspoon salt
1/2 cup cold butter or margarine
1/2 cup milk
1 egg, beaten
1 1/2 cups shredded Cheddar
cheese

Directions

In a large bowl, combine the dry ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in milk and egg just until moistened. Add cheese; mix well. Turn onto a lightly floured surface. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place 1 in. apart on an ungreased baking sheet. Bake at 450 degrees F for 8-10 minutes or until golden brown. Serve warm.

Lucie's Vegetarian Chili

Ingredients

1/3 cup olive oil
2 cups chopped onion
3/4 cup chopped celery
1 cup chopped green bell pepper
1 cup chopped carrots
1 tablespoon minced garlic
2 cups chopped mushrooms
1/4 teaspoon crushed red pepper flakes
1 tablespoon ground cumin
2 tablespoons chili powder
3/4 teaspoon dried basil
2 teaspoons salt
1/2 teaspoon ground black pepper

2 cups tomato juice
3/4 cup bulgur wheat
2 cups chopped tomatoes
1 (20 ounce) can kidney beans, undrained
1/2 teaspoon hot pepper sauce (such as Tabasco®)
2 tablespoons lemon juice
3 tablespoons tomato paste
1 tablespoon Worcestershire sauce
1/4 cup dry red wine
2 tablespoons canned chopped green chile peppers, or to taste

Directions

Heat the olive oil in a large pot over high heat. Stir in the onion, celery, green bell pepper, carrot, garlic, mushrooms, red pepper flakes, cumin, chili powder, basil, salt, and pepper. Cook and stir until the vegetables begin to soften, about 2 minutes. Stir in the tomato juice, bulgur wheat, chopped tomatoes, kidney beans, hot pepper sauce, lemon juice, tomato paste, Worcestershire sauce, red wine, and green chile peppers. Bring to a boil, stirring frequently. Reduce heat to medium-low, and simmer, uncovered, 20 minutes before serving.

Chili Cheese Dip I

Ingredients

60 ounces chili with beans
2 (8 ounce) packages cream
cheese, softened
2 cups shredded Cheddar cheese

Directions

In a slow cooker, combine chili, cream cheese, and Cheddar cheese. Set the slow cooker to a low temperature, and let the dip cook until all of the cheeses have melted. Serve warm.

Green Chili Grilled Cheese

Ingredients

4 slices bread
4 slices Cheddar cheese
1 (4 ounce) can chopped green chilies, drained
2 tablespoons butter or margarine, softened

Directions

Top two slices of bread with two slices of cheese; sprinkle with chilies. Top with remaining bread. Butter the outsides of sandwiches. In a large skillet over medium heat, cook sandwiches on both sides until golden brown and cheese is melted.

White Chili with Chicken

Ingredients

1 medium onion, chopped
1 jalapeno pepper, seeded and chopped* (optional)
2 garlic cloves, minced
1 tablespoon vegetable oil
4 cups chicken broth
2 (15.5 ounce) cans great northern beans, rinsed and drained
2 tablespoons minced fresh parsley
1 tablespoon lime juice
1 teaspoon ground cumin
2 tablespoons cornstarch
1/4 cup cold water
2 cups cubed, cooked chicken

Directions

In a large saucepan, cook onion, jalapeno if desired and garlic in oil until tender. Stir in broth, beans, parsley, lime juice and cumin; bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Combine cornstarch and water until smooth; stir into chili. Add chicken. Bring to a boil; cook and stir for 2 minutes or until thickened.

Chili-Cumin Bean Salad

Ingredients

4 cups chopped tomatoes
1 (15 ounce) can yellow hominy,
drained
1 (15 ounce) can black beans,
rinsed and drained
1 (15 ounce) can pinto beans,
rinsed and drained
1 1/2 cups chopped red onion
1 cup minced fresh cilantro or
parsley
1/4 cup lime juice
3 tablespoons olive or canola oil
2 1/2 teaspoons chili powder
2 1/2 teaspoons ground cumin
1 teaspoon pepper
1/2 teaspoon salt

Directions

In a large bowl, combine the tomatoes, hominy, beans, onion and cilantro. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over salad and toss to coat. Refrigerate for at least 2 hours before serving.

Pork 'N' Green Chili Tortillas

Ingredients

1/3 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper
2 pounds pork tenderloin, cubed
1/4 cup vegetable oil
6 (4 ounce) cans chopped green chilies
1/2 cup salsa
12 (8 inch) flour tortillas
Shredded Cheddar cheese

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add pork cubes and shake to coat. In a large saucepan or skillet, cook pork in oil over medium heat until no longer pink. Add the chilies and salsa. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until meat is tender. Spoon 1/2 cup onto each tortilla; sprinkle with cheese and roll up.

Vegetarian Chili

Ingredients

1 (12 ounce) package frozen
burger-style crumbles
2 (15 ounce) cans black beans,
rinsed and drained
2 (15 ounce) cans dark red kidney
beans
1 (15 ounce) can light red kidney
beans

1 (29 ounce) can diced tomatoes
1 (12 fluid ounce) can tomato juice
5 onions, chopped
3 tablespoons chili powder
1 1/2 tablespoons ground cumin
1 tablespoon garlic powder
2 bay leaves
salt and pepper to taste

Directions

In a large pot, combine meat substitute, black beans, kidney beans, diced tomatoes, tomato juice, onions, chili powder, cumin, garlic powder, bay leaves, salt and pepper. Bring to a simmer and cover. Let the chili simmer for at least 1 hour before serving.

Chili Chicken II

Ingredients

1/2 teaspoon cider vinegar
1 teaspoon soy sauce
2 tablespoons ginger garlic paste
1 tablespoon chili sauce
salt to taste
1 pound skinless, boneless
chicken breast meat - cut into
bite-size pieces
1 tablespoon vegetable oil
1 onion, chopped
1 green bell pepper, chopped
1 tomato, chopped
1 teaspoon cornstarch
1/2 cup water

Directions

In a glass dish mix together the vinegar, soy sauce, ginger garlic paste, chili sauce and salt. Place chicken in dish, cover and marinate in the refrigerator for 3 to 4 hours.

Remove chicken pieces from dish and set marinade aside. Saute chicken pieces in a small skillet in a little bit of oil. Then heat oil in a medium skillet and saute onions, bell pepper and tomato. Add the marinade and sauteed chicken pieces. Cover skillet and let all simmer for 5 to 7 minutes, or until chicken is cooked through and no longer pink inside. Combine cornstarch and water and mix together to make a paste. Add paste to skillet and stir until mixture thickens.

Chili Seasoning Mix I

Ingredients

1 tablespoon paprika
2 1/2 teaspoons seasoning salt
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon ground cayenne
pepper
1 teaspoon seasoned pepper
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano

Directions

In a bowl, stir together paprika, seasoning salt, onion powder, garlic powder, cayenne, seasoned pepper, thyme and oregano. Store in an airtight container.

Red Zone Chili

Ingredients

1 (12 ounce) package Hebrew National[®] Beef Franks, sliced
1/2 pound ground sirloin beef, uncooked
1 (28 ounce) can Hunt's[®] Petite Diced Tomatoes, undrained
1 (15 ounce) can Ranch Style[®] Black Beans
1 (15 ounce) can Ranch Style[®] Pinto Beans
1 (8 ounce) can Hunt's[®] Tomato Sauce-No Salt Added
1 cup finely chopped onion
1 cup finely chopped poblano chile with seeds
2 tablespoons finely chopped jalapeno chile with seeds
2 tablespoons Gebhardt[®] Chili Powder
1 tablespoon ancho chile powder
1 tablespoon brown sugar
1 tablespoon minced garlic
2 teaspoons ground cumin

Directions

Place all ingredients in 4-quart slow cooker; stir to combine thoroughly.

Cook on LOW setting 6-1/2 hours or until vegetables are tender.

Zippy Three-Bean Chili

Ingredients

1 pound lean ground beef
1/2 cup chopped onion
1 cup chopped fresh mushrooms
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 clove garlic, minced
2 cups water
1 (14.5 ounce) can diced tomatoes and green chilies, undrained
1 (1.25 ounce) package reduced sodium taco seasoning
1 (15.5 ounce) can great northern beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
8 tablespoons shredded reduced-fat Cheddar cheese, divided

Directions

In a large saucepan, cook beef and onion over medium heat until meat is no longer pink; drain. Add the mushrooms, peppers and garlic; cook and stir 3 minutes longer or until vegetables are almost tender. Stir in the water, tomatoes and taco seasoning. Bring to boil. Reduce heat; simmer, uncovered, for 30 minutes. Add beans; simmer 30 minutes longer. Sprinkle each serving with 1 tablespoon cheese.

Chili III

Ingredients

1 pound ground beef
1 onion, chopped
2 cups tomato puree
1 (15 ounce) can kidney beans
4 potatoes, cubed
2 1/2 tablespoons chili powder
2 teaspoons salt
2 cups water

Directions

In a large saucepan over medium high heat, saute the ground beef and the onions about 5 minutes, or until the onions are almost tender. Drain the fat. Add the pureed tomatoes, kidney beans, potatoes, chili powder, salt and water.

Reduce heat to low and simmer about 30 minutes, or until potatoes are tender. Add another cup of water if a thinner chili is desired.

Ingredients

2 tablespoons vegetable oil
2 onions, chopped
3 cloves garlic, minced
1 pound ground beef
3/4 pound beef sirloin, cubed
1 (14.5 ounce) can peeled and diced tomatoes with juice
1 (12 fluid ounce) can or bottle dark beer
1 cup strong brewed coffee
2 (6 ounce) cans tomato paste
1 (14 ounce) can beef broth
1/2 cup packed brown sugar
3 1/2 tablespoons chili powder
1 tablespoon cumin seeds
1 tablespoon unsweetened cocoa powder
1 teaspoon dried oregano
1 teaspoon ground cayenne pepper
1 teaspoon ground coriander
1 teaspoon salt
4 (15 ounce) cans kidney beans
4 fresh hot chile peppers, seeded and chopped

Directions

Heat oil in a large saucepan over medium heat. Cook onions, garlic, ground beef and cubed sirloin in oil for 10 minutes, or until the meat is well browned and the onions are tender.

Mix in the diced tomatoes with juice, dark beer, coffee, tomato paste and beef broth. Season with brown sugar, chili powder, cumin, cocoa powder, oregano, cayenne pepper, coriander and salt. Stir in 2 cans of the beans and hot chile peppers. Reduce heat to low, and simmer for 1 1/2 hours.

Stir in the 2 remaining cans of beans, and simmer for another 30 minutes.

Chili Cornmeal Crescents

Ingredients

1 (.25 ounce) package active dry yeast
1 3/4 cups warm water (110 degrees to 115 degrees F)
1 egg
2 tablespoons olive or vegetable oil
1 1/2 cups cornmeal
1/3 cup sugar
1 tablespoon chili powder
1 teaspoon salt
4 cups all-purpose flour

Directions

In a small bowl, dissolve yeast in water. In a mixing bowl, beat egg and oil. Add cornmeal, sugar, chili powder, salt, yeast mixture and 2 cups flour; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide in half. Roll each portion into a 12-in. circle. Cut into 12 wedges. Roll up each wedge, starting with wide end. Place on greased baking sheet; curve into a crescent shape. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for about 20 minutes or until browned. Cool on wire racks.

Chili-Stuffed Flank Steak

Ingredients

1 1/4 pounds lean flank steak,
pocket cut
1 (14.5 ounce) can chili with
beans, drained
1/4 cup canned diced green chiles
2 teaspoons chili powder
1 cup low sodium barbecue sauce

Directions

Heat a grill to high heat.

Place the flank steak on a sheet of heavy duty foil and fill the pocket of the flank steak with chili and diced chilies. Secure the opening of the flank steak with a skewer. Rub the surface of the steak with a thin film of oil (about 2 teaspoons) and season with the chili powder.

Clean the grill grate with a metal brush and rub with oil. Put the steak on the grill, cover, and grill to medium-rare, about 8 minutes, turning once halfway through. Coat the flank steak with barbecue sauce and grill another minute on each side.

Remove skewer, and cut flank steak in thin slices against the grain and serve.

Big Game Day Chili

Ingredients

2 tablespoons vegetable oil
2 yellow onions, chopped
1 sweet onion, chopped
1 head garlic, peeled and minced
1 yellow bell pepper, chopped
1 orange bell pepper, chopped
2 pounds cubed beef stew meat
2 pounds Italian sausage meat
4 slices applewood smoked
bacon, cut into 1-inch pieces
2 (28 ounce) cans tomato sauce
2 (6 ounce) cans tomato paste
2 (14 ounce) cans black beans,
rinsed and drained
2 (14.5 ounce) cans kidney beans,
rinsed and drained
1 (7 ounce) can chipotle peppers
in adobo sauce, chopped
2 cups beef broth
1 (12 fluid ounce) bottle dark beer
1/4 teaspoon chili powder, or to
taste
1/4 cup crumbled dried oregano
1 tablespoon fresh-ground black
pepper
2 teaspoons salt, or amount to
taste
2 1/2 ounces dark chocolate
candy bar

Directions

Heat the oil in a large deep pot over medium-high heat, and stir in the onions, garlic, and bell peppers. Cook and stir until the onions are transparent, about 5 minutes. Add the beef stew meat, sausage, and bacon. Cook until meats are evenly browned. Drain the fat.

Stir in the tomato sauce, tomato paste, black beans, kidney beans, chipotle peppers with sauce, beef broth, beer, chili powder, oregano, pepper, salt, and chocolate. Bring the mixture to a boil. Reduce heat to low and simmer for at least 1 hour; 2 hours is preferred.

Quick and Easy Chicken Chili

Ingredients

1 (15.5 ounce) can corn
1 (15.5 ounce) can white hominy
2 (15.5 ounce) cans pinto beans
2 (15.5 ounce) cans kidney beans
1 (12 ounce) jar salsa
2 tablespoons chili powder
2 tablespoons ground cumin
1 cup water
1 pound shredded cooked chicken

Directions

Stir together the corn, hominy, pinto beans, and kidney beans in a large saucepan over medium heat; bring to a boil. Stir in the salsa, chili powder, cumin, and water; return to a boil. Cook another 15 minutes. Stir in the chicken to serve.

Fiesta Chili Dogs

Ingredients

3 (15 ounce) cans chili without beans
2 (10.75 ounce) cans condensed cheddar cheese soup, undiluted
1/2 cup minced fresh cilantro or parsley, divided
1 jalapeno pepper, seeded and minced
2 garlic cloves, minced
24 hot dogs
24 hot dog buns, split and toasted
2 (4 ounce) cans sliced black olives, drained
1 medium onion, chopped
3 cups crushed corn chips

Directions

In a large saucepan, combine the chili and soup; stir in 1/4 cup cilantro, jalapeno and garlic. Add hot dogs. Bring to a boil. Reduce heat; cover and simmer for 35-40 minutes, stirring occasionally. Stir in the remaining cilantro. To assemble, place hot dogs in buns; top with chili sauce, olives, onion and chips.

White Chicken Chili

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut into cubes
1 tablespoon chili powder
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
2 cups water
1 pouch Campbell's® Dry Onion
Soup and Recipe Mix
2 (15 ounce) cans white kidney
beans (cannellini), rinsed and
drained
Shredded Cheddar cheese
Sliced green onion

Directions

Heat oil in saucepan. Add chicken and chili powder and cook until browned, stirring often.

Add chicken soup, water and soup mix. Heat to a boil. Cover and cook over low heat 10 minutes.

Add beans and heat through. Garnish with cheese and onions.

Chili Cheese Dip IV

Ingredients

1 (15 ounce) can chili without beans
1 cup shredded Cheddar cheese
1 (8 ounce) jar chunky salsa
1 (2.25 ounce) can chopped black olives, drained
1 (18 ounce) package tortilla chips

Directions

In a medium microwave safe bowl, mix chili without beans, Cheddar cheese, chunky salsa, and black olives.

Microwave the mixture on High approximately 3 minutes, until cheese begins to melt. Stir the mixture, and return to microwave. Continue cooking in microwave in 1 to 3 minute intervals, until thoroughly blended and hot. Serve with tortilla chips.

Washabinaros Chili

Ingredients

4 tablespoons vegetable oil,
divided
2 onions, chopped
4 cloves garlic, minced
1 pound ground beef
3/4 pound spicy Italian sausage,
casing removed
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1 (12 fluid ounce) can or bottle
dark beer
1 cup strong brewed coffee
2 (6 ounce) cans tomato paste
1 (14 ounce) can beef broth
1/4 cup chili powder
1 tablespoon ground cumin
1/4 cup brown sugar
1 teaspoon dried oregano
1 teaspoon cayenne pepper
1 teaspoon ground coriander
1 teaspoon salt
1 tablespoon wasabi paste
3 (15 ounce) cans kidney beans
2 Anaheim chile peppers,
chopped
1 serrano pepper, chopped
1 habanero pepper, sliced

Directions

Place 2 tablespoons of oil in a large pot and place the pot over medium heat. Cook and stir the onions, garlic, beef and sausage until meats are browned. Pour in the tomatoes, beer, coffee, tomato paste and broth. Season with chili powder, cumin, sugar, oregano, cayenne, coriander, salt and wasabi. Stir in one can of beans, bring to a boil, then reduce heat, cover and simmer.

In a large skillet over medium heat, heat remaining oil. Cook Anaheim, serrano and habanero peppers in oil until just tender, 5 to 10 minutes. Stir into the pot and simmer 2 hours.

Stir in remaining 2 cans of beans and cook 45 minutes more.

Fiesta Chili Beef and Rice

Ingredients

2 tablespoons vegetable oil
1 cup white rice
1 cup chopped onion
1 cup chopped green bell pepper
1 1/4 cups water
1 (10 ounce) can red chile sauce
1 (8.75 ounce) can sweet corn
1 tablespoon lemon juice
1 teaspoon salt
1 pound sirloin, cut into 1 inch cubes
1 (15 ounce) can Mexican-style tomato sauce
1 teaspoon ground cumin
1 cup shredded Monterey Jack cheese

Directions

Add oil to a medium saucepan. Stir in rice, and cook over medium heat until rice begins to have a golden color, about 5 minutes. Add 1/2 cup onion and 1/2 cup green pepper; cook and stir for 1 minute. Stir in water and half of the chili sauce. Bring to boil. Mix in corn, lemon juice, and 1/2 teaspoon salt. Cover, and simmer over low heat for 20 minutes.

Meanwhile, saute beef with remaining 1/2 cup onion and 1/2 cup green pepper until meat loses pink color and vegetables are tender.

Add remaining chili sauce, tomato sauce, cumin, and 1/2 teaspoon salt. Simmer uncovered 15 minutes.

Turn rice onto a platter, and fluff with a fork. Sprinkle with cheese, and top with beef mixture. Serve immediately.

Chunky Pumpkin Chili

Ingredients

2 pounds ground beef
1 large onion, diced
1 green bell pepper, diced
2 (15 ounce) cans kidney beans, drained
1 (46 fluid ounce) can tomato juice
1 (28 ounce) can peeled and diced tomatoes with juice
1/2 cup canned pumpkin puree
1 tablespoon pumpkin pie spice
1 tablespoon chili powder
1/4 tablespoon SLENDA® No Calorie Sweetener, Granulated

Directions

In a large pot over medium heat, cook beef until brown; drain. Stir in onion and bell pepper and cook 5 minutes. Stir in beans, tomato juice, diced tomatoes and pumpkin puree. Season with pumpkin pie spice, chili powder and SLENDA® Granulated Sweetener. Simmer 1 hour.

Holy Trinity Chili

Ingredients

2 pounds ground beef
1 (12 ounce) package smoked sausages, cut into bite-sized pieces
9 slices bacon, diced
2 tablespoons minced garlic
2 onions, diced
1 (6 ounce) can tomato paste
1 (14 ounce) can beef broth
1 (28 ounce) can diced tomatoes
1 (15 ounce) can mild chili beans, with sauce
2 (15 ounce) cans pinto beans, drained
3 Anaheim (New Mexico) chile peppers, seeded and minced
3 jalapeno peppers, seeded and minced
3 serrano peppers, seeded and minced
3 tablespoons Worcestershire sauce
1/3 cup brown sugar
2 teaspoons chipotle chile powder
2 teaspoons ground cumin
salt and pepper to taste

Directions

Brown the ground beef in a large soup pot over medium-high heat until cooked and crumbly; drain and set aside. Brown sausages, then set aside. Reduce heat to medium and stir in bacon. Cook until the bacon has released its fat and is beginning to turn crispy. Stir in garlic and onions, and cook until the onions soften and turn translucent, about 5 minutes. Stir in tomato paste to coat the onions.

Pour in beef broth, diced tomatoes, chili beans, and pinto beans. Add the Anaheim peppers, jalapeno peppers, and serrano peppers. Season with Worcestershire, brown sugar, chipotle powder, and cumin. Bring to a boil over high heat, then reduce heat to medium-low, and simmer for 2 hours, or until thickened, stirring occasionally. Season to taste with salt and pepper, then simmer for 5 additional minutes before serving.

Green Chili and Cheese Chicken

Ingredients

4 boneless, skinless chicken breasts
1 1/2 cups shredded pepperjack cheese
1 (4 ounce) can diced green chile peppers, drained
1 tablespoon dry fajita seasoning

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat a 9 inch square baking dish (or similar size) with cooking spray.

Make a deep cut into the side of each chicken breast half to form a pocket or 'purse'. Stuff 1/4 cup of cheese and about 1 tablespoon of the chilies onto each one. Close, and secure with a toothpick so that the cheese does not escape while in the oven. Place the stuffed chicken into the baking dish. Season with Fajita seasoning, and then sprinkle the remaining cheese and chilies over the top.

Bake uncovered for 30 minutes in the preheated oven, until the chicken juices run clear, and cheese is melted and lightly browned.

Meatiest Vegetarian Chili from your Slow Cooker

Ingredients

1/2 cup olive oil
4 onions, chopped
2 green bell peppers, seeded and chopped
2 red bell peppers, seeded and chopped
4 cloves garlic, minced
1 (14 ounce) package firm tofu, drained and cubed
4 (15.5 ounce) cans black beans, drained
2 (15 ounce) cans crushed tomatoes
2 teaspoons salt
1/2 teaspoon ground black pepper
2 teaspoons ground cumin
6 tablespoons chili powder
2 tablespoons dried oregano
2 tablespoons distilled white vinegar
1 tablespoon liquid hot pepper sauce, such as Tabasco,ŷ

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the onions; cook and stir until they start to become soft. Add the green peppers, red peppers, garlic and tofu; cook and stir until vegetables are lightly browned and tender, the whole process should take about 10 minutes.

Pour the black beans into the slow cooker and set to Low. Stir in the vegetables and tomatoes. Season with salt, pepper, cumin, chili powder, oregano, vinegar and hot pepper sauce. Stir gently and cover. Cook on LOW for 6 to 8 hours.

SwansonB® Black Bean, Corn and Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
1 large onion, chopped
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano leaves,
crushed
1/2 teaspoon ground black
pepper
1/4 teaspoon garlic powder
1 3/4 cups SwansonB® Chicken
Broth (Regular, Natural
Goodness, or Certified Organic)
1 cup PaceB® Thick & Chunky
Salsa
1 tablespoon sugar
1 (15 ounce) can black beans,
rinsed and drained
1 (16 ounce) can whole kernel
corn, drained

Directions

Heat the oil in a 4-quart saucepot over medium-high heat. Add the turkey, onion, chili powder, cumin, oregano, black pepper and garlic powder. Cook until the turkey is well browned, stirring often.

Stir the broth, salsa, sugar, beans and corn in the saucepot and heat to a boil. Reduce the heat to low. Cover and cook for 30 minutes or until the mixture is hot and bubbling.

Slow Cooker Chicken and Sausage Chili

Ingredients

3 (14.5 ounce) cans stewed tomatoes, chopped
1/2 cup beer
1/4 teaspoon hot sauce
2 beef bouillon cubes
1 tablespoon brown sugar
1/2 teaspoon chili powder
1/2 teaspoon paprika
1/4 teaspoon dried oregano
1/4 teaspoon garlic powder
1/8 teaspoon cayenne pepper

1 teaspoon olive oil
1/2 red onion, chopped
1 pound ground chicken
3/4 pound bulk Italian sausage
2 (6 ounce) cans tomato paste
1 (15 ounce) can kidney beans, rinsed and drained

Directions

Combine the stewed tomatoes, beer, hot sauce, bouillon cubes, brown sugar, chili powder, paprika, oregano, garlic powder, and cayenne pepper in a slow cooker; cook on High for 1 hour.

Heat the olive oil in a skillet over medium heat; cook the red onion in the hot oil until tender. Stir in the ground chicken; cook and stir until completely browned. Transfer the mixture to the slow cooker and return the skillet to the heat. Fry the sausage in the reheated skillet until completely browned and crumbly; add to the slow cooker. Mix the tomato paste and kidney beans into the chili. Continue cooking on High another 2 hours. Switch the heat to Low and simmer 4 hours more.

Campbell's® Slow Cooker Hearty Beef and Bean

Ingredients

1 1/2 pounds ground beef
1 large onion, chopped
2 cloves garlic, minced
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
(Regular or 25% Less Sodium)
1 (14.5 ounce) can diced tomatoes
1/2 cup water
2 (15 ounce) cans kidney beans,
rinsed and drained
1/4 cup chili powder
2 teaspoons ground cumin

Directions

Cook the beef in a 12-inch skillet over medium-high heat until it's well browned, stirring often. Pour off any fat.

Stir the beef, onion, garlic, soup, tomatoes, water, beans, chili powder and cumin in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours.*

Italian Sausage Chili

Ingredients

1 celery rib, chopped
1 small onion, chopped
1/4 cup chopped green pepper
1/4 cup chopped sweet red pepper
1 tablespoon vegetable oil
1 Italian sausage link, casings removed
1 (14.5 ounce) can stewed tomatoes, undrained
1 cup canned kidney beans, rinsed and drained
1 cup water
5 tablespoons tomato paste
2 tablespoons chopped green chilies
3/4 teaspoon chili powder
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup shredded Cheddar cheese

Directions

In a small saucepan, saute the celery, onion and sweet peppers in oil until crisp-tender. Crumble the sausage into a skillet; cook over medium heat until meat is no longer pink; drain. Stir in the tomatoes, kidney beans, water, tomato paste, chilies and seasonings; bring to a boil. Reduce heat; simmer, uncovered, for 20-30 minutes or until thickened. Sprinkle with cheese.

Quick and Spicy Chili

Ingredients

2 pounds lean ground beef
2 (15 ounce) cans kidney beans, drained and rinsed
1 (11 ounce) can whole kernel corn, drained
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 cups water
2 jalapeno peppers
1 habanero pepper (optional)
1/2 red onion
2 large cloves garlic
3 tablespoons masa harina flour
1 tablespoon ground cayenne pepper
4 tablespoons chili powder
1 1/2 teaspoons salt
1 teaspoon ground black pepper
2 teaspoons white sugar (optional)

Directions

Place the beef in a skillet over medium heat, and cook until evenly brown. Drain grease.

In a large pot, mix the beans, corn, tomato sauce, tomato paste, and water. Bring to a boil, and reduce heat to low. In a food processor, finely chop the jalapenos, habanero, onion, and garlic. Mix into the pot. Mix in the cooked beef. Stir in masa flour. Season with cayenne pepper, chili powder, salt, black pepper, and sugar. Cook 45 minutes to 1 hour, stirring occasionally.

Chili with Ground Pork

Ingredients

1 pound lean ground pork
2 tablespoons olive oil
4 medium onions, chopped
4 cloves garlic, minced
1 (8 ounce) can mushroom pieces
1 (14.5 ounce) can wax beans
1 (15 ounce) can sweet peas
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (28 ounce) can tomato sauce
chili powder to taste
ground nutmeg to taste
dried marjoram to taste
salt to taste

Directions

Heat the olive oil in a large, deep skillet over medium heat, and cook the ground pork until evenly browned. Reserving the juices in the skillet, remove pork, and set aside.

Stir the onions and garlic into the skillet, and cook in the pork juices over medium heat until tender. Mix in the mushrooms, wax beans, peas, green bell pepper, and red bell pepper. Cook and stir until tender and heated through.

Return the pork to the skillet. Mix in the tomato sauce. Season with chili powder, nutmeg, marjoram, and salt. Reduce heat, and simmer about 45 minutes to allow the flavors to blend.

Tangy Chili

Ingredients

1 pound lean ground beef
1 (15 ounce) can sloppy joe sauce
1 (11 ounce) can whole kernel corn
1 (16 ounce) can chili beans in spicy sauce
1 (4.5 ounce) can sliced mushrooms

Directions

In a medium sized saute pan, brown ground beef and then drain fat.

In a medium sauce pan combine browned beef, sloppy joe mix, corn, chili beans and mushrooms. Stir, heat through, and then serve.

Rapid Ragu® Chili

Ingredients

1 1/2 pounds lean ground beef
1 medium onion, chopped
2 tablespoons chili powder
1 (19 ounce) can kidney beans,
rinsed and drained
1 (26 ounce) jar Ragu® Old World
Style® Pasta Sauce
1 cup shredded Cheddar cheese

Directions

Brown ground beef with onion and chili powder in 12-inch skillet over medium-high heat, stirring occasionally. Stir in beans and Pasta Sauce.

Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 20 minutes. Top with cheese. Serve, if desired, over hot cooked rice or with tortilla chips.

Venison Burger and Steak Chili

Ingredients

1/2 pound bulk mild Italian sausage
1 pound cubed lean venison
2 pounds ground venison
2 tablespoons olive oil
8 ounces sliced crimini mushrooms
1 large onion, diced
2 tablespoons minced garlic
1 green pepper, diced
1 red peppers, diced
2 red chile peppers, seeded and chopped
2 jalapeno peppers, seeded and minced
1 (6 ounce) can tomato paste
1 (28 ounce) can tomato sauce
2 (15.5 ounce) cans black beans, rinsed and drained
2 (28 ounce) cans diced tomatoes, with liquid
1 cup water, or as needed
1/4 teaspoon chili powder
2 tablespoons paprika
1 dash cayenne pepper
2 tablespoons dried oregano
Salt and pepper to taste
1/4 cup minced fresh parsley
1 (8 ounce) package shredded Cheddar cheese

Directions

Cook sausage in a large skillet over medium-high heat until crumbled and browned; place into a large Dutch oven. Sear venison cubes until well browned; add to sausage. Add ground venison, and cook until crumbly and no longer pink; place into Dutch oven.

Heat olive oil in the skillet over medium-high heat. Stir in the mushrooms, and cook until soft, about 2 minutes. Stir in onion and garlic, cook until the onion is translucent, about 2 minutes. Add the green and red peppers, red chile pepper, and jalapeno; cook until softened, then add to Dutch oven.

Stir in tomato paste, tomato sauce, black beans, diced tomatoes, and water. Season with chili powder, paprika, cayenne, and oregano. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until the venison pieces are tender, about 2 hours.

Season to taste with salt and pepper, and stir in parsley before serving. To serve, sprinkle with shredded Cheddar cheese.

Peanut Butter Chili

Ingredients

1 (14.5 ounce) can diced tomatoes
1/2 cup water
3 cloves garlic, minced
2 bay leaves
1/2 teaspoon cayenne pepper, or to taste
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon Italian seasoning

1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can kidney beans, rinsed and drained
1/3 cup creamy peanut butter
salt and pepper to taste
1 cup shredded Cheddar cheese (optional)
2 cups tortilla chips (optional)

Directions

Place the diced tomatoes, water, garlic, and bay leaves into a saucepan, and bring to a simmer over high heat. Reduce heat to medium-low, and season with the cayenne pepper, chili powder, garlic powder, and Italian seasoning. Cover, and simmer 15 minutes.

After 15 minutes, pour in the black beans and kidney beans; return to a simmer, and cook for 5 minutes. Stir in the peanut butter until dissolved, then remove and discard the bay leaves, and season the chili with salt and pepper to taste. Enjoy with a sprinkle of Cheddar cheese, tortilla chips and smile!

White Chili I

Ingredients

1 pound ground pork
2 tablespoons olive oil
2 onions, chopped
5 cloves garlic, chopped
2 (4 ounce) cans diced green chiles
2 teaspoons ground cumin
1 teaspoon dried oregano
4 cups chicken broth
1 (14.5 ounce) can great Northern beans, rinsed and drained
2 cups shredded Monterey Jack cheese

Directions

Cook and drain the pork.

In a large stockpot, saute onions and garlic in olive oil until transparent. Stir in the chilies, cumin, and oregano. Cook and stir 2 to 3 minutes more. Add broth, pork, and beans; bring to a boil. Reduce the heat to a simmer, and cook uncovered for 20 minutes.

Remove from heat, and stir in the cheese until melted.

Delilah's Wicked Twelve Alarm Chili

Ingredients

1 (20 ounce) can kidney beans, undrained
2 (15 ounce) cans chili beans, undrained
2 (14 ounce) cans black beans, undrained
2 (15.5 ounce) cans black-eyed peas, undrained
1 (28 ounce) can diced tomatoes, undrained
2 pounds lean ground beef
1 pound hot Italian sausage
2 large green bell peppers, chopped
1 large red bell pepper, chopped
6 small yellow onions, chopped
1 red onion, chopped
6 cloves garlic, minced
1 (4 ounce) can sliced jalapeno peppers, finely chopped
1 (7 ounce) can chipotle chiles in adobo sauce, finely chopped
6 serrano peppers, finely chopped
4 orange habanero chili peppers, finely chopped
1 banana pepper, seeded and finely chopped
3 cherry peppers, finely chopped
1 Anaheim pepper, finely chopped
4 red Thai chili peppers, finely chopped
4 green Thai chili peppers, finely chopped
2 tablespoons chili powder, or to taste
1 1/2 tablespoons ground cumin
3 tablespoons red pepper flakes
1/3 envelope taco seasoning mix
cayenne pepper, or amount to taste

Directions

Place the kidney beans, chili beans, black beans, and black-eyed peas in a large, heavy pot., and simmer over medium heat.

Place the ground beef and sausage in a skillet over medium-high heat. Cook until crumbly and evenly browned, about 10 minutes. Drain, and stir into the bean mixture.

Place the red and green bell peppers, yellow and red onions, and garlic on top of the bean and meat mixture. Cover and steam for at least 10 minutes. Stir in the jalapeno, chipotle, serrano, habanero, banana, cherry and Anaheim peppers, red and green Thai chilies, chili powder, cumin, red pepper flakes, and taco seasoning. Season to taste with cayenne pepper, salt, and black pepper. Cover, and simmer over medium heat, stirring occasionally, for 3 hours.

Green Chili Casserole

Ingredients

1 pound ground beef
8 (6 inch) corn tortillas
1 small onion, diced
1 pound processed cheese food, shredded
1 (4 ounce) can green chile peppers, chopped
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a medium sized casserole dish.

In a medium skillet over medium heat, cook the ground beef until evenly browned; drain fat.

Place half of the tortillas on the bottom of the prepared casserole dish and spread with half of the onion, cheese, ground beef and chiles. Layer with the remaining tortillas, onion, half of the remaining cheese, ground beef and chiles.

In a medium bowl, dilute the soup with milk and pour over the top of the casserole. Bake in the preheated oven for 30 minutes. Sprinkle with the remaining cheese and bake for another 5 to 10 minutes, or until the cheese has melted.

Waistline-Friendly Turkey Chili

Ingredients

1 pound ground turkey
1/2 cup diced onion
1 clove garlic, minced
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1 (14.5 ounce) can diced tomatoes
1 cup medium salsa
1 cup chipotle barbeque sauce
1 (4 ounce) can chopped green chilies
1 cup corn kernels
1 (15 ounce) can black beans, rinsed and drained
1 tablespoon lime juice
1 teaspoon ground cumin
1 tablespoon crushed red pepper flakes
1 tablespoon chili powder
1 tablespoon dried cilantro
1/2 teaspoon salt

1 cup fat-free sour cream, for garnish (optional)

Directions

Heat a large, nonstick pot over medium-high heat and stir in the ground turkey, onion, garlic, green pepper, and red pepper. Cook and stir until the turkey is crumbly, evenly browned, and no longer pink, about 10 minutes. Pour in the tomatoes, salsa, barbeque sauce, green chiles, corn, and black beans. Season with lime juice, cumin, red pepper flakes, chili powder, and cilantro. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until the flavors develop, 1 to 3 hours. Serve with a dollop of sour cream on each serving.

Chicken Skewers with Thai Chili Sauce

Ingredients

1 1/2 pounds ground chicken
1/4 cup finely chopped fresh cilantro
1/3 cup VH® Sweet Thai Chili Sauce (plus extra for pitas)
1/2 cup dry bread crumbs
1 egg
2 tablespoons VH® Soya Sauce
8 wooden skewers, soaked in water for 20 minutes
Pita bread, shredded lettuce, diced tomato and slivered onion for garnishing

Directions

Mix together the chicken, cilantro, VH® Sweet Thai Chili Sauce, bread crumbs, egg and VH® Soya Sauce until well combined.

With wet hands form 8 equal portions onto skewers and form into a sausage-like shape, covering the pointed end of skewer.

Roast skewers on a foil lined baking sheet in a 500 degrees F (260 degrees C) oven for 20 minutes or until cooked through.

Serve with additional chili sauce for dipping or serve in warmed pita bread garnished with shredded lettuce, diced tomato and slivered onion.

Tommy's Chili

Ingredients

- 1 pound ground beef
- 1 1/2 cups all-purpose flour, divided
- 1 1/3 cups beef broth
- 1 quart water
- 3 tablespoons chili powder
- 2 tablespoons finely grated carrot
- 1 tablespoon white vinegar
- 2 teaspoons dried minced onion
- 2 teaspoons salt
- 1 teaspoon granulated sugar
- 1 teaspoon paprika
- 1/4 teaspoon garlic powder

Directions

Place the beef in a large, deep skillet over medium heat, and cook until evenly brown. Transfer beef to a strainer over a saucepan, and allow grease to drain for about 5 minutes. Mix any drippings remaining in skillet into the saucepan. There should be about 1/2 cup drippings. Return beef to skillet.

Heat the beef drippings in the saucepan over medium heat, and gradually mix in 1/4 cup flour. Reduce heat to low, and continue cooking 10 minutes, stirring continuously, to form a golden brown roux. Pour in the beef broth, and remove from heat.

Pour the water into the skillet with the beef, and mix in remaining flour. Stir in the roux mixture, chili powder, carrot, vinegar, onion, salt, sugar, paprika, and garlic powder. Bring to a boil, reduce heat to medium-low, and continue cooking 15 minutes, until thickened. When it's done cooking, take the chili off the heat, cover it, and let it sit for 30 minutes before using it on burgers, etc. It should thicken to a tasty brown paste as it sits.

Chili Bean Cheese Omelet

Ingredients

1/2 cup chopped fresh tomato
1 green onion, chopped
1/4 cup canned kidney beans,
coarsely chopped
1 garlic clove, minced
1/8 teaspoon celery salt
1/8 teaspoon chili powder
1/8 teaspoon Worcestershire
sauce
2 teaspoons vegetable oil, divided
2 eggs
1/4 teaspoon salt
1/4 cup shredded mozzarella
cheese

Directions

In a skillet, saute the tomato, onion, beans, garlic, celery salt, chili powder and Worcestershire sauce in 1 teaspoon oil until liquid has evaporated; set aside and keep warm.

In a bowl, beat eggs and salt. Heat remaining oil in an 8-in. skillet over medium-low heat; add eggs. As eggs set, lift edges, letting uncooked portion flow underneath. When the eggs are nearly set, sprinkle vegetable mixture over one side. Fold omelet over filling. Sprinkle with cheese. Cover and let stand for 1-2 minutes or until cheese is melted.

Fairuzah's Chili

Ingredients

1 1/2 pounds ground beef
1 1/2 pounds ground turkey
3/4 large white onion, diced
3 (15 ounce) cans kidney beans, drained
3 (15 ounce) cans baked beans with pork
1 (14.5 ounce) can stewed tomatoes
1 (12 ounce) can sliced mushrooms, drained
3 tablespoons chili powder
6 cloves garlic, minced
1 1/2 teaspoons garlic powder
1 teaspoon ground cinnamon
salt and pepper to taste

Directions

In a large pot, combine the ground beef, ground turkey, and onion. Cook, stirring, over medium heat until meat is cooked through, about 10 minutes.

Stir in the kidney beans, baked beans, tomatoes, and mushrooms. Season with chili powder, garlic, garlic powder, cinnamon, salt, and pepper. Reduce heat to low, and simmer for at least 1 hour, stirring occasionally. The longer the better. After the first half-hour has passed, taste, and adjust seasonings to suit your preference.

Slow-Cooked Habanero Chili

Ingredients

3 tablespoons olive oil
1 pound lean ground turkey
1 cup red bell pepper, chopped
3 cloves garlic, minced
1 (16 ounce) can kidney beans, rinsed and drained
1 (16 ounce) can black beans, rinsed and drained
1 cup rinsed and drained canned black-eyed peas
1 (15 ounce) can low sodium tomato sauce
1 dried habanero pepper, chopped
1 cup frozen corn kernels
1 tablespoon packed brown sugar
1 teaspoon Worcestershire sauce
1 tablespoon dried basil
1 teaspoon dried sage
salt to taste

Directions

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the ground turkey and cook until no longer pink and evenly browned, about 10 minutes. Using a slotted spoon, place the cooked meat into a slow cooker, and drain any oil from the skillet.

Using the same skillet, heat the remaining 2 tablespoons of olive oil over medium-high heat. Stir in the red pepper and garlic; cook until tender, about 3 minutes. Stir into the slow cooker with the turkey.

Stir the kidney beans, black beans, black-eyed peas, tomato sauce, and habanero pepper into the slow cooker with the turkey and onion mixture. Set on High and cook for 3 hours, or on Low for 7 hours.

One hour before the time is up, stir in the corn, brown sugar, Worcestershire sauce, basil, and sage. Continue cooking the chili for the remaining hour. Season to taste with salt.

Chili-Topped Taters

Ingredients

6 large potatoes
2 pounds ground beef
1 medium onion, chopped
1 (16 ounce) can kidney beans, rinsed and drained
1 (16 ounce) can pork and beans, undrained
1 (15 ounce) can tomato sauce
2 tablespoons chili powder
1 tablespoon dried parsley flakes
1 teaspoon dried oregano
1/2 teaspoon garlic powder
salt and pepper to taste
3/4 cup shredded Cheddar cheese

Directions

Scrub and pierce potatoes. Bake at 375* degrees F for 1 hour or until tender. Meanwhile, in a large saucepan, cook beef and onion over medium heat until meat is no longer pink; drain. Add beans, tomato sauce and seasonings; mix well. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes. When potatoes are cool enough to handle, cut an X in the top of each with a sharp knife. Fluff pulp with a fork; top with chili and cheese.

Hoosier Chili

Ingredients

2 pounds extra-lean ground beef
2 cups chopped onion
3/4 cup chopped celery
1/2 cup chopped green pepper
3 garlic cloves, minced
1 teaspoon salt
1/4 teaspoon pepper
1 tablespoon brown sugar
3 tablespoons chili powder
2 (16 ounce) cans stewed tomatoes
1 (46 ounce) can tomato juice
1 (10.5 ounce) can beef broth
1/2 cup uncooked elbow macaroni
1 (15 ounce) can kidney beans, rinsed and drained

Directions

In a large Dutch oven or soup kettle, brown beef until no longer pink. Add onion, celery, green pepper and garlic. Continue cooking until vegetables are tender. Add all remaining ingredients except last two; bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours, adding macaroni for last half hour of cooking time. Stir in the beans and heat through.

Quick and Easy Chili Dip

Ingredients

2 (15 ounce) cans chili with beans
2 (8 ounce) packages cream
cheese, softened
1 cup chunky salsa
1 (13 ounce) can roast beef,
shredded
1 (14.5 ounce) package tortilla
chips

Directions

Place chili, cream cheese, salsa, and roast beef in a large saucepan. Heat slowly, stirring occasionally until the mixture comes to a slow boil. Serve with chips and enjoy!

Chili-Crusted Tri-Tip Roast

Ingredients

1 (1 1/2 pound) beef tri-tip roast
Salt and pepper

Rub:

1 tablespoon chili powder
2 teaspoons ground cumin
1 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon pepper

Directions

Heat oven to 425 degrees F. Combine rub ingredients in small bowl; press evenly onto all surfaces of beef roast.

Place roast on rack in shallow roasting pan. Do not add water or cover. Roast in 425 degrees F oven 30 to 40 minutes for medium rare; 40 to 45 minutes for medium doneness.

Remove roast when instant-read thermometer registers 135 degrees F for medium rare; 150 degrees F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 minutes. (Temperature will continue to rise about 10 degrees F to reach 145 degrees F for medium rare; 160 degrees F for medium.)

Carve roast across the grain into thin slices. Season with salt and pepper, as desired.

Black Bean Chili

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 red bell pepper, seeded and chopped
- 1 jalapeno pepper, seeded and minced
- 10 fresh mushrooms, quartered
- 6 roma (plum) tomatoes, diced
- 1 cup fresh corn kernels
- 1 teaspoon ground black pepper
- 1 teaspoon ground cumin
- 1 tablespoon chili powder
- 2 (15 ounce) cans black beans, drained and rinsed
- 1 1/2 cups chicken broth
- 1 teaspoon salt

Directions

Heat oil in a large saucepan over medium-high heat. Sauté the onion, red bell peppers, jalapeno, mushrooms, tomatoes and corn for 10 minutes or until the onions are translucent. Season with black pepper, cumin and chili powder. Stir in the black beans, chicken broth and salt. bring to a boil.

Remove 1 1/2 cups of the soup to food processor or blender; puree and stir the bean mixture back into the soup. Serve hot by itself or over rice.

No Tomato Chili

Ingredients

2 1/2 pounds lean ground beef
salt to taste
1 medium onion, chopped
1 green bell pepper, seeded and chopped (optional)
3 cloves garlic, pressed
1/4 cup Worcestershire sauce
5 tablespoons chili powder
2 teaspoons ground cumin
2 teaspoons dried oregano
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can cannellini beans, rinsed and drained
2 (12 ounce) bottles chile sauce
1 (14 ounce) can beef broth
2 cups shredded Cheddar cheese
1/4 cup chopped jalapeno pepper (optional)

Directions

Crumble the ground beef into a soup pot over medium-high heat. Cook and stir until browned. Drain off the grease, and season with salt to taste. Add the onion, bell pepper, and garlic; cook and stir for about 3 minutes. Reduce the heat to medium, and season with Worcestershire sauce, chili powder, cumin and oregano. Cook and stir for another 5 minutes.

Reduce heat to low, and stir in the chili sauce, beef broth, kidney beans and cannellini beans. Cover, and simmer for about 35 minutes. Ladle into bowls to serve, and top with shredded Cheddar cheese and jalapeno.

Thai Chili Butter Sauce

Ingredients

1 tablespoon Thai chili-garlic sauce
1/2 tablespoon minced garlic
3 tablespoons fresh lime juice
1/3 cup white wine
1/2 cup heavy cream
1/2 cup unsalted butter, softened
salt and ground black pepper to taste

Directions

Stir the chili-garlic sauce, garlic, lime juice, and white wine together in a small saucepan over medium-high heat; allow the mixture to simmer until reduced to about 1/3 its original volume, about 10 minutes. Set aside to cool.

Pour the heavy cream into a saucepan and cook over medium heat until reduced to about 1/3 its original volume, about 10 minutes. Reduce heat the medium low. Whisk the cooled garlic mixture into the cream. Add the butter to the mixture about 2 tablespoons at a time, whisking vigorously to incorporate. Season with salt and pepper to serve.

Veggie Vegetarian Chili

Ingredients

1 tablespoon vegetable oil
3 cloves garlic, minced
1 cup chopped onion
1 cup chopped carrots
1 cup chopped green bell pepper
1 cup chopped red bell pepper
2 tablespoons chili powder
1 1/2 cups chopped fresh mushrooms
1 (28 ounce) can whole peeled tomatoes with liquid, chopped
1 (15 ounce) can black beans, undrained
1 (15 ounce) can kidney beans, undrained
1 (15 ounce) can pinto beans, undrained
1 (15 ounce) can whole kernel corn, drained
1 tablespoon cumin
1 1/2 tablespoons dried oregano
1 1/2 tablespoons dried basil
1/2 tablespoon garlic powder

Directions

Heat the oil in a large pot over medium heat. Cook and stir the garlic, onion, and carrots in the pot until tender. Mix in the green bell pepper and red bell pepper. Season with chili powder. Continue cooking 5 minutes, or until peppers are tender.

Mix the mushrooms into the pot. Stir in the tomatoes with liquid, black beans with liquid, kidney beans with liquid, pinto beans with liquid, and corn. Season with cumin, oregano, basil, and garlic powder. Bring to a boil. Reduce heat to medium, cover, and cook 20 minutes, stirring occasionally.

Killer Chili

Ingredients

1 (1 pound) package bacon
3 pounds ground beef
4 cloves garlic, minced
2 cups red wine
3 (28 ounce) cans diced tomatoes
2 (14 ounce) cans tomato sauce
2 teaspoons vegetable oil
3 green bell peppers, chopped
4 stalks celery, chopped
2 onions, chopped
2 (19 ounce) cans kidney beans, rinsed and drained
2 (19 ounce) cans white beans, rinsed and drained
1 (19 ounce) can black beans, rinsed and drained
6 tablespoons chili powder
1/4 cup brown sugar
1/4 cup ground cumin
3 tablespoons paprika
2 tablespoons Italian seasoning
2 tablespoons distilled white vinegar
2 tablespoons dried basil
2 tablespoons dried minced onion
3 tablespoons dried parsley
2 tablespoons crushed red pepper flakes
4 teaspoons dried oregano
12 dashes hot pepper sauce (such as Tabasco®)
salt and ground black pepper to taste (optional)

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble and set aside.

Heat a large stock pot over medium-high heat and cook and stir the ground beef until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the bacon and minced garlic. Reduce heat to medium-low and stir in the red wine, diced tomatoes, and tomato sauce.

Heat the vegetable oil in a skillet over medium heat. Stir in the green bell peppers, celery, and chopped onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir onion mixture into the stock pot. Increase the heat to medium-high and bring to a near boil. Mix in the kidney beans, white beans, and black beans. Season with chili powder, brown sugar, cumin, paprika, Italian seasoning, vinegar, basil, dried minced onion, parsley, red pepper flakes, oregano, hot pepper sauce, salt, and pepper. Reduce heat to medium-low and simmer for 1 hour 30 minutes, stirring often.

Terrific Turkey Chili

Ingredients

3 tablespoons vegetable oil, divided
1 1/2 pounds ground turkey
1 (1 ounce) package taco seasoning mix
1 teaspoon ground coriander
1 teaspoon dried oregano
1 teaspoon chili pepper flakes
2 tablespoons tomato paste
1 (14.5 ounce) can beef broth
1 (7 ounce) can salsa
1 (14.5 ounce) can crushed tomatoes, or coarsely chopped tomatoes packed in puree
1 (7 ounce) can chopped green chile peppers
1 medium onion, finely chopped
1 green bell pepper, diced
3 medium zucchini, halved lengthwise and sliced
1 bunch green onions, chopped
1 cup sour cream
1 cup shredded Cheddar cheese

Directions

Heat 1 tablespoon of oil in a large stock pot over medium-high heat. Crumble turkey into the pot, stirring with a wooden spoon to break apart as much as possible. Season with taco seasoning mix, coriander, oregano, chili flakes, and tomato paste, and mix until meat is evenly coated with seasonings. Continue cooking, reducing heat if necessary, until turkey is well browned.

Pour in beef broth, and simmer to reduce liquid slightly, about 5 minutes. Add salsa, tomatoes, and green chilies, and continue cooking at a moderate simmer for ten minutes. Adjust the thickness at any time you feel necessary by adding water.

While chili is still cooking, heat one tablespoon of oil in a large skillet over medium-high heat. Cook onion and green bell pepper, stirring occasionally for 5 minutes, or until onion is translucent and bell pepper is lightly browned. Add onion and bell pepper to the chili, and continue cooking at a very low simmer.

In the same skillet, heat the remaining tablespoon of oil over medium-high heat. Add the zucchini, and cook stirring occasionally, for 5 minutes, or until lightly browned. Add the zucchini to the chili, reduce heat, and continue cooking 15 minutes more. Again, adjust the consistency with water as needed.

Ladle chili into serving bowls. Top with sour cream, green onion, and cheddar cheese, and serve.

Cheesy Taco Chili

Ingredients

1 1/2 pounds ground beef
1/2 cup chopped onion
1 pound process cheese (eg. Velveeta), cubed
1 (16 ounce) jar salsa
1 (16 ounce) can red beans, drained and rinsed
1 (14.5 ounce) can stewed tomatoes, undrained
1 (10 ounce) can diced tomatoes and green chilies, undrained
1/2 teaspoon chili powder
1 cup sour cream

Directions

In a large saucepan or Dutch oven, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the cheese, salsa, beans, tomatoes and chili powder. Cook for 10 minutes or until cheese is melted. Remove from the heat; stir in sour cream.

Wicked Good Veggie Chili

Ingredients

1/2 cup texturized vegetable protein (TVP)
1 cup water
2 1/2 tablespoons olive oil
1 onion, chopped
6 cloves garlic, minced
1 teaspoon salt
1 teaspoon ground black pepper
2 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons ground cayenne pepper
1/4 teaspoon cinnamon
1 tablespoon honey
2 (12 ounce) cans kidney beans with liquid
2 (12 ounce) cans diced tomatoes with juice
1 green bell pepper, chopped
2 carrots, finely chopped
1 bunch green onions, chopped
1 bunch cilantro, chopped
1 (8 ounce) container dairy sour cream

Directions

Place the textured vegetable protein (TVP) in water, and soak 30 minutes. Press to drain.

Heat the oil in a large pot over medium heat, and saute TVP, onion, and garlic until onion is tender and TVP is evenly browned. Season with salt, pepper, 1/2 the chili powder, 1/2 the cumin, 1/2 the cayenne pepper, and cinnamon. Mix in honey, beans, tomatoes, green bell pepper, and carrots. Cook, stirring, occasionally, 45 minutes.

Season the chili with remaining chili powder, cumin, and cayenne pepper, and continue cooking 15 minutes. To serve, divide into bowls, garnish with green onions and cilantro, and top with dollops of sour cream.

Lentil Chili

Ingredients

2 tablespoons vegetable oil
1 onion, chopped
4 cloves garlic, minced
1 cup dry lentils
1 cup dry bulgur wheat
3 cups low fat, low sodium
chicken broth
2 cups canned whole tomatoes,
chopped
2 tablespoons chili powder
1 tablespoon ground cumin
salt and pepper to taste

Directions

In a large pot over medium high heat, combine the oil, onion and garlic and saute for 5 minutes. Stir in the lentils and bulgur wheat. Add the broth, tomatoes, chili powder, cumin and salt and pepper to taste. Bring to a boil, reduce heat to low and simmer for 30 minutes, or until lentils are tender.

Chili Verde

Ingredients

3 tablespoons Worcestershire sauce
1 tablespoon garlic pepper
3 pounds pork picnic roast
1 large onion, diced
1 (14.5 ounce) can chicken broth
2 (4 ounce) cans diced green chilies, drained
3 (7 ounce) cans green salsa
2 (15.5 ounce) cans great Northern beans, drained (optional)

Directions

Pour half of the Worcestershire sauce into the pan of a slow cooker, and half of the garlic pepper. Place the roast in the pan, and sprinkle remaining Worcestershire sauce and garlic pepper over the top. Add the onions, and chilies, and pour in the chicken broth. Cover, and cook on Low for 8 to 10 hours.

When the roast is tender enough to pull apart with a fork, add the green salsa, and the beans, if desired. Continue cooking until heated through. Serve as soup or over chimichangas.

Chicken Chili II

Ingredients

1 pound skinless, boneless chicken breast meat - finely chopped
4 tablespoons olive oil
1 onion, finely diced
3 cloves garlic, minced
1 red bell pepper, diced
1 yellow bell pepper, chopped
1 tablespoon chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
5 cups chicken broth
2 (15 ounce) cans cannellini beans
1 (4 ounce) can diced green chiles
1/4 cup cornmeal (optional)
salt and pepper to taste
1/4 teaspoon hot pepper sauce

Directions

In a large stock pot, saute chicken, olive oil, onion, garlic, red bell pepper and yellow bell pepper, until vegetables start to soften.

Add chili powder, cumin and oregano. Cook on medium for 3 minutes. Add chicken broth, beans and green chilies and continue to cook on medium low for 5 to 10 minutes.

If you want to thicken soup, mix cornmeal with a little water to form a paste and add to chili. Season with salt, pepper and hot sauce and serve.

Russian Chili

Ingredients

2 pounds ground beef
1 tablespoon olive oil
2 onions, chopped
1 green bell pepper, chopped
2 stalks celery, chopped
1 (12 fluid ounce) can or bottle flat beer
1 cup water
2 tablespoons chili powder
salt and pepper to taste
1/2 teaspoon dried parsley
1 teaspoon ground cumin
1 (6 ounce) can tomato paste
1 (15 ounce) can kidney beans
1 cup sour cream

Directions

In a large skillet over medium heat, cook beef until brown. Drain and let cool. Rinse with water. Drain.

In a large pot over medium heat, cook onion, bell pepper and celery in oil until just tender. Stir in ground beef, beer, water, chili powder, salt, pepper, parsley and cumin. Reduce heat, cover and simmer 30 minutes.

Stir in tomato paste and cook 10 minutes more.

Stir in kidney beans and heat through. Remove from heat and stir in sour cream.

Black Bean Chili

Ingredients

2 cups chopped sweet onions
2 tablespoons canola oil
1/2 pound fresh mushrooms,
sliced
1 large green pepper, chopped
1 large sweet yellow pepper,
chopped
1 large sweet red pepper,
chopped
3 garlic cloves, minced
2 (15 ounce) cans black beans,
rinsed and drained
2 (14.5 ounce) cans diced
tomatoes, undrained
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 tablespoons brown sugar
2 teaspoons chili powder
2 teaspoons ground cumin
1 dash hot pepper sauce

Directions

In a Dutch oven or soup kettle, saute onions in oil for 5 minutes. Add mushrooms, peppers and garlic; saute for 5-6 minutes or until vegetables are tender. Stir in the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until heated through.

Chili Bean Dip

Ingredients

1 (15 ounce) can chili with beans
1 (8 ounce) package cream
cheese, softened
1/2 (8 ounce) package cream
cheese with chives
1/2 cup shredded Cheddar
cheese

Directions

In a medium saucepan over medium low heat, mix together chili with beans, cream cheese, cream cheese with chives and Cheddar cheese. Stirring often, heat until melted and well blended, about 20 minutes.

Chicken and Two Bean Chili

Ingredients

2 chicken breasts, cut into chunks
1 tablespoon olive oil
1/3 red onion, chopped
3 cloves garlic, minced
1 (15 ounce) can black beans, drained
1 (14.5 ounce) can great Northern beans, drained
2 (14.5 ounce) cans diced tomatoes with green chile peppers
1 (14 ounce) can tomato sauce
1/2 cup chicken stock
1/2 cup brown sugar
1/2 cup frozen corn
1/4 cup white vinegar
3 tablespoons chili powder
3 tablespoons ground cumin
2 tablespoons dried cilantro
Dash of salt
1 pinch cayenne pepper
1/2 green bell peppers, diced
1/2 red bell pepper, diced
1/2 yellow bell pepper, diced

Directions

Fill a large pot with lightly-salted water and bring to a boil. Boil the chicken until no longer pink in the center and the juices run clear, 7 to 10 minutes. Drain the chicken and place in a slow cooker.

Heat the olive oil in a skillet over medium heat. Brown the onion and garlic in the hot oil, 5 to 7 minutes; scrape into the slow cooker.

Add the black beans, great Northern beans, tomatoes with green chiles, tomato sauce, chicken stock, brown sugar, corn, vinegar, chili powder, cumin, cilantro, salt, and cayenne pepper to the slow cooker. Cook on High until the beans are tender, 3 to 4 hours. Stir the diced green, red, and yellow bell peppers into the chili and cook another 20 minutes.

BBQ Chili Pasta

Ingredients

- 1 (8 ounce) package rotini pasta
- 1 tablespoon olive oil
- 1 onion, chopped
- 8 ounces ground turkey
- 1 green bell pepper, chopped
- 1 (15 ounce) can whole kernel corn, drained
- 1 tablespoon chili powder
- 1 tablespoon dried oregano
- 1/2 teaspoon salt
- 1 (8 ounce) can tomato sauce
- 3/4 cup barbecue sauce

Directions

In a large pot with boiling salted water cook rotelle pasta until al dente. Drain.

Meanwhile, in a large non-stick skillet heat oil over medium-high heat, add onion and cook until onion for 2 minutes, or until softened. Add ground turkey and cook until no pink remains, about 3 to 4 minutes. Stir in chopped green bell pepper, corn, chili powder, dried oregano, salt, tomato sauce, and BBQ sauce. Bring mixture to a boil. Reduce heat to medium and simmer until slightly thickened, about 3 to 4 minutes, stirring occasionally.

In a large serving bowl, combine the turkey mixture with the pasta. Serve immediately.

Chili Noodle Casserole

Ingredients

12 ounces spaghetti
1 pound lean ground beef
1 onion, chopped
salt and pepper to taste
chili powder to taste
1 (15.25 ounce) can kidney beans,
drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, brown the meat with the onion in a skillet; drain off liquids. Stir in salt, pepper, and chili powder to taste. Stir in kidney beans, and saute 5 to 10 minutes.

Serve meat and bean mixture over pasta.

Green Chili and Corn Dip

Ingredients

1 1/2 cups whole peeled tomatoes, drained and chopped
1/4 cup whole kernel corn, drained
1/4 cup milk
1/4 cup all-purpose flour
1 (16 ounce) package shredded Cheddar cheese
1 (4 ounce) can chopped green chile peppers

Directions

In a medium saucepan over medium heat, mix tomatoes, corn, milk and flour. Cook and stir until thick and bubbly, about 10 minutes. Gradually blend in Cheddar cheese and diced green chile peppers. Continue cooking until cheese has melted, about 10 minutes. Serve warm.

Camp Chili

Ingredients

3 pounds ground beef
3 onions, chopped
10 cloves garlic, minced
3 (15 ounce) cans pork and beans
3 (15 ounce) cans kidney beans
1 (14.5 ounce) can stewed tomatoes
3 tablespoons chili powder
1 (12 fluid ounce) can or bottle beer
salt and pepper to taste
3 cups uncooked rice

Directions

In a large pot over medium high heat, saute the ground beef for 5 minutes. Add the onions and garlic and saute for 5 to 10 more minutes.

Add the pork and beans, kidney beans, tomatoes, chili powder, beer and season with salt and pepper to taste. Stir thoroughly and reduce heat to medium low.

Cover and simmer for 1 to 1 1/2 hours, stirring occasionally.

Cook the rice according to package directions. Serve the chili over the rice.

Chili-ghetti

Ingredients

1 (7 ounce) package spaghetti
1 pound ground beef
1 small onion, chopped
1 (16 ounce) can kidney beans,
rinsed and drained
1 (14.5 ounce) can diced
tomatoes, undrained
1 (4 ounce) can mushroom stems
and pieces, drained
1/3 cup water
1 (1.25 ounce) package chili
seasoning mix
2 tablespoons grated Parmesan
cheese
1/4 cup shredded mozzarella
cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain.

Drain spaghetti; add to beef mixture. Stir in the beans, tomatoes, mushrooms, water, chili seasoning and Parmesan cheese. Cover and simmer for 10 minutes. Sprinkle with mozzarella cheese.

No Beans About It - Chili

Ingredients

1 pound ground beef
2 cloves garlic, minced
1 large onion, chopped
2 tablespoons chili powder
1 teaspoon dried oregano
1 teaspoon ground cumin
1 teaspoon hot pepper sauce
1 (28 ounce) can crushed tomatoes
1/4 cup red wine vinegar

Directions

Crumble the ground beef into a stock pot or large Dutch oven over medium-high heat. Add the onion and garlic, and cook stirring frequently until beef is evenly browned. Drain off excess grease.

Season with chili powder, oregano, cumin and hot sauce. Stir in the tomatoes and vinegar. Bring to a boil, then reduce heat to low, and simmer for about 1 hour - or longer if you have time. Stir occasionally to prevent burning on the bottom.

White Chili I

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves - cubed
1 onion, chopped
1 1/4 cups chicken broth
1 (4 ounce) can diced green chiles
1 teaspoon garlic powder
1 teaspoon ground cumin
1/2 teaspoon dried oregano
1/2 teaspoon dried cilantro
1/8 teaspoon cayenne pepper
1 (15 ounce) can cannellini beans, drained and rinsed
2 green onions, chopped
2 ounces shredded Monterey Jack cheese

Directions

Heat oil in a large saucepan over medium-high heat. Cook chicken and onion in oil 4 to 5 minutes, or until onion is tender.

Stir in the chicken broth, green chiles, garlic powder, cumin, oregano, cilantro, and cayenne pepper. Reduce heat, and simmer for 15 minutes.

Stir in the beans, and simmer for 5 more minutes, or until chicken is no longer pink and juices run clear. Garnish with green onion and shredded cheese.

Award Winning Chili

Ingredients

1 (14.5 ounce) can stewed tomatoes, chopped
1 (6 ounce) can tomato paste
1 carrot, sliced
1 onion, chopped
2 stalks celery, chopped
1/4 cup white wine
1 pinch crushed red pepper flakes
1/4 cup chopped green bell pepper
1/4 cup chopped red bell pepper
1/3 cup bottled steak sauce
5 slices bacon
1 1/2 pounds ground beef
1 (1.25 ounce) package chili seasoning mix
1 teaspoon ground cumin
1 (15 ounce) can kidney beans, drained
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh parsley

Directions

In a large pot over medium-low heat, combine tomatoes, tomato paste, carrot, onion, celery, wine, pepper flakes, bell peppers and steak sauce.

While tomato mixture is simmering, in a large skillet over medium heat, cook bacon until crisp. Remove to paper towels. Cook beef in bacon drippings until brown; drain. Stir chili seasoning into ground beef.

Stir seasoned beef, cumin and bacon into tomato mixture. Continue to simmer until vegetables are tender and flavors are well blended.

Stir in beans, cilantro and parsley. Heat through and serve.

Ez's Slow Cooker Hot Chili

Ingredients

- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 2 pounds ground beef
- 4 (11.5 ounce) cans tomato-vegetable juice cocktail
- 1 (10.75 ounce) can condensed tomato soup
- 1 (16 ounce) can chili beans, drained
- 1/8 teaspoon cayenne pepper
- 3 tablespoons chili powder
- 1 tablespoon soy sauce
- 1 cup water

Directions

In a large skillet over medium heat, saute the onion, green bell pepper and garlic in the oil for 5 minutes, or until tender. Stir in the beef and cook until brown. Transfer these ingredients to a slow cooker.

Then, to the slow cooker, add tomato-vegetable juice, soup, chili beans, cayenne pepper, chili powder, soy sauce and water.

Cover slow cooker and cook on low setting for 2 hours.

Slow Cooker Bean Casserole AKA Sweet Chili

Ingredients

1/2 cup ketchup
1/4 cup molasses
1 teaspoon dry mustard
1 (16 ounce) can baked beans with pork
1 teaspoon salt
1/2 teaspoon ground black pepper
4 slices bacon
1 large green bell pepper, chopped
1 1/2 pounds ground beef

Directions

In a slow cooker, mix together ketchup, molasses, mustard, pork and beans, salt, and pepper.

Cook bacon and bell pepper in a large skillet over medium heat for about 5 to 7 minutes, then add to the slow cooker. In same skillet, brown beef, and stir into the slow cooker.

Cover, and cook on High setting for 1 hour.

Easy Chili III

Ingredients

3 pounds ground beef
1 large onion, chopped
1 medium head garlic, peeled and chopped
1 cup dry black beans
1 cup dry kidney beans
1 cup dry pinto beans
2 (28 ounce) cans diced tomatoes, drained
3 cups tomato paste
1 (8 ounce) can tomato sauce
2 tablespoons chili powder, or to taste
1 teaspoon hot pepper sauce, or to taste
salt and pepper to taste

Directions

In a large pot over medium heat, cook beef, onion and garlic until meat is brown. Stir in black beans, kidney beans, pinto beans, tomatoes, tomato paste and tomato sauce. Season with chili powder, salt, pepper and pepper sauce. Reduce heat, cover and simmer 2 to 3 hours, until beans are tender.

Debdoozie's Blue Ribbon Chili

Ingredients

2 pounds ground beef
1/2 onion, chopped
1 teaspoon ground black pepper
1/2 teaspoon garlic salt
2 1/2 cups tomato sauce
1 (8 ounce) jar salsa
4 tablespoons chili seasoning mix
1 (15 ounce) can light red kidney beans
1 (15 ounce) can dark red kidney beans

Directions

In a large saucepan over medium heat, combine the ground beef and the onion and saute for 10 minutes, or until meat is browned and onion is tender. Drain grease, if desired.

Add the ground black pepper, garlic salt, tomato sauce, salsa, chili seasoning mix and kidney beans. Mix well, reduce heat to low and simmer for at least an hour.

Ingredients

2 pounds ground beef
1 onion, chopped
2 (16 ounce) cans chili beans
1 (15 ounce) can tomato sauce
1 (10 ounce) can diced tomatoes
with green chile peppers
1 (14.5 ounce) can peeled and
diced tomatoes
1 1/2 fluid ounces tomato juice
1 (4 ounce) can diced green chiles
1 (1.25 ounce) package chili
seasoning mix

Directions

Cook ground beef and onion until done.

In slow cooker or Dutch oven add all ingredients together. Simmer several hours.

Black Bean Chili

Ingredients

1 1/2 pounds boneless pork, cut into 1/2-inch cubes
2 (15.5 ounce) cans black beans, drained
1 cup chopped onion
1 cup chopped yellow bell pepper
1 cup thick and chunky salsa
1 (15 ounce) can canned diced tomatoes
2 cloves garlic, minced
1 teaspoon chili powder
1/2 teaspoon cumin
1/4 teaspoon crushed red pepper
Garnish: sour cream, shredded Cheddar cheese (optional)

Directions

Combine all ingredients except garnishes in 3 1/2-quart slow cooker. Cover and cook on low heat setting 7 to 8 hours. Top individual bowls with sour cream and Cheddar cheese.

Green Chili Stew

Ingredients

1 1/2 pounds boneless pork loin roast, cut into 3/4-inch cubes
2 tablespoons olive or canola oil
1 large onion, diced
1 jalapeno pepper, seeded and chopped*
3 garlic cloves, minced
1 1/2 teaspoons ground cumin
1 teaspoon salt
1/4 teaspoon white pepper
1 bay leaf
5 medium potatoes, peeled and cubed
3 cups water
1 (14.5 ounce) can diced tomatoes, undrained
3 (4 ounce) cans chopped green chilies

Directions

In a Dutch oven or large saucepan, brown pork in oil. Add the onion, jalapenos, garlic, cumin, salt, pepper and bay leaf; saute until onion is tender. Add potatoes and water; bring to boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender. Add tomatoes and chilies; simmer 10 minutes longer. Discard bay leaf before serving.

Texas Style Chili with Spicy Jalapeno Chicken

Ingredients

2 (12 ounce) packages al frescoB® Spicy Jalapeno Chicken Sausage
2 tablespoons olive oil
1/2 cup chopped onion
1 green pepper, chopped
1 red pepper, chopped
1 yellow pepper, chopped
3 cloves garlic
2 (15 ounce) cans black soy beans
3 tablespoons chili powder (spicy)
1 teaspoon ground cumin
1 teaspoon dried oregano
2 bay leaves

Directions

Slice al fresco chicken sausage and saute with oil, onions, peppers, and garlic. Add remaining ingredients and stir well.

Cook on low for about 1 hour, stirring occasionally.

Fruity Chili

Ingredients

2 (14 ounce) cans tomato sauce
2 (15 ounce) cans kidney beans, rinsed and drained
2 tablespoons chili powder
1 tablespoon white sugar
1 pinch cayenne pepper (optional)
1 pound ground beef
2 tablespoons chili powder
1 tablespoon white sugar
1 pinch cayenne pepper (optional)
1 teaspoon cooking oil
1/2 red onion, chopped
1 banana pepper, chopped
1 apple - peeled, cored, and chopped
1 peach - peeled, pitted, and chopped

Directions

Combine the tomato sauce, kidney beans, 2 tablespoons chili powder, 1 tablespoon sugar, and cayenne pepper in a large sauce pan; bring to a simmer over low heat.

Place a large skillet over medium-high heat; place the ground beef in the skillet; season with 2 tablespoons chili powder, 1 tablespoon sugar, and the cayenne pepper; cook until brown; add to the sauce mixture.

Heat the oil in a small skillet over medium-high heat; cook the onion in the oil until slightly browned; add to the sauce mixture, along with the apple, peach, and banana pepper. Allow to simmer another 1 to 2 minutes until hot.

Bry's Chocolate Lamb Chili

Ingredients

1 medium onion, chopped
1 pound lean ground lamb
2 tablespoons olive oil
1/2 teaspoon red pepper flakes
1/2 tablespoon dried basil
1 teaspoon cumin
1/8 teaspoon cinnamon
2 large cloves garlic, minced
3 1/2 tablespoons chili powder
1/2 teaspoon dried oregano
1 teaspoon unsweetened cocoa powder
1 teaspoon white sugar
1 bay leaf
salt and pepper to taste
1 (14.5 ounce) can diced tomatoes with juice
4 cups red beans, with liquid

Directions

In a large pot, cook onions and ground lamb in olive oil over medium heat.

When onions are soft and meat browned, season with red pepper flakes, basil, cumin, cinnamon, garlic, chili powder, dried oregano, cocoa powder, sugar, and bay leaf, and salt and pepper to taste. Cook for 1 or 2 minutes. Stir in tomatoes and beans. Increase heat to bring soup to a boil. Reduce heat, and simmer for 15 minutes.

Chili Cheese Dip

Ingredients

1 pound process American
cheese, cubed
1 (15 ounce) can chili con carne
without beans
1 (4 ounce) can chopped green
chilies
Tortilla chips

Directions

Combine cheese, chili and chilies in a saucepan or fondue pot. Heat over medium-low, stirring frequently, until the cheese melts. Serve warm with tortilla chips.

Mean Old Chili

Ingredients

1/4 cup Worcestershire sauce
1 clove garlic, chopped
2 tablespoons red pepper flakes
1 teaspoon distilled white vinegar
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon black pepper
2 tablespoons olive oil
1 tablespoon chili powder, or to taste
2 1/2 pounds beef chuck roast, cubed
1/2 pound fresh hot chilies, cut crosswise into thirds
2 cups chopped fresh tomato
1 red bell pepper, cut into 1 inch pieces
1 (15.5 ounce) can pinto beans, drained
1 teaspoon red pepper flakes, or to taste

Directions

In a glass baking pan, stir together the Worcestershire sauce, garlic, 2 tablespoons red pepper flakes, vinegar, oregano, basil, black pepper and olive oil. Place the meat into the sauce; cover and marinate overnight in the refrigerator.

Preheat an outdoor grill for medium-high heat. Remove meat from the marinade, and discard marinade. Thread the marinated beef, chili peppers, and red bell pepper onto skewers.

Grill the skewers about 4 to 6 minutes on each side, or until the meat is of the desired doneness.

Place a large saucepan or Dutch oven over medium heat. Remove meat and peppers from skewers, and place them in the pan. Season with chili powder, and stir in tomatoes and pinto beans. Sprinkle in the remaining red pepper flakes.

Grilled Prawns with Garlic-Chili Sauce

Ingredients

1 pound jumbo prawns
2 tablespoons cooking oil
2 tablespoons minced garlic
2 tablespoons thinly sliced lemon grass
5 fresh Thai chile peppers, sliced thin
1 shallot, sliced thin
2 kaffir lime leaves
1 tablespoon fish sauce, or to taste
1 lime, juiced
1 tablespoon Thai roasted chilli paste (nam prik pao)
1 tablespoon torn fresh mint leaves

Directions

Preheat an outdoor grill for medium heat; lightly oil the grate.

Cook the shrimp on the hot grill until they are bright pink on the outside and the meat is no longer transparent in the center, 5 to 10 minutes. Arrange the prawns on a serving platter.

Heat the oil in a skillet over medium heat. Fry the garlic in the hot oil until brown, 7 to 10 minutes. Remove from heat and stir the lemon grass, chile peppers, shallot, lime leaves, fish sauce, lime juice, and chilli paste into the garlic; toss to combine. Spoon the sauce over the prawns. Garnish with the mint to serve.

Peoria Chili

Ingredients

2 pounds ground beef
1 medium onion, chopped
1 (28 ounce) can diced tomatoes,
with liquid
1 (46 ounce) can tomato juice
1 tablespoon chili powder
1 tablespoon sugar
salt and pepper to taste
2 (15 ounce) cans red kidney
beans, rinsed and drained
Shredded Cheddar cheese

Directions

In a large kettle or Dutch oven, brown beef and onion. Drain off fat; add all remaining ingredients except beans and cheese. Cover and simmer 2-3 hours. Adjust seasonings, if necessary. Stir in beans and heat through. Before serving, top with shredded cheddar cheese, if desired.

Shay's Irish Chili

Ingredients

2 tablespoons vegetable oil
1 pound ground beef chuck
1 clove garlic, minced
1 large onion, chopped
salt and pepper to taste
1 pinch ground nutmeg
2 teaspoons beef bouillon
1 tablespoon chili powder
1 tablespoon white sugar
1 (28 ounce) can diced tomatoes, drained
1/2 (19 ounce) can light red kidney beans, drained and mashed
1 (15.5 ounce) can dark red kidney beans, drained and rinsed
1 (15 ounce) can sliced potatoes, drained

Directions

Heat the oil in a soup pot set over medium heat. Add the ground beef, garlic, and onion. Cook, stirring to crumble the ground beef, until beef is no longer pink. Drain off any excess grease. Season with salt, pepper, nutmeg, beef bouillon, and chili powder. Add the sugar, tomatoes, light and dark kidney beans and potatoes. Cover and simmer over medium-low heat for 1 hour, stirring occasionally.

Texas Chili Beef Slices

Ingredients

2 pounds round steak
1 teaspoon meat tenderizer
1 onion, chopped
2 cloves garlic, minced
2 tablespoons distilled white vinegar
2 tablespoons vegetable oil
2 tablespoons Worcestershire sauce
2 teaspoons chili powder
1 (8 ounce) can tomato sauce
1 lemon, sliced
2 tablespoons brown sugar
1/2 teaspoon mustard powder
1/4 teaspoon hot pepper sauce

Directions

Sprinkle meat with meat tenderizer. Place in a shallow glass baking dish large enough to accommodate the meat. Mix together onion, garlic, vinegar, oil, Worcestershire sauce, and chili powder, and pour over steak. Marinate for 2 or more hours in the refrigerator.

Preheat grill for medium-low heat.

Brush grate with oil. Transfer steak to grill, reserving marinade. Cook, covered, for 30 to 40 minutes, or to your desired degree of doneness, turning once. Allow steak to rest for a few minutes off the heat.

While meat is cooking prepare sauce. Combine reserved marinade, tomato sauce, lemon slices, brown sugar, mustard powder, and hot sauce in a medium saucepan. Simmer for 10 minutes over medium low heat.

Slice meat across the grain. Spoon sauce over steak, and serve.

Touchdown Chili

Ingredients

2 pounds ground beef
1 large onion, chopped
6 cloves garlic, chopped
1/3 cup chili powder
1 1/2 teaspoons ground cumin
1 1/2 teaspoons dried basil
1 (28 ounce) can diced tomatoes with juice
1 (4 ounce) can diced green chile peppers, drained
1 (15 ounce) can tomato sauce
1 (12 fluid ounce) can or bottle beer
1 tablespoon white vinegar
3 tablespoons brown sugar
1 teaspoon hot pepper sauce (e.g. Tabasco, etc.)
2 teaspoons salt
1/2 teaspoon ground black pepper

Directions

Place the ground beef, onion and garlic in a large saucepan over medium heat. Cook, stirring to crumble the beef, until the beef is no longer pink and the onion is tender. Drain off the fat and return the pan to the stove. Combine the chili powder, cumin and basil; sprinkle over the beef. Cook and stir to coat the meat and toast the spices a little.

Pour in the tomatoes, green chilies, tomato sauce, beer and vinegar. Bring to a boil and stir to loosen any bits that are stuck to the bottom of the pan. Mix in the brown sugar, hot pepper sauce, salt and pepper. Reduce the heat to low, cover and simmer for 3 hours. Remove the lid for the last 30 minutes of cooking.

Slow-Cooked Chili

Ingredients

2 pounds ground beef
2 (16 ounce) cans kidney beans,
rinsed and drained
2 (14.5 ounce) cans diced
tomatoes, undrained
1 (8 ounce) can tomato sauce
2 medium onions, chopped
1 green pepper, chopped
2 cloves garlic, minced
2 tablespoons chili powder
2 teaspoons salt
1 teaspoon pepper
Shredded Cheddar cheese

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Transfer to a slow cooker. Add the next nine ingredients. Cover and cook on low for 8-10 hours or on high for 4 hours. Garnish individual servings with cheese if desired.

Italian Style Chili

Ingredients

1 pound lean ground beef
3/4 cup chopped onion
1 (26 ounce) jar three cheese spaghetti sauce
1 1/2 cups water
2 teaspoons sugar
1 (14.5 ounce) can diced tomatoes
1 (4 ounce) can sliced mushrooms
2 ounces sliced pepperoni
1 tablespoon beef bouillon
1 tablespoon chili powder
1 (14.5 ounce) can kidney beans, drained and rinsed
1 cup shredded Cheddar cheese

Directions

Crumble ground beef into a large stock pot over medium-high heat. Add onions, and cook, stirring, until beef is evenly browned. Drain grease, if necessary.

Pour in the spaghetti sauce, water, sugar, tomatoes, mushrooms, pepperoni, bouillon, chili powder and kidney beans. Bring to a boil. Reduce heat, and simmer uncovered for 30 minutes, stirring occasionally, to blend flavors.

Jill's Vegetable Chili

Ingredients

1 pound cubed turkey breast
1 cup minced onion
1 tablespoon minced garlic
2 teaspoons chili powder
1/2 teaspoon ground cumin
1/8 teaspoon ground cinnamon
1 (14.5 ounce) can peeled and diced tomatoes
1 (14 ounce) can chicken broth
1 (15 ounce) can kidney beans
1 (15 ounce) can pinto beans
1 (10 ounce) package frozen corn kernels

Directions

In a large pot over medium heat, cook turkey until browned. Stir in onions, cover and cook 5 minutes.

Stir in garlic, chili powder, cumin and cinnamon and cook until fragrant, about a minute. Pour in tomatoes and bring to a boil. Stir in broth, kidney beans, pinto beans and corn and bring to a boil again. Then reduce heat and simmer 10 minutes, or until thoroughly heated.

Cheesy Chili Dip I

Ingredients

1/2 pound finely chopped pork
16 ounces processed cheese
food, cubed
1 (10 ounce) can diced tomatoes
with green chile peppers, drained
1 cup condensed cream of
mushroom soup
1 (15 ounce) can chili
1 (14.5 ounce) package tortilla
chips

Directions

Place pork in a medium skillet. Cook over medium heat until evenly brown. Drain and set aside.

In a crockpot or slow cooker over medium heat, combine the processed cheese food, diced tomatoes with green chile peppers, cream of mushroom soup, chili and cooked pork. Heat until all the cheese is melted. Serve with tortilla chips.

Spicy Pumpkin Chili

Ingredients

- 1 pound ground beef
- 1/2 teaspoon crushed red pepper flakes, or to taste
- 1 teaspoon minced garlic
- 1/2 large onion, diced
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 (15 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can Great Northern beans, drained and rinsed
- 1 (8 ounce) can tomato sauce
- 1 (4 ounce) can tomato sauce with garlic and onions
- 2 (14.5 ounce) cans petite diced tomatoes
- 1 (14.5 ounce) can fire roasted diced tomatoes
- 1 (15 ounce) can pumpkin puree
- 2 teaspoons pumpkin pie spice
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon salt, or to taste

Directions

Heat a large skillet over medium-high heat; cook and stir the beef in the skillet until crumbly and no longer pink, about 5 minutes. Stir in the red pepper flakes, garlic, and onion; continue cooking until the beef has browned and the onion has softened and turned translucent. Add the green and red bell pepper and cook 5 minutes more.

While the beef is cooking, combine the kidney beans, black beans, Great Northern beans, tomato sauce, tomato sauce with garlic and onions, petite diced tomatoes, fire roasted diced tomatoes, and pumpkin puree in a large slow cooker. Season with pumpkin pie spice, chili powder, cumin, and salt. Stir in the ground beef mixture.

Cook on Low until the chili is hot, 1 to 2 hours.

Green Chili Quiche Squares

Ingredients

3 cups seasoned croutons
1 (4 ounce) can chopped green chilies
4 cups shredded Cheddar cheese
6 eggs
3 cups milk
2 teaspoons ground mustard
1 teaspoon salt
1/4 teaspoon garlic powder

Directions

Arrange croutons in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with chilies and cheese. In a bowl, beat the eggs, milk, mustard, salt and garlic powder. Pour over cheese. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Chili Rubbed Pork Tenderloin With Apricot Ginger

Ingredients

2 (1 pound) pork tenderloins, trimmed

Spice Rub:

1 tablespoon chili powder
1 tablespoon garlic powder
1/2 tablespoon sugar
1 teaspoon salt
1/2 teaspoon ground black pepper

Glaze:

1 1/2 cups apricot preserves
1/2 cup barbecue sauce
1 teaspoon grated ginger
1/2 teaspoon garlic powder
1/2 teaspoon hot sauce
1 tablespoon chopped cilantro
1 lime, juiced

Directions

Place chili powder, garlic powder, sugar, salt and pepper in a jar; shake to blend. Rub spice mixture onto pork tenderloins. Cover tenderloins and refrigerate for 2 to 24 hours.

Prior to grilling, melt apricot preserves in saucepan over medium heat. Remove pan from the heat and stir in remaining glaze ingredients. Place half of the glaze in a serving bowl and hold for service.

Prepare grill at medium-high heat. Grill pork tenderloins for 15-20 minutes, or until the internal temperature of the pork reaches 160 degrees F. on an instant-read thermometer.

When approximately 4 minutes of cook time remains, brush the pork tenderloins with the apricot glaze remaining in the pan. Cook for 2 minutes, turn the pork tenderloins and brush glaze on other side. Cook for an additional 2 minutes. Remove pork from the grill and let set for about 5 minutes before slicing. Serve with reserved glaze.

Grandma's Old Fashioned Chili Mac

Ingredients

1 cup elbow macaroni
1 pound ground beef
1 small onion, chopped
1 cup chopped celery
1/2 large green bell pepper,
chopped
1 (15 ounce) can kidney beans,
drained
2 (10.75 ounce) cans condensed
tomato soup
2 (14.5 ounce) cans diced
tomatoes
1/8 cup brown sugar
salt and pepper to taste

Directions

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, simmer celery and green pepper with water to cover until tender; Drain.

Place ground beef in a large heavy skillet over medium heat. Cook until evenly brown. Add onion, and cook until tender and translucent. Drain excess fat. Add celery and green pepper. Stir in kidney beans, condensed tomato soup, diced tomatoes and brown sugar. Season with salt and pepper, and stir in macaroni.

Thirty Minute Chili

Ingredients

1 pound ground beef
1 (14.5 ounce) can canned diced tomatoes
1 (15 ounce) can kidney beans, drained
1 (1.25 ounce) package chili seasoning mix

Directions

Crumble the beef into a large skillet over medium-high heat. Cook and stir until evenly browned. Drain off grease, and mix in the tomatoes, kidney beans and chili seasoning mix. Reduce heat to medium, and simmer for 15 minutes.

Daddy's 'If They'da had This at the Alamo we

Ingredients

3 tablespoons bacon drippings
2 large onions, chopped
8 pounds beef stew meat, or
coarse ground chili beef
5 cloves garlic, finely chopped
4 tablespoons ground red chile
pepper
4 tablespoons mild chili powder
1 tablespoon ground cumin
1/4 cup sweet Hungarian paprika
1 teaspoon dried Mexican
oregano
3 (10 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
3 cups water
2 tablespoons salt
1/4 cup dried parsley (optional)
1 fresh jalapeno peppers
1 cup masa harina flour

Directions

Melt the bacon drippings in a large heavy pot over medium heat. Add the onions and cook until they are translucent.

Combine the beef with the garlic, ground chile, chili powder and cumin. Add this meat-and-spices to the onions in the pot. Break up any meat that sticks together as you cook, stirring occasionally, about 30 minutes, until meat is evenly browned (very browned, not just gray). Sprinkle in Hungarian paprika and oregano.

Pour in the tomato sauce, tomato paste, water, salt, parsley and jalapeno. Bring to a boil, then lower the heat and simmer, uncovered, for 1 hour. NOTE: True Texans DO NOT add beans to their chili, but my husband loves them, so this is the point where you can add as many cans of drained and rinsed pinto beans as you wish (I add 2 cans, but shhhhhh don't tell my Daddy!!!).

During cooking you may squeeze the jalapeno as it softens against the sides of the pot to release more heat if desired.

Mix in the masa harina, and cook while stirring for 30 minutes longer, or until desired consistency is achieved. Taste and adjust seasonings.

White Chili IV

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves - cubed
coarsely ground black pepper to taste
1 large onion, chopped
6 cloves garlic, minced
3 green chile peppers, seeded and minced
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (8 ounce) package mushrooms, sliced
3 (15 ounce) cans pinto beans
4 green onions, chopped
1 bunch fresh parsley, chopped
1 cup white wine
2 (14.5 ounce) cans chicken broth
2 cubes chicken bouillon
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 tablespoon dried oregano
1 1/2 tablespoons ground cumin
2 bay leaves

Directions

In a large pot over medium-high heat, cook chicken in olive oil with black pepper until brown. Stir in onion, garlic and chiles and cook until onion begins to soften.

Stir in bell peppers, mushrooms, beans, green onions and parsley. Pour in wine and chicken broth. Season with bouillon, rosemary, thyme, oregano and cumin. Place bay leaves in pot, cover, reduce heat and simmer 90 minutes.

Ham and Bean Chili

Ingredients

2 cups cubed fully cooked ham
1 medium onion, chopped
1 medium green pepper, chopped
1 garlic clove, minced
1 tablespoon olive or vegetable oil
1 (28 ounce) can diced tomatoes, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (8 ounce) jar picante sauce
1 (8 ounce) can tomato sauce
1/2 cup water
1 (2.25 ounce) can sliced ripe olives, drained
1 teaspoon beef bouillon granules
1 teaspoon dried thyme
1 teaspoon salt
1/4 teaspoon pepper
Shredded Cheddar cheese

Directions

In a large saucepan, cook the ham, onion, green pepper and garlic in oil until tender. Stir in tomatoes, beans, picante sauce, tomato sauce and water if desired. Bring to a boil. Stir in olives, bouillon, thyme, salt and pepper. Reduce heat, simmer, uncovered, for 15-20 minutes. Garnish with cheese.

Massachusetts Straub Chili

Ingredients

3 tablespoons vegetable oil
2 large onions, chopped
1 green bell pepper, chopped
4 cloves garlic, minced
1/2 pound lean ground beef
1/2 pound beef stew meat, diced
into 1 inch pieces
1 (28 ounce) can crushed
tomatoes
1 (14 ounce) can beef broth
1/2 pound dry kidney beans
2 1/2 tablespoons chili powder
1 teaspoon Italian seasoning
1 teaspoon salt
2 tablespoons brown sugar

Directions

Heat oil in a large stockpot over medium heat. Saute onions and bell pepper until tender. Add garlic, ground beef and stew meat and cook until the meat is no longer pink, about 10 minutes.

Add the tomatoes, beef broth and kidney beans to the stockpot, cover and bring to a boil. Let the mixture boil for 4 to 5 minutes then stir in the chili powder, Italian seasoning, salt and brown sugar. Simmer uncovered for about 2 hours, or until the chili thickens and beans are tender.

Chili Cheese Dip II

Ingredients

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can chili with beans
1 pinch chili powder
1/2 tablespoon white sugar
1 (16 ounce) package corn chips

Directions

Cover cream cheese with chili in 1-1/2 quart microwaveable casserole dish. Cover and microwave until the chili and cream cheese stir together easily and become hot and bubbly. Add chili powder and sugar to taste. Serve hot with chips.

Insanely Easy Vegetarian Chili

Ingredients

- 1 tablespoon vegetable oil
- 1 cup chopped onions
- 3/4 cup chopped carrots
- 3 cloves garlic, minced
- 1 cup chopped green bell pepper
- 1 cup chopped red bell pepper
- 3/4 cup chopped celery
- 1 tablespoon chili powder
- 1 1/2 cups chopped fresh mushrooms
- 1 (28 ounce) can whole peeled tomatoes with liquid, chopped
- 1 (19 ounce) can kidney beans with liquid
- 1 (11 ounce) can whole kernel corn, undrained
- 1 tablespoon ground cumin
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons dried basil

Directions

Heat oil in a large saucepan over medium heat. Saute onions, carrots, and garlic until tender. Stir in green pepper, red pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes.

Stir in mushrooms, and cook 4 minutes. Stir in tomatoes, kidney beans, and corn. Season with cumin, oregano, and basil. Bring to a boil, and reduce heat to medium. Cover, and simmer for 20 minutes, stirring occasionally.

Chili con Carne III

Ingredients

1 large onion, finely chopped
1 clove garlic, peeled and crushed
2 teaspoons tomato paste
2 tablespoons butter, cut into pieces
2 tablespoons all-purpose flour
1 teaspoon dried oregano, crushed
1/2 teaspoon ground cumin
1 1/2 teaspoons chili powder
1 (14.5 ounce) can whole peeled tomatoes with liquid, chopped
1 pound lean ground beef
1 (15.25 ounce) can kidney beans, drained and rinsed
salt to taste
ground black pepper to taste

Directions

In a large skillet over medium heat, combine onion, garlic, and tomato paste. Cover and cook for 5 minutes.

Stir in butter until melted. Stir in flour, oregano, cumin, chili powder, tomatoes and beef. Cook uncovered for 8 minutes, stirring occasionally.

Stir in the beans and cook for another 4 minutes, stirring occasionally. Salt and pepper to taste.

Fifteen Minute Chicken Chili

Ingredients

1 tablespoon canola oil or extra virgin olive oil
10 ounces boneless, skinless chicken breast, cut in bite-sized pieces
1 1/2 tablespoons chili powder
1 1/2 tablespoons cumin
2 (14.5 ounce) cans no-salt-added diced tomatoes
1 (15 ounce) can no-salt-added black or red beans
1 (4.5 ounce) can minced green chilies
1 cup yellow whole-kernel corn, frozen or canned
Salt and cayenne pepper, to taste

Directions

In a medium saucepan, saute chicken in oil over medium high heat for 3 minutes or until white. Stir in chili powder and cumin to coat chicken. Saute 3-4 minutes. Add remaining ingredients; heat through.

Chicken Chili I

Ingredients

1 (16 ounce) package dried navy beans
4 (14.5 ounce) cans chicken broth
1 onion, chopped
2 cloves garlic, minced
1 teaspoon ground black pepper
1 tablespoon dried oregano
1 tablespoon ground cumin
1/2 teaspoon ground cloves
5 cups chopped, cooked chicken meat
2 (4 ounce) cans diced green chile peppers
1 cup water
1 teaspoon salt
1 jalapeno pepper, seeded and minced

Directions

Sort and wash beans. Place beans, broth, onion, garlic, black pepper, oregano, cumin, and ground cloves in a Dutch oven. Bring to a boil. Cover, reduce heat, and simmer for 2 hours.

Stir in chicken, chilies, water, salt, and jalapeno. Bring to a boil. Cover, reduce heat, and simmer for 1 hour; stirring often.

Quick Chili I

Ingredients

2 pounds ground beef
1 onion, finely diced
3 cloves garlic, minced
1 (14.5 ounce) can diced tomatoes
2 (14.5 ounce) cans Italian-style diced tomatoes
1 (8 ounce) can tomato sauce
1 cup water
1 (15 ounce) can kidney beans
1 (15 ounce) can pinto beans
2 tablespoons chili powder
1 tablespoon ground cumin
2 tablespoons white sugar
1 tablespoon salt
1 teaspoon ground black pepper
1 tablespoon hot pepper sauce

Directions

In a large stock pot lightly brown ground beef, and drain if needed.

Add onion and garlic and cook until onion is translucent.

Add tomatoes, diced tomatoes with chili peppers, tomato sauce, water, kidney beans, pinto beans, chili powder, cumin, sugar, salt, pepper and hot sauce. Simmer for 30 minutes and then serve.

Smokin' Scovilles Turkey Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
5 cloves garlic, minced
2 small green bell peppers, seeded and chopped
1 habanero pepper, seeded and chopped
2 pounds lean ground turkey
2 tablespoons chili powder
2 teaspoons red pepper flakes
1 tablespoon paprika
1 tablespoon ground cumin
2 teaspoons dried oregano
1 teaspoon ground black pepper
1 (1 ounce) envelope instant hot chocolate mix
2 teaspoons seasoned salt
1 tablespoon Worcestershire sauce
1 teaspoon liquid smoke flavoring
2 (14.5 ounce) cans diced tomatoes with green chile peppers, drained
1 (8 ounce) can tomato sauce
1 (15 ounce) can kidney beans, drained
1/2 cup cheap beer
1/2 cup canned whole kernel corn
1 tablespoon hot pepper sauce

Directions

Heat the olive oil in a large saucepan over medium heat. Add the onion, garlic, green peppers and habanero pepper; cook and stir until the onion is transparent. Push these to one side of the pot, and crumble in the ground turkey. Cover, and cook for about 5 minutes, stirring occasionally, or until the meat is no longer pink. Stir everything together so the garlic doesn't burn.

Season with chili powder, red pepper flakes, paprika, cumin, oregano, pepper, hot cocoa mix and seasoned salt. Stir in Worcestershire sauce, liquid smoke, diced tomatoes with green chilies, tomato sauce and kidney beans. Crack open a beer, and pour in about 1/3. Drink or discard the rest. Partially cover the pan, and simmer over medium heat for about 50 minutes, stirring occasionally.

Mix in the corn and hot pepper sauce, and simmer for about 10 more minutes. Remove from the heat and allow to cool for a few minutes before serving.

Best Ever Chuck Wagon Chili

Ingredients

2 pounds ground beef
1 teaspoon butter
2 large white onions, chopped
2 green bell peppers, seeded and chopped
1 habanero pepper, chopped
3 (15 ounce) cans kidney beans, drained
3 (15 ounce) cans tomato sauce
1 tablespoon chili powder
2 teaspoons salt
1/2 teaspoon garlic salt
1 drop super-hot hot pepper sauce

Directions

In a large pot, cook the ground beef over medium heat until evenly browned. Drain off grease, and set aside.

Melt butter in a skillet over medium heat. Saute the onions, green pepper and habanero pepper until onions are translucent. Remove from heat. Transfer the onion mixture to the pot with the ground beef, and set the heat to medium.

Add the kidney beans and tomato sauce to the beef mixture, and season with chili powder, salt, garlic salt and hot pepper sauce. Bring to a simmer, and adjust seasonings to taste if necessary. Cover, reduce heat to low, and simmer for 1 hour, stirring occasionally.

Nina's Texas Chili

Ingredients

2 teaspoons cooking oil
3 pounds beef top sirloin, thinly sliced
2 pounds sweet Italian sausage, casings removed
1 onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 yellow bell pepper, chopped
2 cloves garlic, minced
20 ounces diced tomatoes
3 (8 ounce) cans tomato sauce
2 teaspoons chicken bouillon granules
1/2 cup honey
1 (15 ounce) can kidney beans, rinsed and drained
2 tablespoons cayenne pepper
6 tablespoons chili powder
3 tablespoons dried oregano
1 teaspoon ground black pepper
2 teaspoons salt
1/3 cup white sugar
1 cup shredded Cheddar cheese
1/4 cup masa (corn flour)

Directions

Heat the oil in a large pot over medium heat; cook the steak, sausage, onion, green pepper, red, pepper, yellow pepper, and garlic in the pot until the onions and peppers are soft, about 5 minutes. Add the diced tomatoes, tomato sauce, chicken bouillon, honey, and kidney beans; bring to a boil. One at a time, stir in the cayenne pepper, chili powder, oregano, black pepper, salt, and sugar. Sprinkle the Cheddar cheese into the chili in small batches and stir to melt. Reduce heat to low and slow cook about 2 hours. Thicken by stirring the masa through the chili, and simmering for 10 minutes.

It's Chili by George!!

Ingredients

2 pounds lean ground beef
1 (46 fluid ounce) can tomato juice
1 (29 ounce) can tomato sauce
1 (15 ounce) can kidney beans,
drained and rinsed
1 (15 ounce) can pinto beans,
drained and rinsed
1 1/2 cups chopped onion
1/4 cup chopped green bell
pepper
1/8 teaspoon ground cayenne
pepper
1/2 teaspoon white sugar
1/2 teaspoon dried oregano
1/2 teaspoon ground black
pepper
1 teaspoon salt
1 1/2 teaspoons ground cumin
1/4 cup chili powder

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and crumble.

In a large pot over high heat combine the ground beef, tomato juice, tomato sauce, kidney beans, pinto beans, onions, bell pepper, cayenne pepper, sugar, oregano, ground black pepper, salt, cumin and chili powder. Bring to a boil, then reduce heat to low. Simmer for 1 1/2 hours. (Note: If using a slow cooker, set on low, add ingredients, and cook for 8 to 10 hours.)

Chili Colorado

Ingredients

3 tablespoons all-purpose flour
1 1/2 pounds boneless pork, cut into 1 inch cubes
1 tablespoon bacon drippings, or vegetable oil
1 tablespoon vegetable oil
1 tablespoon all-purpose flour
1/4 cup chopped onion
1 (4 ounce) can tomato sauce
2 tablespoons chili powder
1 teaspoon cumin
1/2 teaspoon garlic powder
salt and black pepper to taste
3 cups water

Directions

Place 3 tablespoons flour in a plastic bag. Add pork and shake to lightly coat with flour. Set aside.

Heat bacon drippings and vegetable oil in a Dutch oven over medium high heat. Add pork and cook until meat is evenly browned, about 5 to 8 minutes. Stir in 1 tablespoon flour, and cook 3 minutes. Stir in the onion, tomato sauce, chile powder, cumin, garlic powder, salt, pepper, and water. Bring to a boil, then reduce heat to medium low and simmer until pork is just falling apart, about 1-1/2 to 2 hours.

Jim Kaczmarek's Chili

Ingredients

3 pounds beef chuck
2 1/2 cups chopped onions
5 cloves garlic, minced
2 (14.5 ounce) cans stewed tomatoes
1 (15 ounce) can tomato sauce
1 (12 fluid ounce) can or bottle beer
5 tablespoons chili powder
1 tablespoon dried oregano
1 tablespoon paprika
2 tablespoons ground cumin
1 tablespoon brown sugar
4 tablespoons beef bouillon granules
2 bay leaves
1 tablespoon salt
1 teaspoon ground black pepper
2 (15 ounce) cans pinto beans, drained

Directions

Place meat in freezer until slightly frozen. Cut into 1/4 to 1/2 inch cubes.

In a large skillet over medium heat, brown meat until it turns gray. Stir in onions and garlic. Cook until onions are tender, about 5 to 10 minutes.

Cut up canned tomatoes, reserving juice; combine in a 6 quart cooking pot with tomato sauce, beer, chili powder, oregano, paprika, cumin, brown sugar, beef base, bay leaves, salt, and pepper. Bring to a slow boil over high heat. Add meat mixture, and reduce heat to low. Simmer, uncovered, for 2 to 3 hours.

Mix in pinto beans. Simmer for 1/2 hour longer. Taste, and adjust seasonings if desired.

Skyline Chili I

Ingredients

2 1/2 pounds lean ground beef
1 (15 ounce) can tomato sauce
1 1/3 (6 ounce) cans tomato paste
5 tablespoons chili powder
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 1/4 teaspoons salt
1 tablespoon distilled white vinegar
1 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 teaspoon onion salt
2 teaspoons steak sauce
1 quart water

Directions

Brown the beef lightly.

Place all the ingredients in a crock pot and mix together well. Cook for 12 hours or more on low.

Darn Good Chili

Ingredients

- 1 pound lean ground beef
- 1 cup chopped onion
- 1/2 red bell pepper, chopped
- 3 tablespoons chili powder
- 2 teaspoons minced garlic
- 1 bay leaf
- 1 (14.5 ounce) can peeled and diced tomatoes
- 1 (15 ounce) can kidney beans, drained
- 1 cup spaghetti sauce
- 1 cup salsa
- 1/4 cup taco sauce

Directions

In a large saucepan or stockpot, cook ground beef, onion and red pepper until beef is browned. Drain off excess fat.

Stir in the chili powder, garlic, bay leaf, diced tomatoes, spaghetti sauce, salsa and taco sauce. Lower heat and simmer for 1 1/2 hours, stirring occasionally. Stir in beans just before serving and heat through.

Baked Snapper with Chilies, Ginger and Basil

Ingredients

1 (1 1/2 pound) whole red snapper, cleaned and scaled
1/2 cup fresh basil leaves
2 tablespoons peanut oil
2 tablespoons fish sauce
2 cloves garlic, minced
1 teaspoon minced fresh ginger
2 red chile peppers, sliced diagonally
1 yellow bell pepper, seeded and diced
1 tablespoon brown sugar
1 tablespoon rice vinegar
2 tablespoons water
2 tomatoes, seeded and sliced
5 leaves basil

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a roasting pan with aluminum foil.

Stuff the cavity of the snapper with 1/2 cup basil leaves and set aside. Heat the peanut oil in a large skillet over high heat until it begins to smoke. Place the snapper in the skillet, and quickly brown on both sides, about 1 minute total. Place the fish into the roasting pan, and sprinkle with fish sauce. Reserve the peanut oil in the skillet.

Bake fish in preheated oven until the flesh flakes easily with a fork, 25 to 30 minutes.

Meanwhile, heat the remaining peanut oil over medium heat. Stir in the garlic, ginger, chile peppers, and yellow pepper and cook until the peppers have softened, about 5 minutes. Stir in the sugar, rice vinegar, water, and tomatoes. Bring to a simmer over medium-high heat until thickened to desired consistency. Pour the sauce over the snapper, and garnish with the remaining basil leaves to serve.

Stove Top Tofu Chili

Ingredients

1/2 (12 ounce) package extra firm tofu
1 teaspoon chili powder
1 clove garlic, minced
2 tablespoons vegetable oil
1/2 cup onion, chopped
2 stalks celery, chopped
1/2 cup whole kernel corn, undrained
1 (15.25 ounce) can kidney beans, undrained
1 (14.5 ounce) can stewed tomatoes, undrained
1 quart water

Directions

In a medium bowl, crumble the tofu and toss with the chili powder and garlic.

Heat the oil in a large saucepan over medium heat, and saute the onion and celery until tender. Stir in the tofu mixture. Continue cooking about 5 minutes over low heat.

Mix in the corn, kidney beans, and stewed tomatoes. Add water and bring to a boil. Reduce heat to low and simmer about 50 minutes.

White Chili II

Ingredients

2 tablespoons olive oil
2 onions, chopped
4 cloves garlic, minced
4 cooked, boneless chicken breast half, chopped
3 (14.5 ounce) cans chicken broth
2 (4 ounce) cans canned green chile peppers, chopped
2 teaspoons ground cumin
2 teaspoons dried oregano
1 1/2 teaspoons cayenne pepper
5 (14.5 ounce) cans great Northern beans, undrained
1 cup shredded Monterey Jack cheese

Directions

Heat the oil in a large pot over medium heat. Add the onions and garlic and saute for 10 minutes, or until onions are tender. Add the chicken, chicken broth, green chile peppers, cumin, oregano and cayenne pepper and bring to a boil.

Reduce heat to low and add the beans. Simmer for 20 to 30 minutes, or until heated thoroughly. Pour into individual bowls and top with the cheese.

Cheddar Chili Braid

Ingredients

1 (16 ounce) package hot roll mix
1 cup warm water (120 to 130 degrees F)
2 eggs
2 cups shredded Cheddar cheese
2 tablespoons canned chopped green chiles, drained
2 tablespoons grated Parmesan cheese

Directions

In a bowl, combine contents of roll mix and yeast packet; stir in water, one egg, cheddar cheese and chilies. Turn onto a floured surface; knead dough until smooth and elastic, about 5 minutes. Cover and let rest for 5 minutes.

Divide into thirds. Shape each into a 14-in. rope. Place ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Cover and let rise in a warm place until doubled, about 30 minutes. Beat remaining egg; brush over dough. Sprinkle with Parmesan cheese. Bake at 375 degrees F for 30 minutes or until golden brown. Remove from pan to a wire rack.

Texas Deer Chili

Ingredients

2 tablespoons vegetable oil
2 1/2 pounds venison, cut into cubes
1 large onion, chopped
1 clove garlic, minced
1 (4 ounce) can diced green chile peppers
2 (15 ounce) cans kidney beans, drained and rinsed
2 (10.5 ounce) cans beef broth
2 teaspoons dried oregano
2 teaspoons ground cumin
1/2 teaspoon salt
1 1/2 teaspoons paprika

Directions

In a large skillet over medium heat, cook venison, onion and garlic in oil until meat is browned. Transfer to a slow cooker and stir together with chiles, beans, broth oregano, cumin, salt and paprika. Cook on medium 4 to 5 hours.

White Chicken Chili

Ingredients

1 medium yellow onion, chopped
6 cups water
1 teaspoon lemon pepper
2 teaspoons ground cumin
1 (15 ounce) can hominy, drained
1 (15 ounce) can Great Northern beans, drained and rinsed
1 (7 ounce) can white corn
1 tablespoon light olive oil
2 (10 ounce) cans HORMEL® Premium Chunk Breast of Chicken
6 HERB-OX® Chicken Flavored Bouillon Cubes
1 (4.25 ounce) can CHI-CHI'S® Diced Green Chilies, drained

Directions

In large saucepan or Dutch oven, heat oil over medium-high heat. Add onion. Cook 4 to 5 minutes or until softened. Add water, chicken, bouillon, cumin and lemon pepper. Bring to a boil; reduce heat to medium-low. Cover. Simmer 5 minutes.

Add hominy, beans, corn and chiles to saucepan. Cook 10 to 12 minutes or until hot and flavors are blended. Top with crushed tortilla chips and shredded cheese, if desired.

Mr. Bill's New Mexico Buffalo Chili

Ingredients

1 teaspoon unsweetened cocoa powder
1 teaspoon dried Mexican oregano
1 teaspoon dried basil
1 teaspoon dried marjoram
2 teaspoons ground cumin
1 tablespoon hot chili powder
1 teaspoon garlic powder
2 teaspoons hickory smoked salt
1 teaspoon ground black pepper
2 teaspoons cayenne pepper

2 pounds buffalo stew meat, cubed
2 pounds chorizo sausage, chopped
2 pounds pork stew meat, cubed

2 slices hickory-smoked bacon, diced
3 sweet onions, coarsely chopped
2 habanero peppers, seeded and chopped
4 jalapeno peppers, seeded and chopped
7 cloves garlic, minced
2 teaspoons New Mexico chile powder
1 tablespoon lard, or more as needed
3 (10 ounce) cans diced tomatoes with green chile peppers (such as RO*TELB®), undrained
2 (7.75 ounce) cans salsa (such as El PatoB® Salsa de Chile Fresco)
1 (6 ounce) can tomato paste
1 (16 ounce) jar picante sauce (such as PaceB® Picante Sauce)
2 (4 ounce) cans diced green

Directions

Whisk together the cocoa powder, Mexican oregano, basil, marjoram, cumin, hot chili powder, garlic powder, hickory salt, black pepper, and cayenne pepper. Combine the seasoning mix with the buffalo meat, chorizo, and pork; cover and refrigerate overnight.

Heat a heavy skillet over medium heat, and fry the bacon until crisp. Remove the bacon with a slotted spoon to a large, heavy pot. In the same skillet, cook and stir the onion, habanero peppers, jalapeno peppers, garlic, and New Mexico chile powder in the bacon grease until onions are translucent; add the onion mixture to the pot.

In the same skillet, fry the seasoned meat in small batches until well browned, adding lard as needed; remove the meats to the pot. Stir the diced tomatoes with green chiles, salsa, tomato paste, picante sauce, diced green chiles, and dark beer into the pot. Simmer until the meat is easily pierced with a fork, 2 to 3 hours. If the chili seems too dry, add dark beer as needed.

Chili con Carne I

Ingredients

6 pounds dried pinto beans
3/8 cup salt
20 pounds lean ground beef
1 pound chopped onions
4 cloves garlic, minced
6 quarts canned peeled and diced tomatoes
2 quarts tomato paste
1 1/3 cups chili powder
3 tablespoons ground cumin
1 1/2 teaspoons ground black pepper

Directions

Wash and sort pinto beans. Bring 3 gallons of water to boil in a 6 gallon pot. Pour in beans, return to a boil and cook 2 minutes. Remove from heat and let stand 1 hour. Stir in salt and simmer until tender, 90 minutes. Drain and set aside.

Brown beef with onions and garlic over medium high heat in same pot or enormous skillet. Combine meat mixture, tomatoes, tomato paste, chili powder, cumin, pepper and cooked beans in 6 gallon pot; stir; cover and simmer 1 hour.

White Bean Chicken Chili

Ingredients

2 tablespoons vegetable oil
1 onion, chopped
2 cloves garlic, minced

1 (14.5 ounce) can chicken broth
1 (18.75 ounce) can tomatillos,
drained and chopped
1 (16 ounce) can diced tomatoes
1 (7 ounce) can diced green chiles
1/2 teaspoon dried oregano
1/2 teaspoon ground coriander
seed
1/4 teaspoon ground cumin
2 ears fresh corn
1 pound diced, cooked chicken
meat
1 (15 ounce) can white beans
1 pinch salt and black pepper to
taste

Directions

Heat oil, and cook onion and garlic until soft.

Stir in broth, tomatillos, tomatoes, chilies, and spices. Bring to a boil, then simmer for 10 minutes.

Add corn, chicken, and beans; simmer 5 minutes. Season with salt and pepper to taste.

Chuck's Come On Ice Cream (or Night of the Red

Ingredients

MEAT SEASONING

2 teaspoons ground sage
1 teaspoon dried thyme
1 teaspoon dried basil leaves
1 teaspoon dried marjoram
2 teaspoons ground cumin
1 tablespoon chili powder
1 teaspoon garlic powder
2 teaspoons salt
1 teaspoon ground black pepper
2 teaspoons cayenne pepper

CHILI

3 pounds beef sirloin
3 pounds pork sirloin
2 (14.5 ounce) cans whole peeled tomatoes, chopped
2 (15 ounce) cans tomato sauce
1 (16 ounce) jar salsa
2 teaspoons chili powder
1 tablespoon bacon grease
fresh jalapeno peppers, seeded and chopped
3 onions, chopped
7 cloves garlic, crushed
salt to taste
2 scoops ice cream, any flavor

Directions

To Marinate: The day before preparing the chili, in a large bowl mix together the sage, thyme, basil, marjoram, cumin, chili powder, garlic powder, salt, black pepper and cayenne pepper. Cut beef and pork into 1/2 inch cubes and add to bowl. Mix meat and seasoning together, cover bowl and refrigerate overnight.

To Make Chili: Begin to heat tomatoes, tomato sauce, salsa and 2 teaspoons chili powder in a large pot over medium low heat. Meanwhile, heat bacon grease in a large skillet over medium heat. Add jalapeno peppers and saute until soft, 1 to 2 minutes, then add them to large pot.

In same skillet fry beef and pork with onion and garlic, in small batches, about 15 to 20 minutes each. As each batch is done add to large pot.

When all ingredients are in the large pot, season with salt to taste. Bring to a boil. Cover, reduce heat to medium low and simmer for about 3 hours.

After eating chili, eat ice cream and say "Come on, ice cream!"

Chili Dog Casserole I

Ingredients

8 hot dog buns
8 hot dogs
1 (15 ounce) can chili
1/4 cup chopped onion
1 tablespoon prepared mustard
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly grease a 9x13 inch baking dish. Tear up the hot dog buns and arrange the pieces in the bottom of the dish evenly. Slice the hot dogs into bite size pieces and layer the pieces over the buns.

Pour the chili over the hot dogs, sprinkle with the chopped onion, then spread some mustard over the chili and the onion. Top off with the cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Bob Evans® Favorite Chili Recipe

Ingredients

1 pound Bob Evans® Original Recipe or Zesty Hot Sausage Roll
3/4 cup diced onion
3 teaspoons chili powder
1 teaspoon ground cumin
3/4 teaspoon garlic powder
1 (15 ounce) can tomato sauce
1 (15 ounce) can light red kidney beans (including liquid)
3/4 cup water
1 (14.5 ounce) can diced tomatoes

Directions

In large saucepan over medium heat, crumble and cook sausage and onion until sausage is brown. Add chili powder, cumin and garlic and stir for 2 minutes. Add remaining ingredients and stir well. Bring to a boil, reduce heat to low and simmer for 20 minutes.

Wazzu Tailgate Chili

Ingredients

1 pound ground beef
1 pound ground pork
2 tablespoons olive oil
1 large onion, chopped, divided
1 green bell pepper, chopped
1 habanero peppers, seeded and minced
2 jalapeno pepper, seeded and minced
3 cloves garlic, minced
3 tablespoons chopped green onion
3 (15 ounce) cans chili beans
1 (14.5 ounce) can diced tomatoes
1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
1 (12 ounce) bottle lager-style beer
2 tablespoons cornmeal
1 cup water
1/4 cup chili powder
1 tablespoon ground cumin
1 teaspoon garlic powder
1/2 teaspoon cayenne pepper
1 tablespoon salt
1 1/2 teaspoons ground black pepper
1 cup shredded Cheddar cheese

Directions

Cook ground beef and pork in a large skillet over medium-high heat until the meat is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease.

Meanwhile, heat the olive oil in a large pot over medium heat. Stir in 3/4 of the onion and all of the green pepper, habanero pepper, jalapeno pepper, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir the drained meat into the onion mixture along with the green onion, chili beans, diced tomatoes, tomato paste, tomato sauce, beer, and water. Sprinkle with the cornmeal, then season with chili powder, cumin, garlic powder, cayenne pepper, salt, and black pepper.

Bring to a simmer over medium heat, then reduce heat to medium-low. Simmer at least 2 hours, stirring occasionally. Refrigerate overnight.

Reheat the chili over medium heat until it begins to simmer again. Top individual servings of chili with cheese and remaining chopped onion.

Chili Cheese Fries

Ingredients

1 (32 ounce) package frozen seasoned french fries
2 tablespoons cornstarch
2 tablespoons water
2 cups low-fat milk
1 tablespoon margarine
8 slices American cheese, cut into pieces
1 (15 ounce) can chili without beans (such as Hormel®)

Directions

Prepare french fries as directed on the package.

Stir cornstarch and water in a small cup until cornstarch dissolves; set aside. Bring milk and margarine to a boil in a saucepan, stirring constantly. Reduce the heat and whisk the cornstarch mixture into the milk mixture, bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth. Add the cheese to the milk mixture and stir until the cheese has melted and is well combined.

Prepare chili as directed on the can. Pour the cooked chili and the cheese sauce over the top of the cooked french fries.

Maverick Moose Chili

Ingredients

1 pound ground moose
1 (28 ounce) can diced tomatoes with green chile peppers
2 (15 ounce) cans chili beans, undrained
2 (14 ounce) cans kidney beans, rinsed and drained
2 (14.5 ounce) cans pinto beans, rinsed and drained
2 (2.25 ounce) cans sliced black olives
1 white onion, chopped
1 green bell pepper, chopped
1 (1.25 ounce) package chili seasoning mix

Directions

Brown the ground moose in a large skillet over medium-high heat.

Combine the moose, diced tomatoes, chili beans, kidney beans, pinto beans, olives, onion, and bell pepper in a slow cooker; stir in the chili seasoning. Set the slow cooker to Low; cook 8 to 12 hours.

Southwestern Three-Meat Chili

Ingredients

3 pounds ground beef
1 pound pork tenderloin, cut into
1/2 inch cubes
1 pound bulk Italian sausage
2 large onions, chopped
2 celery ribs, diced
1 medium green pepper, diced
3 garlic cloves, minced
2 (28 ounce) cans diced tomatoes,
undrained
3 (15 ounce) cans pinto beans,
drained and rinsed
1 (16 ounce) can kidney beans,
rinsed and drained
2 (4 ounce) cans chopped green
chilies
1 (8 ounce) can tomato sauce
1 cup beef broth
1 (6 ounce) can tomato paste
7 1/2 teaspoons chili powder
2 tablespoons ground cumin
2 tablespoons lemon juice
1 tablespoon all-purpose flour
1 tablespoon dried oregano
1 tablespoon brown sugar
1 1/2 teaspoons salt
1/2 teaspoon pepper
2 bay leaves

Directions

In a soup kettle or Dutch oven, cook the beef, pork and sausage over medium heat until no longer pink; drain. Add the onions, celery, green pepper and garlic; cook for 8-10 minutes or until vegetables are tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered for 1-1/2 hours. Discard bay leaves before serving.

Black Bean and Chickpea Chili

Ingredients

- 1 1/2 tablespoons olive oil
- 1 pound ground turkey (optional)
- 1 onion, chopped
- 2 green bell peppers, seeded and chopped
- 5 carrots, peeled and sliced into rounds
- 1 tablespoon chili powder
- 1 1/2 teaspoons ground cumin
- 1 teaspoon ground black pepper
- 2 (14.5 ounce) cans canned diced tomatoes with their juice
- 1 cup frozen corn
- 1 (15 ounce) can black beans, drained and rinsed
- 1 (15 ounce) can garbanzo beans, drained and rinsed
- 1 1/2 cups chicken broth

Directions

If using turkey, heat oil in a large saucepan over medium-high heat, and cook and stir the ground turkey for about 10 minutes, breaking it up with a spoon as it cooks, until the meat is no longer pink. Remove the turkey meat and set aside, leaving oil in the pan.

Place the onion, green peppers, and carrots into the saucepan, and cook and stir for about 10 minutes, until the onion is translucent and the vegetables are tender. Stir in the chili powder, cumin, and black pepper, and pour in the diced tomatoes, frozen corn, black beans, garbanzo beans, and chicken broth. Bring the mixture to a boil.

Place about 1 1/2 cups of the chili mixture into a food processor, and puree for about 1 minute until smooth. Pour the puree back into the rest of the chili to thicken. Add the cooked turkey meat, and bring the chili back to a simmer over medium-low heat.

Chili-Lime Chicken Kabobs

Ingredients

3 tablespoons olive oil
1 1/2 tablespoons red wine vinegar
1 lime, juiced
1 teaspoon chili powder
1/2 teaspoon paprika
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
cayenne pepper to taste
salt and freshly ground black pepper to taste
1 pound skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces
skewers

Directions

In a small bowl, whisk together the olive oil, vinegar, and lime juice. Season with chili powder, paprika, onion powder, garlic powder, cayenne pepper, salt, and black pepper. Place the chicken in a shallow baking dish with the sauce, and stir to coat. Cover, and marinate in the refrigerator at least 1 hour.

Preheat the grill for medium-high heat. Thread chicken onto skewers, and discard marinade.

Lightly oil the grill grate. Grill skewers for 10 to 15 minutes, or until the chicken juices run clear.

Aush (Afghani Chili)

Ingredients

- 1 pound ground beef
- 1 onion, coarsely chopped
- 1 (28 ounce) can diced tomatoes, with juice
- 1 tablespoon minced garlic
- 1 teaspoon crushed red pepper flakes
- 1 1/2 tablespoons ground cumin
- 2 teaspoons chili powder
- 1 1/2 tablespoons dried mint
- 2 tablespoons garam masala
- 1 (15 ounce) can garbanzo beans (chickpeas), drained
- 1 (10 ounce) box frozen chopped spinach
- 1 (16 ounce) package fettuccine, broken in half
- 1 cup sour cream

Directions

Brown ground beef in a skillet over medium heat; remove with slotted spoon to a large pot; reserving drippings in the skillet. Cook and stir the onion in the reserved drippings until golden brown; remove with slotted spoon and add to beef in the pot. Stir the tomatoes with juice, garlic, red pepper, cumin, chili powder, mint, garam masala, garbanzo beans, and spinach into the beef mixture and place the pot over low heat; simmer 3 to 6 hours.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fettuccini, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Stir into the chili along with the sour cream and serve hot.

Chili Chops

Ingredients

4 (1/2-inch thick) bone-in pork loin chops
4 slices onion, 1/4 inch thick
4 slices green pepper
1 (12 ounce) bottle chili sauce

Directions

Place the pork chops in a greased 9-in. square baking dish. Top with the onion, green pepper and chili sauce. Cover and bake at 350 degrees F for 20-30 minutes or until meat juices run clear.

Chili-Stuffed Peppers

Ingredients

6 medium green bell peppers
1 pound ground beef
1/2 cup chopped onion
1 (15 ounce) can chili beans,
undrained
1 (10 ounce) can diced tomatoes
and green chilies, undrained
1 teaspoon chili powder
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon cayenne pepper
3/4 cup shredded Cheddar
cheese

Directions

Cut tops off peppers and remove seeds. Place peppers in a large kettle and cover with water. Bring to a boil; cook until crisp-tender, about 3 minutes. Drain and rinse in cold water, about 3 minutes. Drain and rinse in cold water; set aside. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add beans, tomatoes, chili powder, salt if desired, pepper and cayenne. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Spoon meat mixture into peppers; place in an ungreased 3-qt. baking dish. Cover and bake at 350 degrees F for 20-25 minutes or until heated through. Sprinkle with cheese.

Chili-Cheese Spoon Bread

Ingredients

1/2 cup egg substitute
1 egg
1 (8.75 ounce) can whole kernel corn, drained
1 (8 ounce) can cream-style corn
1 cup reduced-fat sour cream
1 cup shredded reduced-fat Cheddar cheese
1 cup shredded reduced-fat Mexican cheese blend or part-skim mozzarella cheese
1 (4 ounce) can chopped green chilies, drained
1/2 cup cornmeal
2 tablespoons butter or stick margarine, melted
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/8 teaspoon cayenne pepper

Directions

In a large bowl, beat egg substitute and egg. Add the remaining ingredients; mix well. Pour into a 9-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Serve warm.

Chili Corn Bread Wedges

Ingredients

1 (8.5 ounce) package corn
bread/muffin mix
1 egg
1/3 cup milk
1 (4 ounce) can chopped green
chilies
2 tablespoons sugar
3/4 cup frozen corn, thawed

Directions

Place corn bread mix in a large bowl. Combine the egg, milk, chilies and sugar; stir into mix just until moistened. Fold in corn. Pour into a greased 9-in. round baking pan. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 5 minutes. Cut into wedges; serve warm.

Speedy Chili Mac

Ingredients

2 cups uncooked elbow macaroni
1 1/2 teaspoons dried minced onion
1 (15 ounce) can chili without beans
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup shredded Cheddar cheese, divided

Directions

In a saucepan, cook macaroni in boiling water for 5 minutes. Stir in onion. Cook 1-2 minutes longer or until macaroni is tender; drain.

In another saucepan, combine the chili and soup; heat through. Stir in macaroni and 3/4 cup of cheese. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Pressure Cooker Chili

Ingredients

1 pound ground beef
2 teaspoons olive oil
1 sweet onion, chopped
1 small green bell pepper, finely chopped
1 jalapeno pepper, seeded and finely chopped
2 cloves garlic, minced
2 (14.5 ounce) cans dark red kidney beans, drained and rinsed
2 (14.5 ounce) cans diced tomatoes, undrained
3 tablespoons tomato paste
1 tablespoon dark brown sugar
2 teaspoons unsweetened cocoa powder
1/4 teaspoon crushed red pepper flakes, or to taste
2 tablespoons chili powder
2 teaspoons ground cumin
1/2 teaspoon kosher salt, or to taste
2 cups water

Directions

Place the ground beef in the pressure cooker over medium high heat; cook until brown and crumbly, 8 to 10 minutes. Remove the ground beef, and drain off the excess fat.

Return the open pressure cooker to the burner over medium heat, pour in the olive oil, and stir in the onion, green pepper, and jalapeno pepper. Cook and stir for 3 to 4 minutes, until the onion is translucent. Add the garlic, and cook and stir for about 30 more seconds. Return the meat to the pressure cooker; mix in the kidney beans, diced tomatoes, tomato paste, brown sugar, cocoa powder, red pepper flakes, chili powder, cumin, salt, and water.

Lock the lid, bring the cooker up to pressure, reduce heat to maintain pressure, and cook for 8 minutes. Remove cooker from the heat, and let the pressure reduce on its own, 5 to 10 minutes.

When the pressure is fully released, remove the lid, stir the chili, and serve.

Coriander and Chili Almonds

Ingredients

1/2 tablespoon olive oil
1 1/2 cups blanched California Almonds
1 teaspoon coriander seeds, crushed
1 dried red chile pepper
2 pinches of sea salt

Directions

Add the olive oil and almonds to a hot saute pan. Saute the almonds until golden brown, shaking the pan regularly to color them evenly and accentuate their nutty flavor.

Crumble in the coriander and chili to taste, and add the sea salt. Toss over and serve hot on a large plate.

Polish Chili

Ingredients

2 pounds ground beef
1 pound fully cooked Polish sausage or kielbasa, chopped
1 large onion, chopped
3 cloves garlic, minced
4 Anaheim chilies, stemmed, seeded, and chopped
3 yellow wax peppers, seeded and chopped
3 jalapeno peppers, seeded and chopped
4 medium tomatoes, chopped
4 tomatillos, husked and chopped
1/2 cup distilled white vinegar
1/4 cup tomato sauce
1 (4 ounce) jar chopped pimentos, drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can kidney beans, rinsed and drained

Directions

Place the ground beef into a large pot over medium-high heat. Cook, stirring to crumble, until beef is no longer pink. Drain off excess grease, leaving just enough to coat the bottom of the pot. Add the polish sausage, onion and garlic to the pot; cook and stir until onion is tender. Mix in the Anaheim, yellow and jalapeno peppers, tomatoes and tomatillos. Simmer over medium heat for about 20 minutes.

Pour in the vinegar, tomato sauce and pimentos and then mix in the pinto beans and kidney beans; cover and simmer over medium heat for 30 minutes.

Slow-Cooked White Chili

Ingredients

3/4 pound skinless, boneless chicken breast halves - cubed
1 medium onion, chopped
1 garlic clove, minced
1 tablespoon vegetable oil
1 1/2 cups water
1 (15 ounce) can white kidney or cannellini beans, rinsed and drained
1 (15 ounce) can garbanzo beans, rinsed and drained
1 (11 ounce) can whole kernel corn, drained
1 (4 ounce) can chopped green chilies
1 teaspoon chicken bouillon granules
1 teaspoon ground cumin

Directions

In a large skillet, saute chicken, onion and garlic in oil until onion is tender. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 7-8 hours or until chicken juices run clear and flavors are blended.

White Chili with Ground Turkey

Ingredients

1 onion, chopped
3 cloves garlic, minced
1 1/2 pounds ground turkey
2 (4 ounce) cans canned green chile peppers, chopped
1 tablespoon ground cumin
1 tablespoon dried oregano
1 teaspoon ground cinnamon
ground cayenne pepper to taste
ground white pepper to taste
3 (15 ounce) cans cannellini beans
5 cups chicken broth
2 cups shredded Monterey Jack cheese

Directions

In a large pot over medium heat, combine the onion, garlic and ground turkey and saute for 10 minutes, or until turkey is well browned. Add the chile peppers, cumin, oregano, cinnamon, cayenne pepper to taste and white pepper to taste and saute for 5 more minutes.

Add two cans of the beans and the chicken broth to the pot. Take the third can of beans and puree them in a blender or food processor. Add this to the pot along with the cheese. Stir well and simmer for 10 minutes, allowing the cheese to melt.

Cincinnati Skyline Chili

Ingredients

- 2 pounds lean ground beef
- 1 onion, chopped
- 2 (8 ounce) cans tomato sauce
- 1 clove garlic, crushed
- 1 dash Worcestershire sauce
- 1 pinch ground cinnamon
- 1 teaspoon distilled white vinegar
- 3 tablespoons chili powder
- 1 pinch cayenne pepper
- salt and pepper to taste
- 1 pound uncooked spaghetti
- 1 cup shredded Cheddar cheese
- 1 cup kidney beans
- 1/2 cup olives
- 1/4 cup chopped onion

Directions

Brown beef and onion in a large skillet over medium high heat. Place browned mixture in a large pot and stir in the tomato sauce, garlic, Worcestershire sauce, cinnamon, vinegar, chili powder, cayenne pepper, salt and pepper. Simmer, uncovered, over low heat for 1 1/2 hours.

When meat mixture has about 20 minutes cooking time left, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Serve meat mixture over cooked spaghetti topped with cheese, beans, olives and chopped onion.

Sausage Corn Chili

Ingredients

1 pound bulk Italian sausage
1 tablespoon dried minced onion
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15.25 ounce) can whole kernel
corn, drained
1 (15 ounce) can tomato sauce
2/3 cup picante sauce
1/3 cup water
1 teaspoon chili powder

Directions

In a large saucepan, cook sausage and onion over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients. Simmer, uncovered, for 5-10 minutes or until heated through.

Rotisserie Chicken Chili With Hominy & Chiles

Ingredients

2 store-bought roast chickens,
meat picked from bones and
2 quarts chicken broth
6 tablespoons vegetable oil
1/4 cup ground cumin
4 teaspoons dried oregano
1/2 teaspoon cayenne pepper
2 large onions, cut into medium
dice
2 (4 ounce) jars diced mild green
chiles
2 (20 ounce) cans hominy, or
equal quantity of canned white
beans, such as cannellini or great
Northern
6 medium garlic cloves, minced
2 cups frozen corn, preferably
shoepeg
sour cream
cilantro or scallions
lime wedges
green hot sauce

Directions

Bring skin and bones, chicken broth and 1 quart of water to boil over medium-high heat. Reduce heat to low and simmer about 30 minutes. Strain and discard skin and bones.

Heat oil over medium-low heat in a soup kettle. Add cumin, oregano and cayenne and cook until spices are fragrant, about 1 minute. Add onion; increase heat to medium; saute until soft, 4 to 5 minutes. Stir in chicken and chiles. Add 4 cups hominy and all but 1 cup of the broth and bring to a simmer. Reduce heat to low and simmer, uncovered, stirring occasionally, 25 to 30 minutes.

Process remaining 2 cups hominy and 1 cup broth until silky smooth; add to soup. Stir garlic and corn into soup. Simmer for a minute or so longer, then cover and let stand for 5 minutes.

Ladle into bowls and top with sour cream, cilantro or scallions. Pass separately the lime wedges and green hot pepper sauce.

Smokin' Texas Chili

Ingredients

2 tablespoons olive oil
1 1/2 pounds boneless beef sirloin steak or top round steak, 3/4-inch thick, cut into 1/2-inch pieces
1 medium onion, chopped
2 cloves garlic, minced
3 cups Pace® Chunky Salsa, any variety
1/2 cup water
1 tablespoon chili powder
1 teaspoon ground cumin
1 (15 ounce) can red kidney beans, rinsed and drained
1/4 cup chopped fresh cilantro leaves
Chili Toppings

Directions

Heat 1 tablespoon oil in a 6-quart saucepot over medium-high heat. Add the beef in 2 batches and cook until it's well browned, stirring often. Remove the beef from the saucepot.

Add the remaining oil and heat over medium heat. Add the onion and cook until it's tender. Add the garlic and cook for 30 seconds.

Add the salsa, water, chili powder and cumin. Heat to a boil. Return the beef to the saucepot. Stir in the beans. Reduce the heat to low. Cover and cook for 1 hour. Uncover and cook for 30 minutes or until the beef is fork-tender.

Sprinkle with the cilantro and Chili Toppings, if desired.

Chili Barbecue Chops

Ingredients

1/2 cup Italian salad dressing
1/2 cup barbecue sauce
2 teaspoons chili powder
4 (3/4 inch) thick bone-in pork chops

Directions

In a bowl, combine the salad dressing, barbecue sauce and chili powder; mix well. Pour 1/2 cup marinade into a large resealable plastic bag; add the pork chops. Seal bag and turn to coat; refrigerate for at least 1 hour. Cover and refrigerate remaining marinade.

Drain and discard marinade from pork. In a large skillet coated with nonstick cooking spray, brown chops on both sides over medium heat; drain. Add reserved marinade. Bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until a meat thermometer reaches 160 degrees F.

Penne with Chili, Chicken, and Prawns

Ingredients

1 (8 ounce) package uncooked penne pasta
2 skinless, boneless chicken breast halves - cubed
5 slices bacon
3 cloves garlic, chopped
1 (26 ounce) jar spicy red pepper pasta sauce
1/2 pound medium shrimp - peeled and deveined
1 fresh red chile pepper, finely chopped
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Place chicken, bacon, and garlic in a large skillet over medium heat, and cook 10 minutes, until bacon is evenly brown and chicken juices run clear. Drain grease.

Mix pasta sauce into skillet. Continue cooking until sauce is heated through. Mix in shrimp. Cook 2 minutes, or until shrimp are opaque. Stir in chile pepper. Toss with cooked pasta and 1/2 the Parmesan cheese just before serving. Garnish with remaining Parmesan.

Easy Homemade Chili

Ingredients

1 pound ground beef
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes
1 (15 ounce) can tomato sauce
1 (15 ounce) can kidney beans
1 1/2 cups water
1 pinch chili powder
1 pinch garlic powder
salt and pepper to taste

Directions

In a large saucepan over medium heat, combine the beef and onion and saute until meat is browned and onion is tender. Add the stewed tomatoes with juice, tomato sauce, beans and water.

Season with the chili powder, garlic powder, salt and ground black pepper to taste. Bring to a boil, reduce heat to low, cover and let simmer for 15 minutes.

Carol's Chicken Chili

Ingredients

1 tablespoon olive oil
6 skinless, boneless chicken breast halves - chopped
1 cup chopped onion
1 1/2 cups chicken broth
1 (4 ounce) can chopped green chile peppers
1 teaspoon garlic powder
1 teaspoon ground cumin
1/2 teaspoon dried oregano
1/2 teaspoon dried cilantro
1/8 teaspoon crushed red pepper
2 (19 ounce) cans cannellini beans, drained and rinsed
2 green onions, chopped
3/4 cup shredded Monterey Jack cheese

Directions

Heat oil in a large pot over medium high heat. Add chicken and onion and saute for 4 to 5 minutes. Stir in broth, chile peppers, garlic powder, cumin, oregano, cilantro and red pepper. Reduce heat to low and simmer for 15 minutes.

Stir in beans and simmer for 10 minutes; top with green onion and cheese and serve.

Chili Cups

Ingredients

- 1 pound ground beef
- 1 medium green pepper, diced
- 1 medium onion, diced
- 3 garlic cloves, minced
- 1 (8 ounce) can tomato sauce
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/4 teaspoon celery seed
- 1/4 teaspoon dill weed
- 1/8 teaspoon cayenne pepper
- 2 (1 pound) loaves sliced Italian bread
- grated Parmesan cheese

Directions

In a large skillet, brown beef, green pepper, onion and garlic; drain. Stir in tomato sauce, water and seasonings. Bring to a boil over medium heat. Reduce heat; cover and simmer for 30 minutes, stirring occasionally. Meanwhile, cut 2-1/2-in circles from bread slices using a biscuit cutter. Press the circles into greased miniature muffin cups. Bake at 400 degrees F for 5-6 minutes or until lightly toasted. Remove from tins and cool on wire racks. Fill each bread cup with about 1 tablespoon chili mixture; sprinkle with Parmesan cheese. Broil for 2-3 minutes or until cheese is golden brown.

Butternut Squash and Turkey Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 pound ground turkey breast
1 pound butternut squash -
peeled, seeded and cut into 1-
inch dice
1/2 cup chicken broth
1 (4.5 ounce) can chopped green
chilies
2 (14.5 ounce) cans petite diced
tomatoes
1 (15 ounce) can kidney beans
with liquid
1 (15.5 ounce) can white hominy,
drained
1 (8 ounce) can tomato sauce
1 tablespoon chili powder
1 tablespoon ground cumin
1 teaspoon garlic salt

Directions

Heat the olive oil in a large pot over medium heat. Stir in the onion and garlic; cook and stir for 3 minutes, then add the turkey, and stir until crumbly and no longer pink.

Add the butternut squash, chicken broth, green chilies, tomatoes, kidney beans, hominy, and tomato sauce; season with chili powder, cumin, and garlic salt. Bring to a simmer, then reduce heat to medium-low, cover, and simmer until the squash is tender, about 20 minutes.

Chili Bean Nacho Skillet

Ingredients

1 pound ground beef
1/2 cup chopped onion
1 (15.5 ounce) can chili beans,
undrained
1 (15 ounce) can tomato sauce
1 (11 ounce) can Mexicorn,
drained
1 teaspoon sugar
1 teaspoon chili powder
1/2 teaspoon dried oregano
1/2 cup shredded Cheddar
cheese
Tortilla chips

Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the beans, tomato sauce, corn, sugar, chili powder and oregano. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

Sprinkle with cheese; remove from the heat. Cover; let stand for 5 minutes or until cheese is melted. Serve with tortilla chips if desired.

Ingredients

2 pounds ground beef
2 green bell peppers, chopped
2 onions, chopped
2 (15.25 ounce) cans kidney beans, rinsed and drained
1 (15 ounce) can black beans
1 (8 ounce) can tomato sauce
2 (14.5 ounce) cans diced tomatoes
1 tablespoon minced garlic
2 1/2 tablespoons chili powder
1 1/2 teaspoons paprika
1 tablespoon dried oregano
1 teaspoon dried rosemary
1 teaspoon ground coriander
1 teaspoon garlic powder
1 1/2 teaspoons salt
2 tablespoons ground cumin
1/4 cup chopped fresh cilantro
2 bay leaves

Directions

Place a large skillet over medium-high heat. Cook the ground beef in the hot skillet until completely browned, 7 to 10 minutes; drain.

Combine the drained beef in a slow cooker with the bell peppers, onions, kidney beans, black beans, tomato sauce, and diced tomatoes. Cook on High for 30 minutes. Stir the garlic, chili powder, paprika, oregano, rosemary, coriander, garlic powder, salt, cumin, cilantro, and bay leaves into the beef mixture. Reduce heat to Low and cook another 6 1/2 hours.

Venison Tequila Chili

Ingredients

2 tablespoons vegetable oil
3 pounds ground venison
2 stalks celery, diced
3 cups chopped white onion
1/2 teaspoon dried red pepper flakes
1 tablespoon garlic powder
1/4 cup chili powder
2 (28 ounce) cans diced tomatoes
1 (16 ounce) can tomato sauce
1/2 cup gold tequila
1/2 cup orange juice
2 (15 ounce) cans chili beans in sauce

Directions

Heat the oil in a large pot over medium-high heat. Add the ground venison and cook, stirring to crumble, until no longer pink. Mix in the celery and onion; cook and stir until tender. Season with red pepper flakes, garlic powder and chili powder. Cook and stir for a minute to intensify the flavors.

Pour in the tomatoes, tomato sauce, tequila and orange juice; simmer over low heat, uncovered, for 2 hours. After 2 hours, mix the beans into the chili and simmer for another 30 minutes.

Buffalo Chicken Chili

Ingredients

1 tablespoon extra-virgin olive oil
2 tablespoons butter
2 pounds ground chicken breast
1 large carrot, peeled and finely chopped
1 large onion, chopped
3 stalks celery, finely chopped
5 cloves garlic, chopped
5 tablespoons chili powder
2 tablespoons ground cumin
1 tablespoon ground paprika
salt and pepper to taste
1/2 cup hot buffalo wing sauce (such as Frank's® REDHOT Buffalo Wing Sauce), or to taste
2 (15 ounce) cans tomato sauce
1 (15 ounce) can crushed tomatoes
1 (15 ounce) can white kidney or cannellini beans, drained
1 (19 ounce) can red kidney beans, drained

Directions

Heat olive oil and butter in a large pot over medium-high heat. Place chicken in the pot. Cook and stir 7 to 10 minutes, until chicken is no longer pink. Stir in the carrot, onion, celery, garlic, chili powder, cumin, paprika, and salt and pepper, and cook and stir until the onion is translucent and the vegetables are beginning to soften, 3 to 4 more minutes.

Stir in the hot sauce, tomato sauce, crushed tomatoes, and white and red kidney beans. Bring to a boil, and simmer over medium-low heat about 1 hour, until the vegetables are tender and the flavors have blended.

Belly Burner Chili

Ingredients

3 pounds ground spicy pork sausage
2 cups chopped onion
3 (15 ounce) cans tomato sauce
3/4 cup water
1/2 cup chopped black olives
1/2 cup chopped green olives
1/2 teaspoon ground black pepper
1 tablespoon soy sauce
2 teaspoons chili powder
1 (15 ounce) can kidney beans

Directions

In a large skillet over medium-high heat, cook sausage until brown. Drain and crumble.

In a slow cooker, combine sausage, onion, tomato sauce, water, black and green olives, pepper, soy sauce, chili powder and beans. Cover and cook on low 8 hours.

Dad's Chili

Ingredients

2 1/2 pounds ground beef
1 pound ground pork
1/2 cup butter
2 cloves garlic, diced
1 pound green bell pepper, chopped
1 1/2 pounds onion, chopped
2 (15 ounce) cans pinto beans, rinsed and drained
5 cups canned diced tomatoes with their juice
1/2 cup chopped fresh parsley
2 tablespoons chili powder, or more to taste
1 1/2 teaspoons ground black pepper
1 1/2 teaspoons monosodium glutamate (such as Ac'cent®)
1 tablespoon salt
1 1/2 teaspoons ground cumin

Directions

Heat a large skillet over medium-high heat and stir in the ground beef and ground pork. Cook and stir until the meat is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Set meat aside. Melt the butter in the pot over medium heat. Stir in the garlic, bell pepper, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the cooked meat, pinto beans, tomatoes, parsley, chili powder, pepper, monosodium glutamate, salt, and cumin. Cover and bring to a boil, then reduce heat, and simmer for 1 hour.

Chili Mac

Ingredients

1 pound ground beef or turkey
1 medium onion, chopped
1 green bell pepper, chopped
1 (14.5 ounce) can Mexican or chili-style stewed tomatoes, undrained
1/2 cup water
1 (1.25 ounce) package taco seasoning mix
2 cups elbow macaroni or small shells, cooked and drained
2 cups Sargento® Shredded Reduced Fat 4 Cheese Mexican Cheese, divided

Directions

Cook ground beef, onion and green pepper in large skillet over medium heat 5 minutes or until beef is no longer pink; pour off drippings. Add tomatoes, water and taco seasoning; simmer 5 minutes, stirring occasionally.

Toss pasta with meat mixture. Spoon 3 cups of mixture into an 11x7-inch baking dish. Sprinkle with 1 cup cheese; top with remaining meat mixture. Cover with foil; bake in preheated 375 degrees F oven 30 minutes. Uncover; sprinkle with remaining cheese. Return to oven 5 minutes or until cheese is melted.

Chili Jack Chicken

Ingredients

2 skinless, boneless chicken breast halves
1 tablespoon butter or margarine
1 tablespoon vegetable oil
1/2 cup chicken broth
1 (4 ounce) can chopped green chilies
1 teaspoon prepared mustard
1 garlic clove, minced
salt to taste
1/2 cup whipping cream
1/2 cup shredded Monterey Jack cheese
Hot cooked rice

Directions

In a large skillet, brown chicken in butter and oil for 10 minutes; drain. Add the broth, chilies, mustard, garlic and salt. Simmer, uncovered, for 10 minutes or until chicken juices run clear. Stir in the cream; simmer until thickened. Sprinkle with cheese. Cover and cook until the cheese is melted. Serve over rice.

Cheesy Green Chili Rice

Ingredients

1 large onion, chopped
2 tablespoons butter or margarine
4 cups hot cooked long-grain rice
2 cups sour cream
1 cup small curd cottage cheese
1/2 teaspoon salt
1/8 teaspoon pepper
2 (4 ounce) cans chopped green chilies, drained
2 cups shredded Cheddar cheese

Directions

In a large skillet, cook onion in butter until tender. Remove from the heat. Stir in the rice, sour cream, cottage cheese, salt and pepper. Spoon half of the mixture into a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the chilies and cheese. Repeat layers. Bake, uncovered, at 375 degrees F for 20-25 minutes or until heated through and bubbly.

Mexican Chocolate Chili

Ingredients

1 pound ground round
1 cup chopped onion
1 cup hot water
2 (14.5 ounce) cans diced tomatoes with garlic, undrained
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can whole kernel corn, drained
1/3 cup semisweet chocolate chips
2 teaspoons chili powder
1 tablespoon ground cumin
1/2 teaspoon dried oregano
1 teaspoon salt

Directions

Combine ground round and onion in a large saucepan over medium-high heat. Cook, stirring, until beef is browned, about 5 minutes.

Transfer cooked beef and onions to slow cooker. Stir in water, tomatoes, kidney beans, black beans, corn, chocolate chips, chili powder, cumin, oregano, and salt. Cook on High until chili begins to bubble, about 20 minutes. Reduce heat to Low, and cook until thick, about 2 hours.

Spicy Chili Seasoning Mix

Ingredients

4 tablespoons chili powder
2 1/2 teaspoons ground coriander
2 1/2 teaspoons ground cumin
1 1/2 teaspoons garlic powder
1 teaspoon dried oregano
1/2 teaspoon cayenne pepper
ADDITIONAL INGREDIENTS:
1 pound boneless round steak,
cut into 1-inch cubes
2 teaspoons vegetable oil
1 pound lean ground beef
1 medium onion, chopped
1 (28 ounce) can diced tomatoes,
undrained
2 (15 ounce) cans chili beans,
divided

Directions

Combine the first six ingredients. Store in an airtight container in a cool dry place.

Easy Texas Chili

Ingredients

- 2 pounds lean ground beef
- 1 large onion, diced
- 1 large bell pepper, minced
- 3 (15 ounce) cans pinto beans
- 2 (28 ounce) cans diced tomatoes
- 4 (8 ounce) cans tomato sauce
- 3 jalapeno peppers, minced (optional)
- 1/2 cup chili powder
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder

Directions

Cook and stir the beef, onion, and bell pepper in a large pot over medium heat until the beef is brown and onion and pepper are tender, about 10 minutes. Drain grease from beef.

Stir in beans, tomatoes, tomato sauce, jalapenos (if using), chili powder, red pepper flakes, black pepper, salt, and garlic powder. Bring mixture to a slow boil; cover and reduce heat. Simmer chili at least 30 minutes, stirring occasionally so that it does not stick. This chili can be simmered for several hours; the longer you simmer, the more flavor you will get.

Authentic Cincinnati Chili

Ingredients

2 pounds lean ground beef
1 quart water, or amount to cover
2 onions, finely chopped
1 (15 ounce) can tomato sauce
2 tablespoons vinegar
2 teaspoons Worcestershire sauce
4 cloves garlic, minced
1/2 (1 ounce) square unsweetened chocolate
1/4 cup chili powder
1 1/2 teaspoons salt
1 teaspoon ground cumin
1 teaspoon ground cinnamon
1/2 teaspoon ground cayenne pepper
5 whole cloves
5 whole allspice berries
1 bay leaf

Directions

Place the ground beef in a large pan, cover with about 1 quart of cold water, and bring to a boil, stirring and breaking up the beef with a fork to a fine texture. Slowly boil until the meat is thoroughly cooked, about 30 minutes, then remove from heat and refrigerate in the pan overnight.

The next day, skim the solid fat from the top of the pan, and discard the fat. Place the beef mixture over medium heat, and stir in the onions, tomato sauce, vinegar, Worcestershire sauce, garlic, chocolate, chili powder, salt, cumin, cinnamon, cayenne pepper, cloves, allspice berries, and bay leaf. Bring to a boil, reduce heat to a simmer, and cook, stirring occasionally, for 3 hours. Add water if necessary to prevent the chili from burning.

Paprika Chili Steak

Ingredients

1 medium onion, chopped
1/2 cup ketchup
1/4 cup cider vinegar
1 tablespoon paprika
1 tablespoon canola oil
2 teaspoons chili powder
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 pounds beef flank steak

Directions

In a large resealable plastic bag, combine the first eight ingredients; add steak. Seal bag and turn to coat; refrigerate for 3 hours or overnight, turning occasionally.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade. Grill steak, covered, over medium-hot heat for 6-8 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F, well-done, 170 degrees F).

Shrimp Lollipops with Pineapple Chili Dipping

Ingredients

For the Lollipops

8 Callisons Ginger Mango Seasoned Skewers (appetizer size)
8 ounces raw shrimp meat
1 tablespoon minced fresh ginger root
1 teaspoon minced garlic
1 tablespoon chopped fresh cilantro
2 teaspoons soy sauce
1 egg white
1 1/2 teaspoons cornstarch

Pineapple Chili Dipping Sauce

1/3 cup finely chopped fresh pineapple
1/3 cup Asian sweet chili sauce
Chopped fresh cilantro, for garnish

Directions

In a food processor fitted with a steel blade, add the shrimp meat, ginger, garlic, cilantro and soy sauce. In a small bowl, combine egg white and corn starch and whisk until frothy then add to the shrimp mixture. Pulse until chopped well. Cover and refrigerate mixture for 30 minutes.

Meanwhile, make the Pineapple Chili Dipping Sauce; in a small bowl, combine chopped pineapple and chili sauce. Set aside.

Preheat oven to 375 degrees F.

To form and serve lollipops: for each skewer, form about 1 1/2 tablespoons of chilled shrimp mixture around the tip of each skewer forming a slightly oval shape. Place onto a lightly oiled baking sheet with sides not touching. Bake in preheated oven for about 10 to 12 minutes or until cooked through.

Serve lollipops with the dipping sauce and garnish with chopped cilantro.

Chili Cheese Snacks

Ingredients

2 (3 ounce) packages cream cheese, softened
1 cup shredded Cheddar cheese
1/4 cup chopped green chiles
1/4 cup chopped ripe olives, drained
2 teaspoons dried minced onion
1/4 teaspoon hot pepper sauce
2 (8 ounce) cans refrigerated crescent rolls

Directions

In a small mixing bowl, beat cream cheese. Add the cheddar cheese, chilies, olives, onion and hot pepper sauce. Separate each tube of crescent dough into four rectangles; press perforations to seal.

Spread cheese mixture over dough. Roll up jelly-roll style, starting with a long side. Cut each roll into 10 slices; place on greased baking sheets. Bake at 400 degrees F for 8-10 minutes or until golden brown.

Potatoes with Fresh Ginger and Chilies

Ingredients

4 large potatoes, peeled and diced
1/4 cup canola oil
2 teaspoons minced fresh ginger
1 green chile pepper, seeded and diced
1/2 teaspoon ground turmeric
salt to taste
2 ripe tomatoes, peeled and chopped
1 tablespoon chopped fresh curry leaves

Directions

Place the potatoes in a large pot of salted water, and bring to a boil. Cook until tender but still firm, about 15 minutes. Drain, and cool.

Heat the oil in a skillet over medium heat. Stir in the ginger and chile pepper; cook 2 minutes. Stir in the turmeric; cook 30 seconds. Combine the potatoes with the chile pepper mixture. Add salt as desired. Stir and cook 5 to 10 minutes more. Stir in the tomatoes and curry leaves; cook another 2 to 3 minutes. Serve immediately.

Golden Chili Chicken

Ingredients

2 tablespoons vegetable oil
1 (2 to 3 pound) whole chicken,
cut into pieces
1 large onion, cut into 1/2-inch
wide slices
3/4 cup orange juice
1 tablespoon dried parsley
1 teaspoon salt
1 tablespoon chili powder

Directions

In a small bowl, mix together orange juice, parsley, salt, and chili powder.

Heat oil until hot in a 12-inch skillet over medium-high heat. Cook chicken pieces until browned on all sides. Remove excess fat from skillet.

Add sliced onions and orange juice mixture to chicken in skillet. Heat to boiling, and then reduce heat to low. Cover. Simmer for 30 minutes, or until chicken is tender. Stir occasionally.

Chili For Two

Ingredients

1/4 pound ground beef
1/4 cup chopped onion
1 garlic clove, minced
1 (15.5 ounce) can chili beans,
undrained
1 (14.5 ounce) can diced
tomatoes, undrained
1 1/2 teaspoons chili powder
1/2 teaspoon ground cumin

Directions

In a saucepan, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until heated through.

Nacho Chili

Ingredients

2 pounds lean ground beef
2 (14.5 ounce) cans stewed tomatoes
2 cups chopped celery
1 (16 ounce) jar salsa
1 (16 ounce) can kidney beans, rinsed and drained
1 (16 ounce) can refried beans
1 medium onion, chopped
1 cup water
1 (1.25 ounce) package taco seasoning
1/2 teaspoon pepper
1 (11 ounce) can condensed nacho cheese soup, undiluted

Directions

Crumble beef into a large bowl. Add the next nine ingredients and mix well. Transfer to a greased ovenproof Dutch oven or roasting pan. Cover and bake at 350 degrees F for 1 hour or until the meat is no longer pink, stirring once. Let stand for 5 minutes. Garnish individual servings with a dollop of cheese soup.

Vegetarian Black Bean Chili

Ingredients

1/2 cup applesauce
1 tablespoon brown sugar
1 tablespoon ground coriander
1 teaspoon ground cayenne pepper
1 teaspoon ground cumin
1 teaspoon dried oregano
1/2 teaspoon ground cloves
1/2 teaspoon dried rosemary
1/2 teaspoon dried sage
1/4 teaspoon dried thyme
1 pinch asafoetida powder (optional)
1 (15 ounce) can black beans
1 (6 ounce) can tomato paste
2 cloves garlic, minced
1 onion, chopped
1 yellow squash, chopped
2 carrots, chopped
1 sweet potato, peeled and diced
1 cup chopped fresh mushrooms
1 quart water, or as needed

Directions

In a large pot over medium-low heat, mix the applesauce, brown sugar, coriander, cayenne pepper, cumin, oregano, cloves, rosemary, sage, thyme and asafoetida powder. Cook just until heated through. Stir in black beans and tomato paste. Mix in garlic, onion, squash, carrots, sweet potato and mushrooms. Pour in enough water to cover. Bring to a boil, reduce heat to low and simmer 45 minutes, stirring occasionally.

Beef, Green Chili and Tomato Stew

Ingredients

1/4 cup vegetable oil
3 pounds beef chuck roast, cut into 3/4 inch cubes
2 onions, chopped
2 cloves garlic, minced
1 (28 ounce) can roma tomatoes, with juice
2 (4 ounce) cans chopped green chile peppers, drained
1 (12 fluid ounce) can or bottle beer
1 cup beef broth
2 teaspoons dried oregano, crushed
1 1/2 teaspoons ground cumin
2 tablespoons Worcestershire sauce
salt to taste
ground black pepper to taste

Directions

In a Dutch oven, heat oil over medium heat until hot, but not smoking. Pat the meat dry with paper towels and brown in batches, transferring the meat with a slotted spoon to a bowl as they are done.

In the fat remaining in the pot, cook the onions until softened, about 5 minutes. Stir in the garlic and cook for 1 more minute.

Return meat to the pot with any juices in the bowl and add the tomatoes with juice, chiles, beer, beef broth, oregano, cumin, and Worcestershire sauce. Season with salt and pepper to taste.

Bring to a boil and reduce heat. Simmer, partially covered, for 2 1/2 hours or until meat is tender.

Colorado Green Chili (Chile Verde)

Ingredients

1 tablespoon olive oil
1 1/2 pounds cubed pork stew meat
salt and pepper to taste
1 large yellow onion, diced
4 cloves garlic, minced
2 cups chopped, roasted green chiles
1 (14.5 ounce) can diced tomatoes with juice
1 1/2 cups tomatillo salsa
5 cups chicken broth
1/2 teaspoon dried oregano
1 pinch ground cloves

Directions

Heat the olive oil in a Dutch oven or large pot over medium-high heat. Season the pork with salt and pepper to taste, then place into the hot oil. Cook until golden brown on all sides, about 7 minutes. Once browned, remove the pork and set aside. Reduce heat to medium, and stir in the onion and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes.

Return the pork to the pot, and stir in the green chiles, diced tomatoes with juice, tomatillo salsa, and chicken broth. Season with oregano and clove. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer 20 minutes.

After 20 minutes, remove 2 cups of the soup (ensure there are no pork cubes in it), and pour into a blender. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree until smooth, then pour back into the cooking pot. This will create a thicker texture for your chili and will eliminate some of the chunky bits of chiles. Continue to simmer, stirring occasionally until the pork is very tender, at least 35 minutes more.

Ingredients

2 pounds ground beef
1 onion, chopped
2 (16 ounce) cans chili beans
1 (15 ounce) can tomato sauce
1 (10 ounce) can diced tomatoes
with green chile peppers
1 (14.5 ounce) can peeled and
diced tomatoes
1 1/2 fluid ounces tomato juice
1 (4 ounce) can diced green chiles
1 (1.25 ounce) package chili
seasoning mix

Directions

Cook ground beef and onion until done.

In slow cooker or Dutch oven add all ingredients together. Simmer several hours.

Corn with Bacon and Chili Powder

Ingredients

4 ears corn, husked and cleaned
4 slices bacon
4 dashes chili powder

Directions

Wash the husked corn.

Wrap one slice of bacon around each ear. It probably won't cover the entire ear, but be sure it goes from one end to the other. Sprinkle with chili powder to taste.

Wrap the corn and bacon and chili powder in heavy aluminum foil and place over medium coals, or medium flame on gas grill.

Cook approximately 20-25 minutes. Time will depend on the size of the ears of corn, and how fresh they are.

The Best Vegetarian Chili in the World

Ingredients

- 1 tablespoon olive oil
- 1/2 medium onion, chopped
- 2 bay leaves
- 1 teaspoon ground cumin
- 2 tablespoons dried oregano
- 1 tablespoon salt
- 2 stalks celery, chopped
- 2 green bell peppers, chopped
- 2 jalapeno peppers, chopped
- 3 cloves garlic, chopped
- 2 (4 ounce) cans chopped green chile peppers, drained
- 2 (12 ounce) packages vegetarian burger crumbles
- 3 (28 ounce) cans whole peeled tomatoes, crushed
- 1/4 cup chili powder
- 1 tablespoon ground black pepper
- 1 (15 ounce) can kidney beans, drained
- 1 (15 ounce) can garbanzo beans, drained
- 1 (15 ounce) can black beans
- 1 (15 ounce) can whole kernel corn

Directions

Heat the olive oil in a large pot over medium heat. Stir in the onion, and season with bay leaves, cumin, oregano, and salt. Cook and stir until onion is tender, then mix in the celery, green bell peppers, jalapeno peppers, garlic, and green chile peppers. When vegetables are heated through, mix in the vegetarian burger crumbles. Reduce heat to low, cover pot, and simmer 5 minutes.

Mix the tomatoes into the pot. Season chili with chili powder and pepper. Stir in the kidney beans, garbanzo beans, and black beans. Bring to a boil, reduce heat to low, and simmer 45 minutes. Stir in the corn, and continue cooking 5 minutes before serving.

Pinto Bean Chili

Ingredients

1 pound dried pinto beans
2 pounds ground beef
1 medium onion, chopped
3 celery ribs, chopped
3 tablespoons all-purpose flour
4 cups water
2 tablespoons chili powder
2 tablespoons ground cumin
1/2 teaspoon sugar
1 (28 ounce) can crushed tomatoes
2 teaspoons cider vinegar
1 1/2 teaspoons salt
CHILI CHEESE QUESADILLAS:
2 (4 ounce) cans chopped green chilies
12 (6 inch) flour tortillas
3 cups shredded Cheddar cheese
3 teaspoons vegetable oil

Directions

Place beans in a Dutch oven or soup kettle; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and rinse beans, discarding liquid.

In a Dutch oven, cook the beef, onion and celery over medium heat until meat is no longer pink; drain. Stir in flour until blended. Gradually stir in water. Add the beans, chili powder, cumin and sugar. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until beans are tender. Stir in the tomatoes, vinegar and salt; heat through, stirring occasionally.

Meanwhile, for quesadillas, spread about 1 tablespoon of chilies on half of each tortilla. Sprinkle with 1/4 cup of cheese; fold in half. In a large skillet, cook tortillas in 1 teaspoon of oil over medium heat until lightly browned on each side, adding more oil as needed. Cut each in half. Serve with chili.

Boilermaker Tailgate Chili

Ingredients

2 pounds ground beef chuck
1 pound bulk Italian sausage
3 (15 ounce) cans chili beans, drained
1 (15 ounce) can chili beans in spicy sauce
2 (28 ounce) cans diced tomatoes with juice
1 (6 ounce) can tomato paste
1 large yellow onion, chopped
3 stalks celery, chopped
1 green bell pepper, seeded and chopped
1 red bell pepper, seeded and chopped
2 green chile peppers, seeded and chopped
1 tablespoon bacon bits
4 cubes beef bouillon
1/2 cup beer
1/4 cup chili powder
1 tablespoon Worcestershire sauce
1 tablespoon minced garlic
1 tablespoon dried oregano
2 teaspoons ground cumin
2 teaspoons hot pepper sauce (e.g. Tabasco[®])
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon cayenne pepper
1 teaspoon paprika
1 teaspoon white sugar
1 (10.5 ounce) bag corn chips such as Fritos[®]
1 (8 ounce) package shredded Cheddar cheese

Directions

Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.

Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chile peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.

After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.

To serve, ladle into bowls, and top with corn chips and shredded Cheddar cheese.

Bold Vegan Chili

Ingredients

1 (12 ounce) package vegetarian
burger crumbles
3 (15.25 ounce) cans kidney
beans
1 large red onion, chopped
4 stalks celery, diced
2 red bell peppers, chopped
4 bay leaves
2 tablespoons hot chili powder
3 tablespoons molasses
1 cube vegetable bouillon
1 tablespoon chopped fresh
cilantro
1 teaspoon hot pepper sauce
salt and pepper to taste
1 cup water
3 tablespoons all-purpose flour
1 cup hot water

Directions

In a slow cooker combine vegetarian crumbles, kidney beans, onion, celery, bell pepper, bay leaves, chili powder, molasses, bouillon, cilantro, hot sauce, salt, pepper and 1 cup water. Cook on high for 3 hours.

Dissolve flour in 1 cup hot water. Pour into chili and cook 1 more hour.

DB's Seven Pepper Chili

Ingredients

2 pounds beef tip
1 (18 ounce) bottle barbeque sauce
1 large onion, chopped
1 large green bell pepper, diced
2 tablespoons diced habanero pepper
2 pepperoncini, diced
1 tablespoon diced serrano pepper
1 tablespoon diced fresh cayenne pepper
1 tablespoon diced pequin chile pepper
2 tablespoons diced jalapeno chile pepper
1 teaspoon crushed red pepper flakes
1 teaspoon ground cumin
1 teaspoon paprika
1 teaspoon dried oregano
3 tablespoons chili powder
2 pounds ground beef
1 (14.5 ounce) can crushed tomatoes
1 (15 ounce) can pinto beans, drained

Directions

Preheat an outdoor grill for high heat and lightly oil grate. Brush beef tip with barbeque sauce and grill 5 to 8 minutes on a side, or to desired doneness, brushing frequently with sauce. Set aside.

In a large pot over medium heat, cook onion and bell, habanero, pepperoncini, serrano, cayenne, pequin and jalapeno peppers until onion is translucent. Stir in cumin, paprika, oregano and chili powder and cook until fragrant. Stir in ground beef and cook until brown. Drain.

Stir in tomato sauce, any remaining barbeque sauce and beans. Cut grilled tip steak into bite sized pieces and stir into chili as well. Continue to cook until thickened and flavors have blended and mixture is thoroughly heated. Thin with water if desired.

Chili Chicken I

Ingredients

4 (4 ounce) skinless, boneless
chicken breast halves
1/4 pound butter
2 cloves garlic, chopped
1 teaspoon ground black pepper
3 teaspoons chili powder
1/2 cup lemon juice
1/4 teaspoon lemon zest
3 teaspoons Worcestershire sauce
1 (29 ounce) can peach halves,
drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter or margarine in a large saucepan. Add garlic, pepper, chili powder, lemon juice, lemon rind and Worcestershire sauce. Mix well. Place chicken in a lightly greased 9x13 inch baking dish. Pour butter/margarine mixture over chicken, cover dish and bake in the preheated oven for 45 minutes or until thick parts of chicken are tender and juices run clear.

Arrange peach halves around chicken and spoon a little sauce over the peaches. Broil for 5 minutes and serve.

Ingredients

1 1/2 pounds ground beef
1 tablespoon vegetable oil
1/2 teaspoon salt
1 (10.5 ounce) can condensed French onion soup
1 tablespoon chili powder
2 teaspoons ground cumin
1/2 teaspoon ground black pepper
1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
2 (15 ounce) cans kidney beans
2 teaspoons unsweetened cocoa
1 cup cola-flavored carbonated beverage

Directions

In a deep skillet or large saucepan, cook beef with oil and salt over medium heat until brown.

Meanwhile, puree French onion soup in a blender until smooth.

Drain meat. Stir pureed soup into meat, reduce heat and simmer 5 minutes.

Stir in chili powder, cumin, pepper, tomato paste, tomato sauce, and beans until well combined. Stir in cocoa and cola. Heat through and serve.

West Texas-Style Buffalo Chili

Ingredients

1 (8 ounce) package dry black beans
1 (8 ounce) package dry kidney beans
1 tablespoon chili powder
1/2 teaspoon crushed red pepper flakes
salt and pepper to taste
1 jalapeno pepper, seeded and minced
2 tablespoons vegetable oil
1 large sweet onion, chopped
2 green bell peppers, chopped
2 zucchini, diced
3 (10 ounce) cans diced tomatoes with green chile peppers
1 (10 ounce) can tomato sauce
1/2 (16 ounce) jar hot chunky salsa
2 tablespoons chili sauce
2 pounds ground buffalo

Directions

Soak beans in water overnight. Drain and rinse.

In a large pot, combine beans with water to cover. Bring to a boil, reduce heat, and simmer 1 to 2 hours, until tender. Once the beans have absorbed most of the water, and are starting to soften, season with chile powder, red pepper flakes, jalapeno, salt and pepper. Reserve the seeds.

Heat oil in a large heavy skillet over medium low heat. Saute the onion and bell peppers for 3 minutes. Stir in diced zucchini, diced tomatoes, tomato sauce and salsa. Season with jalapeno seeds and chili sauce, stir well, and leave on medium-low heat.

Place ground buffalo meat in a large, deep skillet. Cook over medium high heat until evenly brown. Drain excess fat. Stir buffalo and vegetable mixture into beans. Continue to simmer for 1 hour.

Unbelievably Easy and Delicious Vegetarian Chili

Ingredients

1 (28 ounce) can diced tomatoes with juice
1 small onion, diced
1 (15 ounce) can white beans, drained
1 (15 ounce) can chili beans, with liquid
1 (1.25 ounce) package reduced sodium taco seasoning mix
1 (1 ounce) package ranch dressing mix
1 (12 ounce) package vegetarian burger crumbles
1 (8 ounce) package shredded Cheddar cheese (optional)

Directions

Mix the tomatoes, onion, white beans, chili beans, taco seasoning mix, and ranch dressing mix in a large pot over medium heat. Bring to a boil. Reduce heat to low, mix in the burger crumbles, and continue cooking until heated through. Top with cheese to serve.

Slow Cooker Sweet Chicken Chili

Ingredients

6 skinless, boneless chicken breast halves
1 (15 ounce) can dark red kidney beans, undrained
1 (15 ounce) can pinto beans, undrained
1 (15 ounce) can black beans, undrained
2 onions, cut into chunks
1 green bell pepper, coarsely chopped
1 (6 ounce) can tomato paste
1/3 cup brown sugar
2 tablespoons seasoned rice vinegar
1 tablespoon Asian chili black bean sauce
1/2 teaspoon sea salt
1/2 cup shredded Cheddar cheese

Directions

Place the chicken breasts into a slow cooker, and pour in the kidney beans, pinto beans, black beans, onions, green bell pepper, tomato paste, brown sugar, rice vinegar, chili black bean sauce, and sea salt. Stir to combine all ingredients, and set the cooker to High. Cook for 1 hour; stir again, and set the cooker to Low. Cook for 4 more hours.

Remove the chicken breasts, shred with 2 forks, and stir the shredded chicken back into the chili. Sprinkle the top of the chili with Cheddar cheese, and serve.

Carne Con Chilies

Ingredients

4 large boneless pork chops, fat trimmed and reserved
1/4 teaspoon ground black pepper, or to taste
1/2 teaspoon garlic powder, or to taste
1/2 teaspoon seasoning salt, or to taste
1 lime, cut into 4 wedges
10 tomatillos, husked and cut in half
1 tomato, quartered
2 jalapeno peppers, seeded and halved
3 dried red chile peppers, chopped
1 clove garlic
1/2 teaspoon salt, or to taste

Directions

Slice pork chops into strips, and season with pepper, garlic powder and seasoning salt. Squeeze lime juice over pieces.

Heat a skillet over medium heat. Add fat, and cook, stirring until pan is coated. Remove fat, and put the seasoned meat in the pan. Fry until browned, about 5 minutes.

At the same time, make the green sauce. Combine the tomatillos, tomato, jalapenos, and dried chilies in a saucepan. Bring to a boil, and cook until soft. Drain excess liquid, and transfer to a blender or food processor along with the garlic and salt. Blend until smooth.

Pour sauce over the meat in the pan, and simmer for 15 minutes to blend all of the flavors. Taste, and adjust salt and pepper if necessary.

Chili Stew

Ingredients

1 pound ground beef
1 medium onion, chopped
1 small green pepper, chopped
2 (15 ounce) cans spicy chili beans
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.25 ounce) can whole kernel corn, drained
1 (14.5 ounce) can diced tomatoes with garlic and onion
1 (8 ounce) can tomato sauce
1 (4 ounce) can chopped green chilies
2 tablespoons chili powder
1/2 teaspoon salt

Directions

In a Dutch oven or large saucepan, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes, stirring occasionally.

Chili Casserole

Ingredients

1/2 pound macaroni, cooked
1 (15 ounce) can chili with beans
1 (15 ounce) can sweet corn,
drained
1/2 pound ground beef, browned
and drained
2 tablespoons hot sauce
1/2 cup chopped onion
1 tablespoon chili seasoning mix
1/2 cup shredded mozzarella
cheese

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large bowl, combine the macaroni, chili, corn, beef, hot sauce, onion, seasoning mix and cheese. Mix well and spread mixture into a 9x13 inch baking dish.

Bake in the preheated oven for 20 minutes, or until heated through.

Sharon's Awesome Chicago Chili

Ingredients

2 pounds ground beef
4 (14.5 ounce) cans kidney beans
4 (15 ounce) cans diced tomatoes
1 (12 fluid ounce) bottle beer
1 (12 ounce) bottle tomato-based chili sauce
1 large white onion, chopped
6 cloves garlic, minced
2 tablespoons chili seasoning
1 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon cayenne pepper
1/2 teaspoon oregano
1/4 cup sugar
1 teaspoon hot sauce
1 teaspoon Worcestershire sauce

Directions

Place the ground beef in a large pot and cook over medium heat until evenly brown. Drain off the excess fat.

Mix in the kidney beans, diced tomatoes, beer, chili sauce, onion, garlic, chili seasoning, black pepper, garlic powder, onion, cayenne pepper, oregano, sugar, hot sauce, and Worcestershire sauce. Bring to a boil. Reduce heat to low, and simmer for about 4 hours, stirring occasionally.

Green Enchilada Pork Chili

Ingredients

4 tablespoons olive oil, divided
1 pound ground pork
2 fresh jalapeno peppers, stems removed
1 tablespoon butter
1 medium white onion, diced
1 teaspoon kosher salt
1/2 teaspoon ground cumin
1/2 teaspoon sweet paprika
1/4 teaspoon ground cayenne pepper
1/4 teaspoon ground black pepper
3 cloves garlic, minced
1/2 cup all-purpose flour
1 (28 ounce) can green enchilada sauce
1 (7 ounce) can green salsa
1 quart water
1/2 bunch fresh cilantro, chopped
1/2 lime, juiced

Directions

In a 4 quart pot, heat 2 tablespoons olive oil over medium heat. Add the jalapenos and saute for 1 minute. Stir in the ground pork and cook until evenly brown. Remove the browned pork and jalapenos from the pot and set aside.

In the same pot used to cook the meat, add the remaining 2 tablespoons olive oil, butter, and onion. Cook for 2 minutes or until the onion starts to soften. Stir in the salt, cumin, paprika, cayenne, and black pepper and cook until the onion is soft. Mix in the garlic and cook for 1 minute.

Reduce the heat to low. Sprinkle the flour over the onion and garlic. Cook, stirring for three minutes. Slowly pour the enchilada sauce into the onion mixture, whisking constantly to prevent lumps from forming. Mix in the green salsa and water.

Return the cooked pork and jalapenos to the pot. Increase the heat to medium and slowly bring the soup to a boil. When the soup boils, reduce the heat and simmer for 30 minutes. Before serving remove from heat and stir in chopped cilantro and lime juice.

Cincinnati Chili I

Ingredients

1 tablespoon vegetable oil
1/2 cup chopped onion
2 pounds ground beef
1/4 cup chili powder
1 teaspoon ground cinnamon
1 teaspoon ground cumin
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1 bay leaf
1/2 (1 ounce) square unsweetened chocolate
2 (10.5 ounce) cans beef broth
1 (15 ounce) can tomato sauce
2 tablespoons cider vinegar
1/4 teaspoon ground cayenne pepper
1/4 cup shredded Cheddar cheese

Directions

Heat oil in a large saucepan over medium heat. Add onion and cook, stirring frequently, until tender, about 6 minutes.

Add beef, in batches if necessary, and cook, breaking up with a wooden spoon, until browned.

Add chili powder, cinnamon, cumin, allspice, cloves, bay leaf, chocolate, beef broth, tomato sauce, cider vinegar, and red pepper. Stir to mix well. Bring to a boil. Reduce heat to low; cover and simmer 1 1/2 hours, stirring occasionally.

It is the best if you now refrigerate overnight.

Remove the bay leaf. Reheat gently over medium heat. Serve over hot, drained spaghetti. Top with shredded cheddar cheese.

Corn Chili

Ingredients

2 tablespoons vegetable oil
1 onion, diced
1 teaspoon ground cayenne pepper
2 teaspoons dried oregano
1 pound frozen corn kernels
2 (14.5 ounce) cans Mexican-style stewed tomatoes
1 (15 ounce) can pinto beans, drained
1 (15 ounce) can kidney beans, drained
2 teaspoons chicken bouillon granules
1 cup water
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 1/2 cups tomato sauce
2 tablespoons tomato paste

Directions

In a large pot, cook onion in oil over medium heat 1 minute. Stir in cayenne and oregano and cook 1 minute more. Stir in corn, tomatoes, pinto beans, kidney beans, chicken bouillon granules, water, salt, pepper, tomato sauce and tomato paste. Cook, uncovered, until heated through and slightly thickened, 10 to 15 minutes.

Best Yet Turkey Chili

Ingredients

1 1/2 pounds ground turkey
1 green bell pepper, chopped
1 (19 ounce) can black beans,
with liquid
1 (28 ounce) can diced tomatoes,
with liquid
1 (15.25 ounce) can whole kernel
corn, with liquid
1 pinch ground cumin, or to taste
1 pinch chili powder, or to taste
1 pinch red pepper flakes, or to
taste
1 pinch ground cinnamon, or to
taste

Directions

Place turkey and bell pepper in a large saucepan over medium heat, and cook until turkey is evenly brown. Mix in beans, tomatoes, and corn. Season with cumin, chili powder, red pepper flakes, and cinnamon. Bring to a boil, reduce heat to low, and simmer 30 minutes. Add water if you want a more liquid chili.

Taste of Home's Double Chili Cheese Dip

Ingredients

1 (8 ounce) package light cream cheese, softened
1 (15 ounce) can turkey chili without beans
4 green onions, thinly sliced
3 tablespoons chopped green chilies
1/4 cup sliced ripe olives (optional)
1 cup shredded reduced-fat Cheddar cheese
Baked tortilla chips

Directions

Spread cream cheese into a 9-in. pie plate or quiche dish that has been coated with nonstick cooking spray. Top with chili, onions, chilies and olives if desired. Sprinkle with cheese.

Bake, uncovered, at 350 degrees for 15-20 minutes or until the cheese is melted. Serve with tortilla chips.

Green Chili Casserole

Ingredients

2 (7 ounce) cans whole green chile peppers, drained
1 1/2 cups shredded Cheddar cheese, divided
1/3 cup milk
4 eggs, lightly beaten
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x12 inch baking dish.

Line the bottom of dish with green chiles. Sprinkle with 1/2 cup shredded cheese. Repeat layers twice more. In a medium bowl, whisk together milk and eggs. Season with salt and pepper. Pour egg mixture over chiles and cheese.

Bake in preheated oven for 25 to 30 minutes, or until filling is set. Let stand 5 to 10 minutes before serving.

Vegetarian Chili

Ingredients

2 (15 ounce) cans pinto beans, drained and rinsed
1 (28 ounce) can crushed tomatoes
1 (16 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can yellow hominy, drained
1 (6 ounce) can tomato paste
1 (4 ounce) can chopped green chilies
2 small zucchini, halved and thinly sliced
1 medium onion, chopped
1 1/2 cups water
1 tablespoon chili powder
1 teaspoon ground cumin
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon sugar
1/2 cup shredded Monterey Jack cheese

Directions

In a large kettle or Dutch oven, combine the first 15 ingredients; mix well. Bring to a boil. Reduce heat; cover and simmer for 30-35 minutes. Sprinkle with cheese.

Chili Casserole

Ingredients

1 1/2 pounds ground beef
1/2 cup chopped onion
3 stalks celery, chopped
1 (15 ounce) can chili
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1/4 cup taco sauce
1 (15 ounce) can corn
1 (8 ounce) package egg noodles
1/4 cup shredded Cheddar
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium high heat, saute the beef and onion for 5 to 10 minutes, or until meat is browned and onion is tender; drain fat. Add the celery, chili, tomatoes, taco sauce and corn. Heat thoroughly, reduce heat to low and allow to simmer.

Meanwhile, prepare the noodles according to package directions. When cooked, place them in a 9x13 inch baking dish. Pour the meat mixture over the noodles, stirring well. Top with the cheese.

Bake at 350 degrees F (175 degrees C) for 20 minutes, or until cheese is completely melted and bubbly.

Chili Cheese Dip III

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (15 ounce) can chili without beans
16 ounces shredded Cheddar cheese
1 (13.5 ounce) package nacho-flavor tortilla chips

Directions

Spread cream cheese on the bottom of a microwave-safe dish. Spread a layer of chili over the cream cheese. Finish with a layer of shredded cheddar cheese. Microwave for 5 minutes or until the cheese melts. Serve with spicy nacho tortilla chips.

Diann's Chili Vegetable Soup

Ingredients

2 pounds ground beef
6 stalks celery, chopped
2 onion, chopped
1 green bell pepper, chopped
1 small head cabbage, chopped
3 (15 ounce) cans kidney beans
46 ounces tomato-vegetable juice cocktail
1 (46 fluid ounce) can tomato juice
2 (15 ounce) cans whole kernel corn, drained
4 (14.5 ounce) cans diced tomatoes
3 tablespoons chili powder
1/4 tablespoon garlic powder
salt and pepper to taste

Directions

In a large soup pot, saute ground beef until brown. Drain excess fat.

Add celery, onions, green bell peppers, cabbage, kidney beans, vegetable juice, tomato juice, corn, diced tomatoes and chili powder. Bring to a boil, then reduce heat to low. Cover pot and let simmer about one hour, or until celery is tender. Add garlic powder and salt and pepper to taste.

Amateur's Light Breeze Chicken Chili

Ingredients

2 (10 ounce) cans chunk chicken, undrained
2 (16 ounce) cans chili beans, drained
3 (14.5 ounce) cans Mexican-style stewed tomatoes
1 (12 ounce) jar sliced jalapeno peppers
1 large onion, chopped
2 large green bell peppers, seeded and chopped
1 1/2 tablespoons chili powder
2 tablespoons ground cumin
10 cups water, or as needed
1 (14.5 ounce) can chicken broth
salt to taste

Directions

In a large stockpot, combine the chicken, chili beans, tomatoes, jalapenos, onion and green bell pepper. Season with chili powder and cumin. Pour in the chicken broth, and enough water to cover the ingredients. Stir well, and bring to a boil. Reduce heat to medium, and let simmer for one hour. Season with salt to taste.

Quick Zesty Chili

Ingredients

1 pound ground beef
2 (15.5 ounce) cans kidney beans, rinsed and drained
1 (8 ounce) can tomato sauce
2 cups chopped fresh tomatoes
1 cup water
2 tablespoons chili powder
1 tablespoon dried minced onion
1 teaspoon hot pepper sauce
1 teaspoon ground cumin
1/4 teaspoon ground cinnamon

Directions

In a large saucepan, brown beef; drain. Add remaining ingredients. Bring to a boil; reduce heat and simmer for 15 minutes.

Lentil Chili

Ingredients

1 pound lean ground turkey
1 (49.5 fluid ounce) can reduced-sodium chicken broth
2 cups lentils, rinsed
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes, undrained
1 medium onion, chopped
1 tablespoon chili powder
1 teaspoon ground cumin
1/4 teaspoon pepper

Directions

In a Dutch oven, cook turkey over medium heat until no longer pink; drain. Add the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until lentils are tender.

Portobello Mushroom Chili

Ingredients

2 tablespoons extra virgin olive oil
2 medium onions, diced
2 cloves garlic, chopped
1 tablespoon chili powder
1/4 teaspoon ground cayenne pepper
1 1/2 pounds portobello mushrooms, cut into 1/2 inch pieces
1 (28 ounce) can Italian-style diced tomatoes
1 (19 ounce) can red kidney beans
salt to taste
1/2 teaspoon ground black pepper

Directions

Heat the oil in a large pot over medium heat, and cook the onions until tender. Stir in the garlic, chili powder, and cayenne pepper. Mix the mushrooms into the skillet, and continue cooking, stirring frequently, 10 minutes, or until tender.

Pour the tomatoes and beans into the skillet. Season with salt and pepper. Reduce heat to low, cover, and simmer 40 minutes.

Kelly's Chili

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken meat, cut into bite-size
pieces
2 (14.5 ounce) cans diced
tomatoes
2 (15 ounce) cans light red kidney
beans, drained, liquid reserved
2 onions, chopped
3 potatoes, peeled and chopped
3 tablespoons chili powder
salt to taste
1 tablespoon ground black pepper
3/4 cup fresh corn kernels

Directions

Heat the oil in a skillet over medium heat, and cook the chicken 10 minutes, or until juices run clear.

Transfer chicken to a large pot over medium heat. Pour the tomatoes and kidney bean liquid into the pot. Mix in onions and potatoes. Season with chili powder, salt, and pepper. Cook 25 minutes, stirring occasionally, until vegetables are tender. Mix in kidney beans and corn, and continue cooking 10 minutes, or until heated through.

Ken's Texas Chili

Ingredients

2 pounds ground beef
1/2 teaspoon garlic powder
3 tablespoons chili powder
2 teaspoons ground cumin
3 tablespoons all-purpose flour
1 tablespoon dried oregano
2 (14 ounce) cans beef broth
1 teaspoon salt
1/4 teaspoon black pepper
3 (15.5 ounce) cans pinto beans,
drained

Directions

In a stockpot over medium heat, brown the ground beef until no longer pink. Drain off grease, reserving 2 tablespoons to remain in the pan. In a small bowl, stir together the garlic powder, chili powder, cumin, and flour. Sprinkle the mixture over the meat, and stir until the meat is evenly coated.

Stir the oregano into the meat mixture, then pour in the 2 cans of beef broth. Season with salt and pepper. Bring to a boil, then add the cans of beans. If you like your chili soupy, add only 2 cans of beans, but if you like thick chili, use all three. Reduce heat to low, and simmer for 30 minutes to blend flavors.

Dorm Room Chili Mac

Ingredients

1 (7.25 ounce) package macaroni and cheese mix
1 (14 ounce) can hot dog chili
1/4 cup shredded Cheddar cheese, or cheese of choice

Directions

Cook macaroni and cheese in a saucepan on the stovetop according to package directions.

Once macaroni and cheese is done, stir in chili, and cook over medium heat until hot, about 2 minutes. Sprinkle with shredded cheese to serve.

Microwave Classic Chili

Ingredients

1 pound ground beef
1 medium onion, finely chopped
2 (14.5 ounce) cans stewed tomatoes
2 teaspoons chili powder
1 1/2 teaspoons prepared mustard
1 (16 ounce) can kidney beans, rinsed and drained
salt and pepper to taste

Directions

Crumble the beef into a 2-qt. microwave-safe bowl. Add onion; mix well. Cover and microwave on high for 5 minutes or until meat is no longer pink; drain. Stir in the tomatoes, chili powder and mustard; mix well. Cover and microwave on high for 10 minutes. Add beans and mix well. Cover and microwave on high for 3 minutes longer. Add salt and pepper.

Habanero Hellfire Chili

Ingredients

1/2 pound bacon
1 pound ground round
1 pound ground pork
1 green bell pepper, diced
1 yellow onion, diced
6 jalapeno peppers, seeded and chopped
6 habanero peppers, seeded and chopped
8 Anaheim peppers, seeded and diced
2 cloves garlic, minced
1 1/2 tablespoons ground cumin
1 tablespoon crushed red pepper flakes
3 tablespoons chili powder
2 tablespoons beef bouillon granules
1 (28 ounce) can crushed tomatoes
2 (16 ounce) cans whole peeled tomatoes, drained
2 (16 ounce) cans chili beans, drained
1 (12 fluid ounce) can beer
3 ounces tomato paste
1 ounce chile paste
2 cups water

Directions

Place bacon in a large soup pot. Cook over medium high heat until evenly brown. Drain excess grease, leaving enough to coat bottom of pot. Remove bacon, drain on paper towels and chop.

Brown beef and pork in pot over medium high heat. When meat is browned, stir in the bell pepper, onion, jalapeno peppers, habanero peppers, Anaheim peppers, garlic, cumin, red pepper flakes, chili powder, bouillon, crushed tomatoes, whole tomatoes, beer, tomato paste, chile paste and water.

Reduce heat to low and simmer for 45 to 60 minutes, stirring occasionally. Add beans and bacon and continue simmering for another 30 minutes.

Venison Chili

Ingredients

4 tablespoons unsalted butter
1 red onion, chopped
4 cloves garlic, minced
4 tablespoons dark brown sugar
3 cups red wine
4 tablespoons red wine vinegar
4 tablespoons tomato paste
4 cups low-sodium chicken broth
1 teaspoon ground cumin
1/2 teaspoon cayenne pepper
1/2 teaspoon chili powder
2 tablespoons chopped fresh cilantro
salt to taste
4 tablespoons canola oil
10 slices cooked bacon, diced
2 pounds venison stew meat, trimmed and finely diced
2 cups black beans, cooked and drained

Directions

Melt the butter in a large pot over medium heat. Stir in the onion and garlic, and saute for 3 to 4 minutes. Stir in the brown sugar and saute for 2 to 3 more minutes. Then stir in the red wine, vinegar, tomato paste, chicken stock, cumin, cayenne pepper, chili powder, cilantro and salt. Simmer for 30 to 35 minutes, or until the mixture is reduced by about half.

Meanwhile, heat the oil in a large skillet over medium-high heat. Stir in the bacon and fry for 3 to 4 minutes, or until the bacon is browned. Move the bacon to one side of the skillet and add the venison to the empty side of the skillet. Season the meat with salt to taste and saute the meat for 15 minutes, or until well browned. Stir in the beans and toss all together. Transfer this mixture to the simmering pot.

Mix everything together thoroughly and let simmer for about 20 more minutes.

Wagon Wheel Chili

Ingredients

2 cups uncooked wagon wheel or spiral pasta
1 (15 ounce) can chili
1 (8 ounce) can tomato sauce
3 tablespoons ketchup
1/2 teaspoon chili powder
Shredded Cheddar cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, combine the chili, tomato sauce, ketchup and chili powder. Mix well; heat through. Drain and rinse pasta; stir into chili. Garnish with cheese if desired.

Chili Cheese Soup

Ingredients

- 1 large onion, chopped
- 2 celery ribs, chopped
- 2 medium carrots, shredded
- 1/2 cup butter or margarine
- 1/2 cup all-purpose flour
- 2 teaspoons ground mustard
- 2 teaspoons paprika
- 3 teaspoons Worcestershire sauce
- 2 (14.5 ounce) cans chicken broth
- 3 cups milk
- 2 (4 ounce) cans chopped green chilies
- 1/2 teaspoon liquid smoke (optional)
- 1 (16 ounce) jar process cheese sauce

Directions

In a Dutch oven, saute the onion, celery and carrots in butter until tender. Stir in the flour, mustard, paprika and Worcestershire sauce until blended. Gradually add broth and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in chilies and Liquid Smoke if desired. Stir in cheese sauce until melted.

Three-Bean Chili

Ingredients

2 1/4 cups water
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15.5 ounce) can chili beans,
undrained
1 (15 ounce) can pinto beans,
rinsed and drained
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can no-salt-added
stewed tomatoes
1 (6 ounce) can tomato paste
1 tablespoon chili powder
1 teaspoon dried oregano
1 teaspoon minced garlic
1 1/2 cups fresh or frozen corn
1 1/2 cups coarsely chopped
yellow summer squash

Directions

In a Dutch oven, combine the first 10 ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Add corn and squash. Bring to a boil. Reduce heat; simmer 10 minutes longer or until squash is tender.

Mom's Chili

Ingredients

1 pound ground beef
1 large onion, chopped
1 (15 ounce) can ranch-style beans
1 (10 ounce) can diced tomatoes with green chile peppers
1 (1.25 ounce) package chili seasoning mix
salt and pepper to taste
2 teaspoons chili powder, or to taste
1 cup water, or as needed

Directions

In a large saucepan over medium-high heat, cook beef and onion until meat is brown. Stir in beans, diced tomatoes, chili seasoning, salt, pepper, chili powder and water. Reduce heat and simmer 2 hours.

Chili Chops

Ingredients

4 lean pork chops, 1/2 inch thick
4 slices onion, 1/4 inch thick
4 (1/4 inch thick) rings green
pepper
1 (12 ounce) bottle chili sauce

Directions

Place the pork chops in a greased 9-in. square baking dish. Top with the onion, green pepper and chili sauce. Cover and bake at 350 degrees for 20-30 minutes or until the meat juices run clear.

Chili Seasoning Mix II

Ingredients

1/4 cup all-purpose flour
4 teaspoons chili powder
1 tablespoon crushed red pepper
1 tablespoon dried minced onion
1 tablespoon dried, minced garlic
2 teaspoons white sugar
2 teaspoons ground cumin
2 teaspoons dried parsley
2 teaspoons salt
1 teaspoon dried basil
1/4 teaspoon ground black pepper

Directions

In a bowl, stir together flour, chili powder, red pepper, onion, garlic, sugar, cumin, parsley, salt, basil and pepper. Store in an airtight container.

Chili Popcorn

Ingredients

2 tablespoons grated Parmesan cheese
2 teaspoons paprika
2 teaspoons chili powder
1 1/2 teaspoons salt
1/2 teaspoon garlic powder
1/8 teaspoon cayenne pepper
2 1/2 quarts popped popcorn
Refrigerated butter-flavored spray*

Directions

In a large resealable plastic bag or other 2-qt. airtight container, combine the Parmesan cheese and seasonings; mix well. Add popcorn; spritz with butter-flavored spray. Close bag and shake. Continue spritzing and shaking until popcorn is coated.

Pumpkin Chili

Ingredients

2 pounds ground beef
1 large onion, diced
1 green bell pepper, diced
2 (15 ounce) cans kidney beans,
drained
1 (46 fluid ounce) can tomato juice
1 (28 ounce) can peeled and diced
tomatoes with juice
1/2 cup canned pumpkin puree
1 tablespoon pumpkin pie spice
1 tablespoon chili powder
1/4 cup white sugar

Directions

In a large pot over medium heat, cook beef until brown; drain. Stir in onion and bell pepper and cook 5 minutes. Stir in beans, tomato juice, diced tomatoes and pumpkin puree. Season with pumpkin pie spice, chili powder and sugar. Simmer 1 hour.

Grandma's Slow Cooker Vegetarian Chili

Ingredients

1 (19 ounce) can black bean soup
1 (15 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can garbanzo beans,
rinsed and drained
1 (16 ounce) can vegetarian baked
beans
1 (14.5 ounce) can chopped
tomatoes in puree
1 (15 ounce) can whole kernel
corn, drained
1 onion, chopped
1 green bell pepper, chopped
2 stalks celery, chopped
2 cloves garlic, chopped
1 tablespoon chili powder, or to
taste
1 tablespoon dried parsley
1 tablespoon dried oregano
1 tablespoon dried basil

Directions

In a slow cooker, combine black bean soup, kidney beans, garbanzo beans, baked beans, tomatoes, corn, onion, bell pepper and celery. Season with garlic, chili powder, parsley, oregano and basil. Cook for at least two hours on High.

Chili Cheese Grits

Ingredients

3 cups water
1 teaspoon salt
1 garlic clove, minced
1 cup quick-cooking grits
1/2 cup butter or margarine
1 1/2 cups shredded Cheddar cheese, divided
3 tablespoons canned chopped green chiles
2 eggs
1/2 cup milk

Directions

In a medium saucepan, bring water, salt and garlic to a boil; slowly stir in grits. Reduce heat; cook and stir for 3-5 minutes or until thickened. Remove from the heat. Add butter, 1 cup cheese and chilies; stir until butter melts. Beat eggs and milk; add to the grits and mix well. Pour into a greased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 45 minutes. Sprinkle with remaining cheese.

Bewitching Chili

Ingredients

1 1/2 pounds ground beef
1/2 cup chopped sweet red pepper
1/2 cup chopped green pepper
1 medium onion, chopped
1 garlic clove, minced
1 (32 fluid ounce) bottle tomato juice
1 (15.5 ounce) can hot chili beans, undrained
1 (14.5 ounce) can diced tomatoes, undrained
1 (10.5 ounce) can condensed beef broth, undiluted
1 (6 ounce) can tomato paste
2 tablespoons chili powder
1 1/2 teaspoons ground cumin
1 teaspoon salt
1 teaspoon sugar
1/4 teaspoon pepper
Sour cream

Directions

In a Dutch oven, cook beef, peppers, onion and garlic over medium heat until meat is no longer pink; drain. Stir in tomato juice, beans, tomatoes, broth, tomato paste and seasonings; bring to a boil. Reduce heat; cover and simmer for 15 minutes. Serve in Cauldron Bread Bowls (recipe below) if desired. Garnish with sour cream.

Josh's Four-Way Chili

Ingredients

1 pound lean ground beef
1 pound mild pork sausage
1 large red onion, chopped
1 green bell pepper, seeded and diced
1 red bell pepper, seeded and diced
1 yellow bell pepper, seeded and diced
2 (14.5 ounce) cans Mexican-style stewed tomatoes
2 (15 ounce) cans pinto beans, drained
2 (1.25 ounce) packages chili seasoning mix
1 (8 ounce) package angel hair pasta
1 (4 ounce) packet saltine crackers
2 cups shredded Cheddar cheese

Directions

Crumble the ground beef and pork sausage into a large skillet over medium-high heat. Cook and stir until browned. Drain, and set aside.

Coat a large pot with cooking spray, and add the green, red and yellow bell peppers, and onion. Cook over medium heat until tender, stirring occasionally. Add the beef and sausage to the peppers. Puree the stewed tomatoes using a blender or food processor, and stir them into the pot along with the chili seasoning. Mix in the pinto beans, and heat to a simmer.

Bring a large pot of lightly salted water to a boil. Add the angel hair pasta, and cook until tender, 2 to 3 minutes. Drain.

When serving the chili, place the items on your plate in the following order: Start with pasta, then crush some saltine crackers, then some shredded cheese, and then chili. Mix it all up and enjoy! Caution, if you are not careful with your portions, you will end up with a helping too huge to finish.

Smoky Chipotle Chili

Ingredients

1 pound ground beef
2 cloves garlic, minced
1 tablespoon chili powder
1 (15 ounce) can red kidney beans, rinsed and drained
1 cup Pace® Chipotle Chunky Salsa
1 cup frozen whole kernel corn
1 (14 ounce) can Swanson® Seasoned Beef Broth with Onion
Cornbread Squares

Directions

Cook beef, garlic and chili powder in saucepot until browned. Pour off fat.

Add beans, salsa, corn and broth. Heat to a boil. Cook over low heat 15 minutes.

Serve with Cornbread Squares.

Cincinnati Chili II

Ingredients

1 pound ground beef
1 cup chopped green bell pepper
1/2 cup chopped onion
3 tablespoons chili powder
2 cloves garlic, minced
2 (10.75 ounce) cans condensed tomato soup
1 (15 ounce) can kidney beans
1 tablespoon distilled white vinegar
1/4 teaspoon ground cinnamon
1/4 cup shredded Cheddar cheese

Directions

In a 4 quart saucepan over medium heat, cook ground beef, green pepper, onion, chili powder and garlic, until beef is browned and vegetables are tender. Drain fat off of beef/vegetable mixture.

Add undrained kidney beans, tomato soup, vinegar and cinnamon to soup, and bring to a boil. Simmer for 15 minutes, stirring occasionally. Heat through.

Serve with sprinkled cheese on top.

Chili Relleno Squares

Ingredients

3 cups shredded Monterey Jack cheese
1 1/2 cups shredded Cheddar cheese
2 (4 ounce) cans chopped green chilies, drained
2 eggs
2 tablespoons milk
1 tablespoon all-purpose flour

Directions

Layer cheeses and chilies in a greased 8-in. square baking dish, starting and ending with cheese. In a bowl, beat the eggs. Add the milk and flour; pour over cheese. Bake at 375 degrees F for 30 minutes or until set. Cut into small squares. Serve warm.

Green Chili Burritos

Ingredients

1 pound boneless pork, cut into 3/4-inch cubes
1 tablespoon olive or vegetable oil
1 (10 ounce) can diced tomatoes and green chilies, undrained
2 garlic cloves, minced
1 cup water
1 cup diced fresh tomato
1/2 cup chopped onion
1/4 cup chopped green pepper
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cumin
5 teaspoons cornstarch
2 tablespoons cold water
1 (16 ounce) can refried beans
10 (6 inch) flour tortillas, warmed

Directions

In a skillet over medium heat, brown pork in oil; drain. Add the next 10 ingredients; bring to a boil. Reduce heat; cover and simmer for 1 hour or until pork is tender. Combine cornstarch and cold water until smooth; add to pork mixture, stirring constantly. Bring to a boil; boil and stir for 2 minutes. Meanwhile, heat refried beans; spread evenly on tortillas. Spoon pork mixture down the center of tortillas; fold in sides.

The Ultimate Chili

Ingredients

1 pound lean ground beef
salt and pepper to taste
3 (15 ounce) cans dark red kidney beans
3 (14.5 ounce) cans Mexican-style stewed tomatoes
2 stalks celery, chopped
1 red bell pepper, chopped
1/4 cup red wine vinegar
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried parsley
1 teaspoon dried basil
1 dash Worcestershire sauce
1/2 cup red wine

Directions

In a large skillet over medium-high heat, cook ground beef until evenly browned. Drain off grease, and season to taste with salt and pepper.

In a slow cooker, combine the cooked beef, kidney beans, tomatoes, celery, red bell pepper, and red wine vinegar. Season with chili powder, cumin, parsley, basil and Worcestershire sauce. Stir to distribute ingredients evenly.

Cook on High for 6 hours, or on Low for 8 hours. Pour in the wine during the last 2 hours.

Drunk Deer Chili

Ingredients

1/4 cup butter
1 pound ground venison
1 pound cubed beef stew meat
1 pound cubed pork stew meat
1 large onion, chopped
1 fresh jalapeno pepper, seeded and minced
3 tablespoons chili powder
1/2 teaspoon cayenne pepper
1 1/2 teaspoons ground cumin
2 (14 ounce) cans stewed tomatoes, with juice
1 (15 ounce) can tomato sauce
6 cloves garlic, minced
4 cubes beef bouillon, crumbled
1/4 cup Kentucky bourbon
2 (12 fluid ounce) cans pilsner-style beer
2 cups water

Directions

Melt the butter in a large pot over medium heat. Cook the venison, beef, and pork in the melted butter until completely browned. Add the onion and jalapeno; cook until tender. Season with chili powder, cayenne pepper, and cumin.

Stir in the stewed tomatoes, tomato sauce, garlic and beef bouillon. Pour the bourbon, beer, and water into the mixture and stir. Bring the chili to a boil; cover and reduce heat to medium-low; simmer about 1 hour, stirring frequently.

Frank's Spicy Alabama Onion Beer Chili

Ingredients

2 pounds ground beef chuck
2 large white onions, chopped
2 (14.5 ounce) cans diced tomatoes with juice
2 (15 ounce) cans tomato sauce
1 (12 fluid ounce) can beer
2 (15 ounce) cans spicy chili beans
1/4 cup Worcestershire sauce
3 tablespoons hot pepper sauce (e.g. Tabasco[®]), or to taste
1/3 cup chili powder
4 fresh jalapeno peppers, seeded and chopped
3 tablespoons red pepper flakes, or to taste (optional)

Directions

Crumble the ground chuck into a skillet over medium heat. Cook, stirring occasionally until evenly browned. Drain grease. Transfer the beef to a large soup pot. Add onions, diced tomatoes, tomato sauce, beer and chili beans. Season with Worcestershire sauce, hot pepper sauce, chili powder, jalapenos, and red pepper flakes, if using.

Cover the pot, and simmer over low heat for 2 hours. Turn off heat, and let cool, then refrigerate for two days. It gets much better with time. Heat and serve.

Chili-Stuffed Baked Potatoes

Ingredients

1 pound ground beef
1 small onion, chopped
2 cups RaguB® Old World StyleB® Pasta Sauce
4 large potatoes, baked and split
1 tablespoon chili powder
1 (19 ounce) can red kidney beans, rinsed and drained

Directions

Brown ground beef with onion in 12-inch skillet, stirring occasionally, 8 minutes or until onion is tender; drain if desired. Stir in chili powder and cook 30 seconds. Stir in beans and RaguB® Old World StyleB® Pasta Sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes or until heated through.

Evenly top hot potatoes with ground beef mixture. Garnish, if desired, with diced avocado, sour cream and shredded cheddar cheese.

Turkey Bean Chili

Ingredients

2 pounds ground turkey
1 cup chopped onion
1 cup chopped green pepper
4 (14.5 ounce) cans stewed tomatoes, cut up
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can chili beans, undrained
1 (15 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 jalapeno pepper, seeded and chopped*
1 tablespoon chili powder
1 teaspoon ground cumin
1 teaspoon salt
1/4 teaspoon cayenne pepper

Directions

In a Dutch oven or soup kettle, cook the turkey, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Dakota's Texas Style Chili

Ingredients

4 slices bacon, chopped
2 onions, chopped
8 cloves garlic, chopped
2 teaspoons dried oregano
1 teaspoon cayenne pepper
3 tablespoons paprika
1/3 cup chili powder
1 tablespoon cumin
4 pounds boneless beef chuck or rump, cut into 1/2-inch cubes
4 3/4 cups water
1 (12 fluid ounce) can beer
4 canned Chipotle peppers in adobo sauce, seeded and minced
2 tablespoons cornmeal

Directions

In a heavy pot or Dutch oven, cook bacon over medium heat until crispy, stirring occasionally. Drain off excess grease, leaving enough to coat the bottom of the pan. Add onions and garlic; cook and stir until the onions are tender. Season with oregano, cayenne pepper, paprika, chili powder and cumin. Cook and stir for about 30 seconds to toast the spices.

Stir in the beef, water, beer, chipotle peppers, and cornmeal; bring to a boil. Reduce heat to low and simmer, uncovered, until beef is tender, 2 1/2 to 3 hours.

Chili-Spiced Chicken Breasts

Ingredients

3/4 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon ground cumin
1/4 teaspoon garlic powder
1/8 teaspoon cayenne pepper
4 (4 ounce) boneless, skinless
chicken breast halves
1 teaspoon canola oil
1/4 cup chopped green onions
1 jalapeno pepper, seeded and
finely chopped*
1 garlic clove, minced
1 (14.5 ounce) can diced
tomatoes, undrained
1 teaspoon cornstarch
2 teaspoons water

Directions

Combine the first five ingredients; rub over chicken. In a nonstick skillet, brown chicken in oil on both sides. Add onions, jalapeno and garlic; saute for 1 minute. Add tomatoes; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until chicken juices run clear. Remove chicken and keep warm. In a small bowl, combine cornstarch and water until smooth; stir into tomato mixture. Bring to a boil; cook and stir for 1 minute or until slightly thickened.

Slow Cooker Chili

Ingredients

1 pound ground beef
1 onion, chopped
2 green bell peppers, chopped
5 (15 ounce) cans kidney beans with liquid
1 (28 ounce) can whole peeled tomatoes, with liquid
1/4 teaspoon chili powder

Directions

In a large skillet over medium high heat, saute the ground beef for 5 to 10 minutes, or until browned. Transfer to a slow cooker. Then add the onion, green bell peppers, beans and tomatoes to the slow cooker. Season with chili powder to taste. Cook on high setting for 4 hours, or until all vegetables are tender.

Chili Cumin Stuffed Chicken Breasts

Ingredients

1/2 cup shredded Cheddar cheese
1/4 cup chopped green bell pepper
1/4 cup chopped red bell pepper
1/4 cup minced cilantro
1/4 cup diced tomatoes
1/2 teaspoon chili powder
1/2 teaspoon ground cumin
1/8 teaspoon salt
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
toothpicks

Directions

In a bowl, mix the shredded Cheddar cheese, green pepper, red pepper, cilantro, and tomatoes. Season with chili powder, cumin, and salt. Cover one side of the chicken breasts with enough cheese mixture to coat. Roll breasts over mixture, and secure with toothpicks.

Place the chicken breasts in a slow cooker. Pour in the remaining cheese mixture. Cover, and cook 3 hours on High.

Chili Con Queso Bites

Ingredients

4 eggs
1/2 cup Pace® Picante Sauce
1/4 cup all-purpose flour
2 teaspoons chili powder
1 1/2 cups shredded Cheddar
cheese
1 green onion, chopped

Directions

Heat the oven to 400 degrees F. Lightly grease 24 (3-inch) muffin-pan cups.

Beat the eggs, picante sauce, flour and chili powder in a medium bowl with a fork or whisk. Stir in the cheese and onion.

Spoon about 1 tablespoon cheese mixture into each muffin-pan cup. Bake for 10 minutes or until the bites are golden brown. Serve warm or at room temperature with additional picante sauce.

Chili Beef Casserole

Ingredients

3/4 pound lean ground beef
2 teaspoons olive oil
2 onions, chopped
1 green bell pepper, chopped
1/4 cup frozen green peas
1/2 teaspoon chili powder
1/2 teaspoon red pepper flakes
1 (14.5 ounce) can canned tomatoes, drained and chopped
1/4 cup tomato paste
1 (15.25 ounce) can kidney beans, drained
1 (11 ounce) can whole kernel corn, drained
4 (6 inch) corn tortillas, quartered
1/3 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

In a skillet over medium heat, cook the ground beef until evenly brown. Drain, and set aside.

Heat the olive oil in a separate skillet over medium heat, and cook the onions until tender. Mix in the green pepper and peas, and season with chili powder and red pepper flakes. Stir the cooked beef, tomatoes, and tomato paste into the mixture. Reduce heat to low, and simmer 5 minutes. Mix in the kidney beans and corn.

Spoon 1/2 the skillet mixture into the prepared casserole dish, and top with 1/2 the tortilla quarters. Layer with remaining skillet mixture.

Cover and bake 25 minutes in the preheated oven. Remove cover, and top with remaining tortillas and cheese. Continue baking 10 minutes, or until cheese is melted and golden brown.

Green Chili Chicken Sandwiches

Ingredients

4 boneless, skinless chicken breast halves
2/3 cup soy sauce
1/4 cup cider vinegar
2 tablespoons sugar
2 teaspoons vegetable oil
1 (4 ounce) can whole green chilies, drained and sliced lengthwise
4 slices Pepper Jack or Monterey Jack cheese
4 kaiser or sandwich rolls, split

Directions

Pound chicken to flatten; place in a large resealable plastic bag. In a bowl, combine the soy sauce, vinegar, sugar and oil; mix well. Set aside 1/4 cup for basting. Pour the remaining marinade over chicken;

seal bag and turn to coat. Refrigerate for 30 minutes.

Drain and discard marinade. Grill chicken, uncovered, over medium heat for 3 minutes. Turn and baste with reserved marinade; grill 3 minutes longer or until juices run clear. Top each with a green chili and cheese slice; cover and grill for 2 minutes or until cheese is melted. Serve on rolls.

Ten Minute Chipotle Spiced Beef and Bean Chili

Ingredients

- 1 pound lean ground beef
- 1 onion, chopped
- 2 chipotle peppers in adobo sauce
- 1 (10 ounce) can diced tomatoes with green chile peppers
- 2 (15 ounce) cans kidney beans, drained and rinsed
- 2 teaspoons kosher salt
- 2 teaspoons ground cumin
- 3/4 teaspoon garlic powder
- 1 teaspoon chili powder
- 3 teaspoons hot pepper sauce
- 1/4 cup shredded Cheddar cheese

Directions

In a large saute pan, brown ground beef with onion, chipotle peppers and 3 tablespoons of the adobo sauce; drain well.

In a large stock pot, combine beef mixture, stewed tomatoes, kidney beans, Kosher salt, ground cumin, garlic powder and chili powder. At this point, adjust to taste with hot pepper sauce. Heat through and serve garnished with Cheddar cheese.

Green Chili Cheeseburgers

Ingredients

1/2 cup Hellmann's® or Best Foods® Real Mayonnaise
1/4 cup chopped green chilies, undrained
2 cloves garlic, chopped
2 tablespoons pickled jalapeno peppers, finely chopped
2 tablespoons chopped fresh cilantro
1 1/2 pounds ground beef
2 tablespoons canola oil
4 slices Monterey Jack cheese
4 sesame seed hamburger buns

Directions

Process Hellmann's® or Best Foods® Real Mayonnaise, green chilies and garlic in food processor until smooth. Remove to medium bowl, then stir in jalapeno peppers and cilantro. Season, if desired, with salt and black pepper. Cover and refrigerate at least 30 minutes.

Meanwhile, shape ground beef into 4 burgers. Brush each burger on both sides with oil, then season, if desired, with salt and black pepper. Grill, turning once, 8 minutes or until desired doneness. Top burgers with cheese and cook until cheese is melted. Arrange burgers on buns, then top with a dollop of green chili mayonnaise. Serve remainder of mayonnaise in small bowl for dipping.

Easy Chili II

Ingredients

1 pound ground beef
1 (16 ounce) can chili beans,
undrained
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1 small onion, chopped
1/4 cup chopped green bell
pepper

Directions

In a medium saucepan over medium heat, cook beef until brown. Stir in beans, tomatoes, onion and bell pepper; reduce heat and simmer 30 minutes.

Mike's BBQ Chili and Honey Lamb Marinade

Ingredients

2 cloves garlic, minced
1 tablespoon coarse-grain
mustard
1 teaspoon grated lemon zest
2 tablespoons lemon juice
2 tablespoons honey
2 teaspoons curry powder
1 teaspoon Asian chile paste
1 teaspoon ground turmeric

Directions

In a glass bowl, stir together the garlic, mustard, lemon zest, lemon juice, honey, curry powder, chile paste and turmeric. Rub into any cut of lamb, and marinate for at least 3 hours before cooking as desired.

Chili Casserole with Egg Noodles

Ingredients

1 (12 ounce) package wide egg noodles
1 pound ground beef
1 onion, chopped
3 cloves garlic, minced
2 (15 ounce) cans tomato sauce
1 (8 ounce) can tomato sauce
15 fluid ounces water
1 cup red wine
1 tablespoon ground cumin
1 teaspoon dried oregano
1/2 teaspoon cayenne pepper
1 cup shredded sharp Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x14 inch baking dish.

Fill a large pot with lightly-salted water and bring to a boil; stir in the egg noodles and return to a boil. Stirring occasionally, boil uncovered until the pasta is cooked yet still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Place a large skillet over medium-high heat; cook and stir the ground beef in the skillet until completely browned. Add the onion and garlic; continue cooking and stirring until the onion is translucent. Pour all of the tomato sauce, water, and red wine into the mixture. Season with cumin, oregano, and cayenne pepper. Bring the mixture to a simmer. Mix the cooked pasta into the sauce; transfer the mixture to the prepared baking dish. Sprinkle the Cheddar cheese over the top of the pasta and sauce.

Bake in the preheated oven until the cheese is melted and the sauce has absorbed into the dish, about 20 minutes.

Southwest Chili Pepper Burgers

Ingredients

2 large poblano chiles
4 Morningstar Farms® Grillers®
Vegan Veggie Burgers or Grillers
Prime® Veggie Burgers
1/4 teaspoon pepper
2 (1.5 ounce) slices fat-free
Cheddar cheese, Monterey Jack
cheese, or soy cheese, halved
diagonally
3 tablespoons salsa

Directions

Broil chilis on foil-lined broiler pan for 10 to 14 minutes or until charred, turning once. Wrap in foil. Let stand for 5 minutes. Remove skin and seeds from chilis. Cut into strips.

Place burgers on baking sheet. Sprinkle with pepper. Bake at 350F for 8 minutes. Turn. Bake for 10 minutes more. Top with pepper strips and cheese. Bake for 1 to 2 minutes more or until cheese melts. Serve with salsa.

ON THE GRILL: Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

Chili Dogs

Ingredients

1 pound ground beef
2 3/4 cups warm water
1/3 cup barbeque sauce
1 teaspoon onion powder
3/4 teaspoon garlic salt
3/4 teaspoon chili powder
1/2 teaspoon paprika
1/4 teaspoon cayenne pepper
1/4 teaspoon ground mustard
pepper to taste
5 tablespoons cornstarch
1/3 cup cold water
8 hot dogs
8 hot dog buns

Directions

In a large sauce pan, cook beef over medium heat until no longer pink; drain. Add the warm water, barbecue sauce and seasonings. Bring to a boil.

In a small bowl, combine cornstarch and cold water until smooth. Stir into meat sauce; cook and stir for 2 minutes or until thickened. Reduce heat; simmer, uncovered, for 10 minutes. Meanwhile, cook hot dogs according to package directions. Place in buns; top with meat sauce.

Mama's Chili

Ingredients

1 (28 ounce) can whole peeled tomatoes
4 (15 ounce) cans pinto beans, drained and rinsed
1 onion, chopped
2 tablespoons banana pepper juice
1/2 green bell pepper, chopped
1/2 cup white sugar
1 teaspoon garlic powder
3 tablespoons chili powder
2 pounds ground beef
8 slices American cheese

Directions

Place the tomatoes in a large pot and squash them with your hands. Add the beans, onion, banana chile pepper, sugar, garlic powder and chili powder and simmer for about 20 minutes.

Meanwhile, in a separate large skillet over medium high heat, saute the ground beef for 5 to 10 minutes, or until browned and crumbly. Drain the fat and add the beef to the simmering pot. Stir in the cheese, if desired. Allow to simmer for 1 more hour.

White Turkey Chili

Ingredients

2 cups cubed cooked turkey breast
2 (15 ounce) cans cannellini (white kidney) beans, rinsed and drained
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of chicken soup, undiluted
1 1/3 cups fat-free milk
1 (4 ounce) can chopped green chilies, drained
1 tablespoon dried minced onion
1 tablespoon minced fresh cilantro
1 teaspoon garlic powder
1 teaspoon ground cumin
1 teaspoon dried oregano
6 tablespoons fat free sour cream

Directions

In a large saucepan, combine the first 10 ingredients; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until heated through. Garnish with sour cream.

Chunky Chili Cornbread

Ingredients

1 1/4 cups water
1 egg
1/4 cup nonfat dry milk powder
1 teaspoon salt
2 tablespoons white sugar
2 tablespoons shortening
3 cups bread flour or all-purpose flour
1/3 cup cornmeal
2/3 cup frozen corn kernels, thawed and drained
1 1/2 teaspoons red pepper flakes
1 teaspoon bread machine yeast

Directions

Place the ingredients into the pan of a bread machine in the order recommended by the manufacturer. Set the pan in the machine and close the lid. Select the Dough cycle, and press start.

When the cycle is complete, remove the dough to a lightly floured surface, and press out all of the air. Roll dough up into a tight loaf, and pinch the seam. Place into a 9x5 inch loaf pan. Let rise for about 40 minutes, or until your finger leaves an impression when you poke the bread gently.

Preheat the oven to 375 degrees F (190 degrees C). Bake the loaf for 30 to 35 minutes in the preheated oven, until nicely browned. When done, the loaf should sound hollow when tapped on the bottom.

Tangy Pumpkin Soup with Green Chili Swirl

Ingredients

1 (4 ounce) can diced green chile peppers
1/4 cup sour cream
1 (15 ounce) can solid pack pumpkin puree
1 (14 ounce) can chicken broth
1/2 cup water
1/2 teaspoon chili powder
1/2 teaspoon garlic powder
1/2 teaspoon hot pepper sauce

Directions

In a food processor or blender, puree the green chilies and sour cream until well blended. Set aside. In a medium saucepan, over medium-high heat, combine the pumpkin puree, chicken broth, and water. Season with chili powder, garlic powder and hot pepper sauce. Stir in 1/4 cup of the sour cream mixture.

Bring to a boil, then reduce heat to medium and simmer, uncovered, for 5 minutes. Pour into serving bowls, and spoon a dollop of the sour cream mixture on top. Run a knife or the tip of a spoon through the dollop to swirl.

Chili Taco Popcorn

Ingredients

1/2 cup butter, melted
1/2 (1 ounce) package taco seasoning mix
1 dash hot pepper sauce (such as Tabasco®)
1/2 teaspoon chili powder
1 teaspoon seasoned salt
5 cups popped popcorn

Directions

Mix butter, taco seasoning, hot pepper sauce, chili powder, and seasoned salt in a large bowl. Stir in popcorn and mix well. Serve immediately.

Super Easy Chicken Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
1 1/2 (14 ounce) cans chicken broth
2 (15.5 ounce) cans great Northern beans
1 (4 ounce) can chopped green chile peppers
1 roasted chicken, bones and skin removed, meat torn into bite-size pieces
3 tablespoons ground cumin
2 tablespoons chili powder
2 tablespoons cayenne pepper
1 (8 ounce) container sour cream
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Heat olive oil in a large saucepan over medium heat. Stir in onions, and cook until softened and translucent, about 3 minutes. Pour in chicken broth, great Northern beans, chopped chiles, and torn chicken. Season with cumin, chili powder, and cayenne pepper. Increase heat to medium-high to bring to a boil, then reduce heat to medium-low, and simmer for 10 minutes.

Stir in sour cream and simmer for 5 minutes. To serve, ladle into bowls and sprinkle with Monterey Jack cheese.

Spicy Turkey Chili

Ingredients

2 (5 ounce) cans turkey meat,
drained
2 (15 ounce) cans kidney beans
2 (14.5 ounce) cans Italian-style
stewed tomatoes
2 (1.25 ounce) packages chili
seasoning mix
1 (4 ounce) can green chile
peppers
1 (8 ounce) can tomato sauce
1 onion, diced
1 cup water

Directions

In a slow cooker, combine turkey, beans, tomatoes, chili seasoning, chile peppers, tomato sauce, onion and water. Cook on low 3 to 4 hours. Serve hot.

Chili Joe's for Kids

Ingredients

2 tablespoons olive oil
1/2 onion, chopped
1/2 green bell pepper, chopped
1 1/2 pounds ground beef
1 tablespoon chili powder
1 (12 ounce) bottle tomato-based chili sauce
1 1/2 cups water
1 (15 ounce) can kidney beans

Directions

In a large skillet over medium heat, cook onion and bell pepper in olive oil until soft. Stir in beef and cook until brown. Sprinkle chili powder over mixture and pour in chili sauce. Fill empty bottle with water and shake to remove remaining sauce. Pour remaining sauce and water into pan. Stir in beans and simmer 15 minutes before serving.

Sauteed Corn on the Cob With Chili-Lime-Cilantro

Ingredients

4 ears corn, shucked
1/2 cup light sour cream
4 teaspoons finely chopped fresh cilantro
2 teaspoons chili powder
1 teaspoon fresh lime juice
Salt and ground black pepper
2 tablespoons butter

Directions

Place corn on a microwave-safe plate; cover tightly with plastic wrap. Microwave on high power until corn is fully cooked, 8 to 10 minutes. (Leaving plastic wrap in place, corn can be made up to 2 hours ahead.)

Mix sour cream, cilantro, chili powder, lime juice, salt and pepper. Cover and chill until ready to serve. (Makes 1/2 cup.)

About 10 minutes before serving time, heat butter in a 12-inch skillet over medium to medium-high heat. Add corn and cook, turning with kitchen tongs every few minutes, until golden brown, about 6 minutes. Serve immediately, with sour cream spread passed separately.

Fantastic Black Bean Chili

Ingredients

1 tablespoon vegetable oil
1 onion, diced
2 cloves garlic, minced
1 pound ground turkey
3 (15 ounce) cans black beans, undrained
1 (14.5 ounce) can crushed tomatoes
1 1/2 tablespoons chili powder
1 tablespoon dried oregano
1 tablespoon dried basil leaves
1 tablespoon red wine vinegar

Directions

Heat the oil in a large heavy pot over medium heat; cook onion and garlic until onions are translucent. Add turkey and cook, stirring, until meat is brown. Stir in beans, tomatoes, chili powder, oregano, basil and vinegar. Reduce heat to low, cover and simmer 60 minutes or more, until flavors are well blended.

Chili - The Heat is On!

Ingredients

1/2 cup canola oil
2 onions, chopped
6 cloves garlic, sliced
1 green bell pepper, chopped
3 serrano peppers, chopped
1 pound ground beef
1 pound ground pork
1 tablespoon fresh lime juice
2 tablespoons chili powder
1 tablespoon cayenne pepper
1 tablespoon ground black pepper
1 tablespoon kosher salt
2 (16 ounce) bottles dark beer
2 (16 ounce) cans diced tomatoes
20 fluid ounces tomato juice

Directions

Heat the oil in a large stock pot over medium heat. Crumble the beef and pork into the pot. Cook, stirring frequently, until no longer pink. Drain off the grease, leaving just a thin layer. Cook the onion, garlic, bell pepper, and serrano pepper in the remaining oil until the onions soften, about 5 minutes.

Add the lime juice, chili powder, cayenne pepper, black pepper, salt, and 1 1/2 bottles of dark beer. Slowly add the last 1/2 bottle of beer while stirring. Stir in the tomatoes and tomato juice. Reduce heat to low. Simmer 1 hour.

Sweet Pork Slow Cooker Chili

Ingredients

2 pounds ground pork
2 vine-ripened tomatoes, diced small
1 yellow bell peppers, diced
1 (20 ounce) can pineapple chunks, drained
1 (15.5 ounce) can black beans, drained
1 (11 ounce) can whole kernel corn, drained
1 (12 ounce) can tomato paste
3/4 cup chopped green onions
1 cup chopped baby corn
1 1/4 cups hard apple cider
4 cloves garlic, minced
2 tablespoons brown sugar
2 teaspoons salt
1 tablespoon Hungarian sweet paprika
1 teaspoon ground black pepper
1 tablespoon molasses
1/4 teaspoon ground ancho chile pepper
1/4 teaspoon dried sage
3/4 teaspoon curry powder
1 pinch ground cinnamon
1 1/2 teaspoons honey
1 tablespoon white vinegar

Directions

Cook the ground pork in a skillet over medium heat until completely browned; drain.

Combine the cooked pork, tomato, bell pepper, pineapple, beans, kernel corn, tomato paste, onion, baby corn, cider, garlic, brown sugar, salt, paprika, pepper, molasses, ancho chile pepper, sage, curry powder, cinnamon, honey, and vinegar in a large slow cooker; stir.

Set slow cooker to High. Cook at least 4 hours.

Black Bean, Corn and Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
1 large onion, chopped
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano leaves, crushed
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 3/4 cups SwansonB® Chicken Broth (regular, Natural GoodnessB or Certified Organic)
1 cup PaceB® Chunky Salsa
1 tablespoon sugar
1 (15 ounce) can black beans, rinsed and drained
1 (16 ounce) can whole kernel corn, drained

Directions

Heat the oil in a 4-quart saucepan over medium-high heat. Add the turkey, onion, chili powder, cumin, oregano, black pepper and garlic powder. Cook until turkey is well browned, stirring frequently to break up meat.

Stir the broth, salsa, sugar, beans and corn into the saucepan. Heat to a boil. Reduce the heat to low.

Cover and cook for 30 minutes. Stir the chili occasionally while cooking.

Ingredients

2 pounds ground beef
2 onions, chopped
4 cloves garlic, minced
2 tablespoons chili powder
2 teaspoons salt
2 teaspoons dried oregano
4 (14.5 ounce) cans stewed tomatoes
1 (15 ounce) can tomato sauce
1 (15 ounce) can kidney beans with liquid

Directions

Combine ground beef, onion, and garlic in large stockpot. Cook and stir over medium heat until beef is brown. Drain.

Stir in chili powder, salt, oregano, tomatoes, and tomato sauce; break up tomatoes while stirring. Heat to boiling, reduce heat to simmer, and cover. Cook, stirring occasionally, for 1 hour.

Stir in beans. Simmer, uncovered, for 20 minutes; stir occasionally.

Three Bean Slow Burn Chili

Ingredients

6 cloves garlic, crushed
1 onion, chopped
4 habanero peppers, seeded and minced
2 (15 ounce) cans chili beans in spicy sauce
1 (15 ounce) can dark red kidney beans
1 (15 ounce) can black beans
4 (10 ounce) cans diced tomatoes with green chile peppers
1 (16 ounce) jar hot salsa
1/8 cup chili powder
1/8 cup coarsely ground black pepper
1/8 cup red pepper flakes
1/8 cup ground cumin
1 (1.25 ounce) package taco seasoning mix
2 pounds ground beef

Directions

In a large pot over medium heat, combine garlic, onion, habanero peppers, chili beans, kidney beans, black beans, diced tomatoes with green chiles, salsa, chili powder, black pepper, red pepper flakes, cumin and taco seasoning. Bring to a boil, then reduce heat, cover and simmer.

While soup is heating, cook beef in a large skillet over medium heat until brown. Drain excess fat, then stir beef into soup pot. Simmer, covered, until flavors are well blended, about 1 hour.

Texas Cowboy Chili Beans

Ingredients

8 pounds beef chuck roast
2 (10 ounce) cans diced tomatoes with green chile peppers
1 large yellow onion, diced
2 tablespoons garlic powder
2 tablespoons ground cumin
2 (1.25 ounce) packages chili seasoning mix
3 cups dried pinto beans

Directions

In a large stock pot over high heat, brown roast on all sides. Reduce heat to medium low and add the diced tomatoes with green chile peppers, yellow onion, garlic powder, ground cumin and chili seasoning mix. Cover and simmer until meat comes apart easily, about 3 to 4 hours.

Meanwhile, rinse the pinto beans and soak them in a bowl of warm water.

Remove cooked roast from the pot and set aside. Rinse the pinto beans and pour them into the pot. Pour in enough water to cover the beans and bring to a boil. Cover and simmer until the beans are very tender, about 1 1/2 hours, adding extra water as needed.

Shred roast with fork and discard the fat. Add the shredded meat to the cooked beans and pour in enough water to cover. Cover and simmer for 30 minutes

Slow Cooker Venison Chili for the Big Game

Ingredients

1 pound boneless venison steak, cubed
1 pound pork sausage
1 onion, chopped
2 cloves garlic, minced
1 (6 ounce) can tomato paste
hot pepper sauce to taste
salt and ground black pepper to taste
1 (15.5 ounce) can cannellini beans, drained
1 (10 ounce) can diced tomatoes with green chiles
3 tablespoons chili powder, or to taste
1 cup shredded Cheddar cheese for garnish

Directions

Place the venison and sausage in a large skillet and cook, breaking up with a wooden spoon as necessary, over medium heat until no longer pink and evenly browned. Drain grease. Stir in the onions and garlic, and cook until aromatic, about 3 minutes. Drain, and mix in the tomato paste. Season to taste with hot pepper sauce, salt, and pepper.

Pour the cannellini beans and tomatoes into a slow cooker. Stir in the venison mixture. Cover, and cook 8 to 10 hours on Low, or 5 hours on High. Sprinkle each serving with shredded Cheddar cheese.

Chili Chicken

Ingredients

2 tablespoons honey
5 tablespoons sweet chili sauce
3 tablespoons soy sauce
12 chicken drumsticks, skin removed

Directions

In a large bowl, mix together the honey, sweet chili sauce and soy sauce. Set aside a small dish of the marinade for basting. Place chicken drumsticks into the bowl. Cover and refrigerate at least 1 hour.

Preheat an outdoor grill for medium-high heat.

Lightly oil the grill grate. Arrange drumsticks on the grill. Cook for 10 minutes per side, or until juices run clear. Baste frequently with the reserved sauce during the last 5 minutes.

Skillet Chili

Ingredients

1 1/2 pounds lean ground beef
1 onion, finely diced
1/4 cup chopped green bell pepper
1 (15 ounce) can tomato sauce
6 ounces tomato paste
1 (16 ounce) can chili beans, drained
1 tablespoon chili powder
1 teaspoon hot pepper sauce
1/2 teaspoon seasoning salt
1/2 teaspoon ground cayenne pepper
1/4 teaspoon garlic powder

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain excess fat, and crumble. Stir in onion, green pepper, tomato sauce, tomato paste and chili beans. Season with chili powder, hot sauce, seasoning salt, cayenne pepper and garlic powder.

Cook over low heat, stirring occasionally, until desired consistency (at least 1 hour for best flavor).

Chili-Flavored Turkey Stew With Hominy and

Ingredients

2 tablespoons olive oil
1 large onion, cut into medium dice
1/2 red bell pepper, stemmed, seeded and cut into small dice
3 large garlic cloves, minced
1/4 cup chili powder
1 (14.5 ounce) can diced tomatoes
1 (14.5 ounce) can chicken broth
2 cups canned hominy, drained
4 cups leftover turkey meat, pulled into large pieces
Salt and pepper, to taste
2 tablespoons minced fresh cilantro

Directions

Heat oil in a large, deep saute pan over medium-high heat. Add onion and bell pepper; cook until soft and golden, about 5 minutes. Add garlic and chili powder; continue to cook until fragrant, 1 to 2 minutes longer. Add tomatoes, broth and hominy; bring to simmer. Reduce heat to low and simmer, partially covered, about 10 minutes, to blend flavors. Add turkey, salt and pepper. Simmer until heated through, about 5 minutes. Stir in cilantro. Serve with tortilla or corn chips if you like.

Chili Sauce Chicken

Ingredients

1 (12 ounce) bottle chili sauce
1/3 cup white wine or chicken
broth
1/4 cup olive or vegetable oil
10 cloves garlic, minced
4 1/2 teaspoons dried basil
1/2 teaspoon salt
1/8 teaspoon pepper
8 chicken thighs

Directions

In a large resealable plastic bag, combine the first seven ingredients; mix well. Remove 1/3 cup for basting; cover and refrigerate. Add chicken to bag; seal and turn to coat. Chill for at least 2 hours.

Drain and discard marinade from chicken. Grill, covered, skin side down, over medium heat for 20 minutes. Baste with some of the reserved marinade. Turn; grill 10 minutes longer or until the chicken juices run clear, basting frequently.

Chili-Cheese Mashed Potatoes

Ingredients

2 3/4 cups water
1 cup milk
1 1/2 teaspoons salt
1 tablespoon butter or stick
margarine
3 garlic cloves, minced
3 cups instant mashed potato
flakes
2 (4 ounce) cans chopped green
chilies
1 cup shredded Mexican blend
cheese or Cheddar cheese

Directions

In a large saucepan, bring the water, milk and salt to a boil. Add the butter, garlic, potato flakes and chilies; stir until thickened. Sprinkle with cheese.

Chicken Chili Soup

Ingredients

1 3/4 pounds diced chicken breast meat
2 green bell peppers, diced
2 red bell peppers, diced
1 onion, diced
1/2 cup frozen corn kernels
4 (15 ounce) cans kidney beans with liquid
2 (14.5 ounce) cans diced tomatoes
1 (15 ounce) can tomato sauce
2 cups water
2 teaspoons chili powder
1 tablespoon dried parsley
1 teaspoon garlic powder
1/2 teaspoon ground cayenne pepper
1/2 teaspoon ground cumin

Directions

Coat a large pot with cooking spray and place over medium-high heat. Cook and stir chicken, bell peppers and onion until chicken is brown and peppers are just tender. Stir in corn, beans, tomatoes, tomato sauce and water. Season with chili powder, parsley, garlic powder, cayenne and cumin. Reduce heat, cover and simmer 30 minutes.

Alligator Chili

Ingredients

- 1 tablespoon olive oil
- 1 green bell pepper, diced
- 1 sweet onion, diced
- 2 pounds ground alligator meat
- 1 (28 ounce) can crushed tomatoes
- 1 (32 ounce) bottle tomato-vegetable juice cocktail (such as V8®)
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can kidney beans, rinsed and drained
- 1 tablespoon chipotle chile in adobo sauce, chopped
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground cinnamon
- 1 teaspoon smoked paprika
- 1 teaspoon celery salt
- 1/2 teaspoon ground ginger
- salt and pepper to taste
- 1 dash hot sauce, or to taste

Directions

Heat the olive oil in a large skillet over medium heat. Stir in the green bell pepper and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Increase heat to medium-high heat and stir in the ground alligator. Cook and stir until the meat is crumbly, and evenly browned. Drain and discard any excess grease. Stir in the crushed tomatoes, tomato-vegetable juice cocktail, black beans, kidney beans, and chipotle chile. Season with chili powder, cumin, cinnamon, smoked paprika, celery salt, ground ginger, salt, and pepper. Reduce heat to low; cover and simmer for 2 to 3 hours, stirring in water if the chili becomes too thick. Serve with hot sauce.

Ingredients

2 (29 ounce) cans tomato sauce
2 (28 ounce) cans peeled and diced tomatoes
2 cups diced onion
1 tablespoon Italian seasoning
1 pound bacon, diced
2 pounds spicy sausage
3 pounds lean ground beef
1 (32 ounce) bottle hickory smoke barbeque sauce
1/2 cup chili powder
4 (15.25 ounce) cans kidney beans, undrained
2 (1 ounce) squares unsweetened chocolate, chopped

Directions

In a large pot or Dutch oven over medium heat, combine tomato sauce, tomatoes, onion and Italian seasoning.

In a large skillet over medium heat, cook bacon until slightly crisp. Drain and stir into the pot.

In the same skillet over medium heat, cook sausage until brown. Drain and stir into the pot.

In the same skillet over medium heat, cook the beef until brown. Drain and stir into the pot.

Stir the barbeque sauce and chili powder into the pot; taste and adjust seasonings. Stir in the kidney beans and chocolate and simmer until flavors are well blended. Serve.

Texas New Mexico Chili

Ingredients

- 1 onion, chopped
- 4 cloves garlic, minced
- 1 red bell pepper, chopped
- 1 pound ground beef
- 2 tablespoons ground cumin
- 1 tablespoon chili powder
- 1 teaspoon dried oregano
- 1 bay leaf
- 4 (14.5 ounce) cans chicken broth
- 1 (14.5 ounce) can peeled and diced tomatoes with juice
- 1 (15 ounce) can pinto beans
- 1 (15 ounce) can kidney beans with liquid
- 3 tablespoons cornmeal

Directions

In a large pot over medium heat, combine the onion, garlic, red bell pepper and ground beef and saute for 10 minutes, or until meat is browned. Add the cumin, chili powder, oregano and bay leaf and saute for 2 to 3 more minutes.

Then add the chicken broth and the tomatoes, mix well and cook for 30 minutes. Add the pinto beans and kidney beans and continue cooking for 10 more minutes. Finally, add the cornmeal, stirring well, until the chili thickens, about 10 to 15 minutes. Remove bay leaf.

Laura's Quick Slow Cooker Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
2 (10.75 ounce) cans low sodium tomato soup
2 (15 ounce) cans kidney beans, drained
1 (15 ounce) can black beans, drained
1/2 medium onion, chopped
2 tablespoons chili powder
1 teaspoon red pepper flakes
1/2 tablespoon garlic powder
1/2 tablespoon ground cumin
1 pinch ground black pepper
1 pinch ground allspice
salt to taste

Directions

Heat the oil in a skillet over medium heat. Place turkey in the skillet, and cook until evenly brown; drain.

Coat the inside of a slow cooker with cooking spray, and mix in turkey, tomato soup, kidney beans, black beans and onion. Season with chili powder, red pepper flakes, garlic powder, cumin, black pepper, allspice and salt.

Cover, and cook 8 hours on Low or 4 hours on High.

Ingredients

2 tablespoons vegetable oil
1 pound lean ground beef
1 cup chopped onion
2 cloves garlic, chopped
2 (15 ounce) cans kidney beans
1 (28 ounce) can crushed tomatoes
2 tablespoons chili powder
1 tablespoon distilled white vinegar
salt to taste
ground black pepper to taste

Directions

In a 2 quart saucepan, brown hamburger in vegetable oil. Add onion and garlic, and cook until the onion is soft. Pour off any excess fat.

Stir in beans, crushed tomatoes, chili powder, and vinegar. Salt and pepper to taste. Heat to boiling, and reduce heat. Cover, and simmer 30 minutes.

Chili Con Queso

Ingredients

1 medium onion, chopped
1 clove garlic, minced
2 tablespoons butter or margarine
1 (4 ounce) can chopped green chilies
2 1/2 cups shredded Cheddar cheese
2 cups shredded Monterey Jack cheese
1 cup milk
Tortilla chips

Directions

In a saucepan, saute onion and garlic in butter until tender. Add chilies; cook and stir for 5 minutes. Reduce heat to low. Gradually add small amounts of cheeses and milk; stir until melted after each addition. Serve warm with tortilla chips.

Chili Sauce

Ingredients

1 cup tomato sauce
1/4 cup brown sugar
2 tablespoons vinegar
1/4 teaspoon allspice

Directions

Stir the tomato sauce, brown sugar, vinegar, and allspice together in a mixing bowl until thoroughly blended. Pour into a covered container, and refrigerate until ready to use.

Hot Chili Cheese Dip

Ingredients

1 medium onion, finely chopped
2 garlic cloves, minced
2 teaspoons vegetable oil
2 (15 ounce) cans chili without beans
2 cups salsa
2 (3 ounce) packages cream cheese, cubed
2 (2.25 ounce) cans sliced ripe olives, drained
Tortilla chips

Directions

In a skillet, saute onion and garlic in oil until tender. Transfer to a slow cooker. Stir in the chili, salsa, cream cheese and olives. Cover and cook on low for 4 hours or until heated through, stirring occasionally. Stir before serving with tortilla chips.

Fruit 'n' Nut Chili

Ingredients

1 1/2 pounds ground beef
1 cup chopped onion
1 cup chopped green pepper
1 teaspoon minced garlic
1 (28 ounce) can crushed tomatoes
2 cups water
2 cups chopped, peeled apples
1 (15.5 ounce) can chili beans, undrained
1 (6 ounce) can tomato paste
1/3 cup slivered almonds
2 tablespoons baking cocoa
2 tablespoons chili powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon pepper
Sour cream

Directions

In a Dutch oven, cook the beef, onion, green pepper and garlic over medium heat until meat is no longer pink; drain. Stir in the tomatoes, water, apples, beans, tomato paste, almonds, cocoa and seasonings.

Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until heated through. Garnish with sour cream if desired.

Creamy Chili Sauce

Ingredients

2 cups mayonnaise
2 cups sour cream
1/2 cup tomato-based chili sauce
1/2 teaspoon cayenne pepper

Directions

In a mixing bowl, combine the mayonnaise, sour cream, tomato-based chili sauce and cayenne pepper. Mix the ingredients well. Serve and enjoy.

Chili Dog Casserole II

Ingredients

2 (15 ounce) cans chili with beans
1 (16 ounce) package beef
frankfurters
10 (8 inch) flour tortillas
1 (8 ounce) package Cheddar
cheese, shredded

Directions

Preheat oven to 425 degrees F (220 degrees C).

Spread 1 can of chili and beans in the bottom of a 9x13 inch baking dish. Roll up franks inside tortillas and place in baking dish, seam side down, on top of chili and bean 'bed'. Top with remaining can of chili and beans, and sprinkle with cheese.

Cover baking dish with aluminum foil, and bake at 425 degrees F (220 degrees C) for 30 minutes.

Chili in a Bread Bowl

Ingredients

1 pound ground beef
1 cup chopped onion
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced
tomatoes, undrained
1 tablespoon chili powder
1/2 teaspoon garlic powder
BREAD BOWL:
1 tablespoon cornmeal
2/3 cup water
1/4 cup butter or margarine
1 cup all-purpose flour
1/4 cup grated Parmesan cheese
2 teaspoons baking powder
4 eggs

Directions

In a saucepan, brown beef with onion; drain. Add next five ingredients; simmer, uncovered, for 20 minutes. Grease a 9-in. heart-shaped or round baking pan; sprinkle with cornmeal and set aside. In a saucepan over medium heat, bring water and butter to a boil. Add flour, Parmesan and baking powder; stir until a smooth ball forms. Remove from heat; beat in eggs, one at a time. Continue beating until the mixture is smooth and shiny. Spread into prepared pan, building up edges slightly. Bake at 425 degrees F for 25-30 minutes or until the center is firm and puffed and edges are golden brown. Make a shallow slit in the center to allow steam to escape. Cool for 5 minutes before removing to a serving plate. Fill with chili; serve immediately.

Chili Cheese Dog Pot Pie

Ingredients

2 cups biscuit baking mix
2/3 cup water
3 cups chili with beans
1/2 pound hot dogs, sliced
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the baking mix and water to form a smooth dough. Set aside.

Spread half of the chili into the bottom of a 1 1/2 quart casserole dish. Make a layer of the hot dogs over the chili. Cover the hot dog layer with cheese, then top with the rest of the chili. On a lightly floured surface, roll out the biscuit dough to 1/4 inch thickness. Lay the dough over the contents of the dish, and poke a few slits to vent steam.

Bake for 15 to 25 minutes in the preheated oven, or until the top crust is golden.

Chili Chicken Pasta Topper

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cubed
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
with Herbs Soup
1/2 cup milk
2 tablespoons grated Parmesan
cheese
1 teaspoon chili powder
1/2 teaspoon garlic powder
4 cups hot cooked corkscrew-
shaped pasta

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often.

Add soup, milk, cheese, chili powder and garlic and heat through. Serve over pasta.

Michelle's Blonde Chicken Chili

Ingredients

1 tablespoon vegetable oil
3 pounds skinless, boneless chicken breast meat - cubed
1 cup chopped onion
2 cups chicken broth
2 (4 ounce) cans chopped green chile peppers
5 (14.5 ounce) cans great Northern beans, undrained
1 tablespoon garlic powder
1 tablespoon ground cumin
1 tablespoon dried oregano
2 teaspoons chopped fresh cilantro
1 teaspoon crushed red pepper

Directions

In a large skillet over medium-high heat, place the vegetable oil and chicken. Cook the chicken, stirring occasionally, until all pieces are evenly brown. Stir in the onions. Cook until translucent. Drain mixture and set aside.

In a large saucepan over medium heat, bring the chicken broth and green chile peppers to a boil. Stir in 3 cans great northern beans, garlic powder, cumin, oregano, cilantro and crushed red pepper. Stir in the chicken and onion mixture, and reduce heat. Simmer 30 minutes or longer, adding additional beans from the remaining cans for a thicker consistency as desired.

Cha Cha's White Chicken Chili

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
3 cloves garlic, crushed
1 (4 ounce) can diced jalapeno peppers
1 (4 ounce) can chopped green chile peppers
2 teaspoons ground cumin
1 teaspoon dried oregano
1 teaspoon ground cayenne pepper
2 (14.5 ounce) cans chicken broth
3 cups chopped cooked chicken breast
3 (15 ounce) cans white beans
1 cup shredded Monterey Jack cheese

Directions

Heat the oil in a large saucepan over medium-low heat. Slowly cook and stir the onion until tender. Mix in the garlic, jalapeno, green chile peppers, cumin, oregano and cayenne. Continue to cook and stir the mixture until tender, about 3 minutes. Mix in the chicken broth, chicken and white beans. Simmer 15 minutes, stirring occasionally.

Remove the mixture from heat. Slowly stir in the cheese until melted. Serve warm.

Chili Chicken Stew

Ingredients

2 tablespoons vegetable oil
1 green bell pepper, chopped
1 onion, chopped
1 (10.75 ounce) can condensed cream of chicken soup
2 (14.5 ounce) cans chicken broth
1 teaspoon chili powder
2 cups cubed, cooked chicken meat
1 (14.5 ounce) can diced tomatoes
1 (16 ounce) package frozen mixed vegetables

Directions

In a saucepan over medium heat, heat oil. Cook green bell pepper and onion until tender, stirring often.

Add cream of chicken soup, broth, chili powder and cooked chicken. Bring to a boil and then simmer for 10 minutes.

Add tomatoes and mixed vegetables. Cook for 30 minutes and then serve.

Casablanca Chili

Ingredients

3 cups cooked ham, cut into one inch cubes
2 tablespoons brown sugar
1 teaspoon ground allspice
1 (9 ounce) package mango chutney
2 tablespoons lime juice
2 tablespoons creamy peanut butter
1/4 cup raisins
1 (15 ounce) can chickpeas, rinsed and drained
1 (16 ounce) can chili beans in spicy sauce
2 (10 ounce) cans diced tomatoes with green chile peppers

Directions

In a large saucepan or Dutch oven, combine the cubed ham, brown sugar, allspice, mango chutney, lime juice, peanut butter, raisins, chick peas, chili beans, and diced tomatoes with chilies. Cook over medium-high heat, stirring frequently, for 15 to 20 minutes, until thoroughly heated.

Ingredients

1 1/2 cups onion soup, prepared from a packet of dry onion soup mix
1/4 cup bacon grease (see notes)
1 1/2 pounds boneless beef round steak, cut into 1/3-inch cubes
1 1/2 pounds beef sirloin steak, cut into 1/3-inch cubes
1 teaspoon salt
1 tablespoon chili powder
2 teaspoons ground cumin
1/2 teaspoon ground black pepper
3 (15 ounce) cans kidney beans, undrained
1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
2 teaspoons unsweetened cocoa powder
1 cup cola soft drink (such as Coke®)
1 tablespoon yellow sport pepper sauce (such as Texas Petes's®)

Directions

Prepare soup from a packet of onion soup mix according to the package directions, and set 1 1/2 cups aside.

Place bacon grease into a large stainless steel soup pot over medium-high heat, and cook and stir the cubed round and sirloin steak meat in the bacon fat until well browned, about 10 minutes. Pour in the reserved onion soup, bring to a boil, then reduce to a simmer and cook for 7 minutes, stirring to dissolve any browned flavor bits from the pot.

Stir in salt, chili powder, cumin, black pepper, kidney beans, tomato paste, and tomato sauce. Bring the mixture to a boil, stirring frequently to avoid burning the bottom, then cover, reduce heat to low, and simmer for 1 hour, stirring occasionally. Stir in the cocoa powder, cola, and hot sauce, and simmer for 20 more minutes. Serve hot.

Chili Mac Casserole

Ingredients

1 cup uncooked elbow macaroni
2 pounds lean ground beef
1 medium onion, chopped
2 garlic cloves, minced
1 (28 ounce) can diced tomatoes, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (6 ounce) can tomato paste
1 (4 ounce) can chopped green chilies
1 1/2 teaspoons salt
1 teaspoon chili powder
1/2 teaspoon ground cumin
1/2 teaspoon pepper
2 cups (8 ounces) shredded reduced-fat Mexican-blend cheese

Directions

Cook macaroni according to package directions. Meanwhile, in a large nonstick skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the tomatoes, beans, tomato paste, chilies and seasonings. Drain macaroni; add to beef mixture.

Transfer to a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Cover and bake at 375 degrees F for 25-30 minutes or until bubbly. Uncover; sprinkle with cheese. Bake 5-8 minutes longer or until cheese is melted.

Momma OB's Chicken Chili

Ingredients

2 pounds skinless, boneless chicken breast meat - cubed
1/2 tablespoon olive oil
1 tablespoon Italian seasoning
2 (28 ounce) cans whole peeled tomatoes
1 (16 ounce) can chili beans, drained and rinsed
1 (15 ounce) can kidney beans, drained and rinsed
1 (1.25 ounce) package chili seasoning mix
1 (4 ounce) can diced green chile peppers
1 onion, minced
3 cloves garlic, minced
1/2 cup water

Directions

Heat oil in a skillet over medium heat, and add the chicken and half of the Italian seasoning. Cook, stirring frequently, until chicken is cooked through and evenly browned.

Place the remaining Italian seasoning, tomatoes, chili beans, kidney beans, chili seasoning, chile peppers, onion, garlic, and water in a slow cooker. Stir in chicken and juices

Cover, and cook on High for three hours.

Chili Without The Beans

Ingredients

2 pounds lean ground beef
1 onion, chopped
2 cloves garlic, minced
1 (15 ounce) can tomato sauce
1 (29 ounce) can diced tomatoes
4 cups water
6 potatoes, diced
1 teaspoon hot pepper sauce

Directions

In a large pot, brown the meat, and then add the onion and garlic. Cook until the onion is soft.

Pour in the tomatoes and water. Add the potatoes. Cook for 45 minutes.

Add hot sauce, and cook for an additional 10 minutes. Before serving stir in chopped fresh parsley or dried parsley.

White Chili III

Ingredients

1 1/2 tablespoons butter
1 cup chopped onion
2 stalks celery, thinly sliced
4 cups cooked, chopped turkey meat
2 (15 ounce) cans cannellini beans, drained and rinsed
2 (14.5 ounce) cans chicken broth
1 (11 ounce) can white corn, drained
2 (4 ounce) cans chopped green chile peppers
4 teaspoons ground cumin
1/2 teaspoon hot pepper sauce, or to taste
1 cup shredded Monterey Jack cheese
2 tablespoons chopped fresh parsley

Directions

In a large saucepan over medium heat, melt butter. Add onion and celery; cook until the onion is translucent. Put the turkey, beans, chicken broth, corn and green chilies into the pot. Season with cumin and hot pepper sauce. Cover and cook for 15 to 20 minutes.

Ladle chili into bowls and garnish with shredded cheese and chopped parsley.

Chili Bread

Ingredients

7/8 cup beer
1 teaspoon beef bouillon
1/4 teaspoon ground cayenne
pepper
1/4 teaspoon hot chile oil
1 tablespoon olive oil
2 1/4 cups bread flour
1/8 teaspoon ground cumin
1 tablespoon dried minced onion
1 teaspoon chili powder
1/4 teaspoon garlic powder
1/2 teaspoon salt
2 teaspoons active dry yeast

Directions

Place the ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select the French Bread or White Bread setting, and then press Start.

Lentil Chili II

Ingredients

1 tablespoon olive oil
1 tablespoon butter
4 cups chopped onion
1 bulb garlic cloves, chopped
1 (16 ounce) package dry lentils
1 (6 ounce) can tomato paste
1 (14.5 ounce) can crushed tomatoes
2 quarts water
2 tablespoons chili powder
1 tablespoon cumin
1 dash paprika
salt to taste
black pepper to taste
2 cups sliced carrots
2 cups sliced celery

Directions

Heat the olive oil and melt the butter in a large pot over low heat. Stir in onion and garlic, and cook until tender. Mix in lentils, tomato paste, and crushed tomatoes. Pour in the water. Season chili with chili powder, cumin, paprika, salt, and pepper. Bring to a boil. Reduce heat to low, cover, and simmer 30 minutes, stirring occasionally.

Mix carrots and celery into the chili. Continue cooking 20 minutes over low heat, until lentils, carrots, and celery are tender.

Chili Cheese Potato Skins

Ingredients

10 medium baking potatoes
2 cups oil for frying, or as needed
1/4 cup margarine
salt to taste
1 pound ground beef
1 (1.25 ounce) package chili seasoning mix
1 pound processed cheese food, cubed
chili powder to taste

Directions

In a microwave, cook potatoes on high heat until soft, 15 to 20 minutes. Turn and rearrange potatoes for even cooking every few minutes.

Heat oil in a large, heavy skillet or deep-fryer to 375 degrees F (190 degrees C). Cut potatoes in half lengthwise, and scoop out center of potatoes, leaving about 1/4 inch on the skins. Place scooped out potato in a medium bowl, and mash together with margarine and salt. Set aside.

Fry skins in the hot oil, turning occasionally until golden brown, about 5 minutes. Drain on paper towels.

Preheat oven to 350 degrees F (175 degrees C). Place ground beef in a large skillet, and cook over medium-high heat until evenly brown; drain. Mix in chili seasoning and processed cheese. Cook and stir until cheese is melted.

Stuff potato skins with the ground beef mixture, and top with mashed potato mixture. Sprinkle the tops with chili powder. Arrange stuffed skins in a single layer on a large baking sheet, and bake in the preheated oven 15 minutes, or until mashed potatoes are lightly browned.

Easy Chili I

Ingredients

1 pound ground beef
1 cup chopped onion
1/2 cup chopped green bell pepper
2 1/2 tablespoons chili powder
1 clove garlic, minced
1 bay leaf
1/2 teaspoon ground cumin
4 teaspoons finely chopped jalapeno chile peppers
1 (29 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
1 (16 ounce) can chili beans, undrained
salt and pepper to taste

Directions

In a large saucepan over medium high heat, combine the ground beef, onion and bell peppers. Saute for about 5 minutes, or until beef is browned. Drain excess fat.

Add the chili powder, garlic, bay leaf, cumin, chile peppers, tomatoes, tomato sauce and salt and pepper to taste. Bring to a boil and reduce heat to low. Cover and simmer for 1 1/2 hours, stirring occasionally. Stir in the beans and heat through.

Chili Burgers

Ingredients

1 1/2 pounds ground beef
1/2 pound Italian sausage
1/3 cup tomato-based chili sauce
salt and pepper to taste

Directions

Preheat a grill for high heat. When the grill is hot, lightly oil the grate.

In a medium bowl, mix together the ground beef, Italian sausage, chili sauce, salt and pepper. Form 8 balls out of the meat, and flatten into patties.

Grill patties for 5 minutes per side, or until well done. Serve on buns with your favorite toppings.

Chilies Rellenos

Ingredients

1 (7 ounce) can whole green chilies, drained
2 cups shredded Monterey Jack cheese
2 cups shredded Cheddar cheese
3 eggs
3 cups milk
1 cup biscuit mix
seasoned salt to taste
Salsa

Directions

Split chilies; rinse and remove seeds. Dry on paper towels. Arrange chilies on the bottom of an 11-in. x 7-in. x 1-1/2-in. baking dish. Top with cheeses. In a bowl, beat eggs; add milk and biscuit mix. Blend well; pour over cheese. Sprinkle with salt. Bake at 325 degrees F for 50-55 minutes or until golden brown. Serve with salsa.

Chili 'N' Cheese Grits

Ingredients

2 cups water
2 cups milk
1 cup grits
2 egg yolks
1 cup shredded Cheddar cheese,
divided
1/4 cup butter or margarine,
cubed
1 (4 ounce) can chopped green
chilies, drained
1 teaspoon salt

Directions

In a large saucepan, bring water and milk to a boil. Add grits, cook and stir over medium heat for 5 minutes or thickened. In a small bowl, beat egg yolks. Stir a small amount of hot grits into yolks; mix well. Return all to the pan, stirring constantly.

Add 3/4 cup cheese, butter, chilies and salt. Pour into a greased 1 -1/2-qt. baking dish. Sprinkle with remaining cheese. bake, uncovered, at 350 degrees F for 30-35 minutes or until golden brown.

Green Chili Eggs

Ingredients

6 eggs
2 tablespoons milk
1 tablespoon all-purpose flour
2 cups shredded Cheddar cheese
2 (4 ounce) cans chopped green chilies

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9 inch pie plate.

Whisk the eggs in a large bowl. Stir in the milk and flour, then mix in the green chilies and cheese. Pour into the prepared pie plate.

Bake in the preheated oven until the center is set, about 35 minutes.

Slow ' N' Easy Chili

Ingredients

1/2 pound ground beef, cooked and drained
1/2 pound bulk pork sausage, cooked and drained
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can chili beans, undrained
1 (10.75 ounce) can condensed tomato soup, undiluted
1 large onion, chopped
2 (1.25 ounce) packages chili seasoning mix
Shredded Cheddar cheese

Directions

In a slow cooker, combine the first seven ingredients and mix well. Cover and cook on low for 6-8 hours or until thickened and heated through, stirring occasionally. Garnish with cheese if desired.

Award Winning Chili Con Carne

Ingredients

4 tablespoons vegetable oil
1 green bell pepper, chopped
1 yellow onion, chopped
2 1/2 pounds lean ground beef
2 beef bouillon cubes
2/3 cup red wine
2 (16 ounce) cans whole peeled tomatoes, chopped, juice reserved
garlic cloves, crushed
1 (12 ounce) can tomato paste
1 1/2 teaspoons paprika
2 1/2 teaspoons chili powder
1 teaspoon cayenne pepper
2 1/2 teaspoons dried basil
1/2 teaspoon dried oregano
2 tablespoons dried parsley
1/2 teaspoon black pepper
1 teaspoon salt
12 drops hot pepper sauce (e.g. Tabasco, etc.)
1 (15 ounce) can kidney beans, drained
3 tablespoons flour
3 tablespoons corn meal
1/2 cup water

Directions

Heat oil in a large saucepan over medium heat. Cook green pepper, and onion, until softened. Add the ground beef and cook until browned. Crumble over bouillon cubes, and stir in wine; continue to cook for a few minutes. Stir in chopped tomatoes, garlic, and tomato paste. Season with paprika, chili powder, cayenne pepper, basil, oregano, and parsley. Stir in salt and pepper.

Bring to a boil over high heat. Reduce heat to medium low. Cover, and simmer for 90 minutes, stirring occasionally.

Stir in kidney beans, and hot pepper sauce. You can add the reserved tomato juice if more liquid is needed. Continue to simmer for an additional 30 minutes.

In a small bowl, whisk together the flour, corn meal, and water until smooth. Stir into chili, and cook for a further 10 minutes, or until chili has thickened up.

Not Your Ordinary Chili

Ingredients

1 tablespoon chocolate syrup
1 (28 ounce) can crushed tomatoes
2 cups condensed French onion soup
1 (15 ounce) can kidney beans
2 (14 ounce) cans beef broth
2 teaspoons chili powder
2 tablespoons molasses
1/2 cup raisins
1 pound ground beef
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 (5.5 ounce) can tomato-vegetable juice cocktail
6 fluid ounces cola-flavored carbonated beverage

Directions

Combine chocolate syrup, tomatoes, French onion soup, kidney beans, beef broth, chili powder, molasses and raisins in a large stock pot and simmer.

Meanwhile brown the ground beef, in a medium saute pan, over medium-high heat. Once browned, drain grease and add salt and pepper.

Add browned beef, tomato juice and cola flavored carbonated beverage to soup mixture and simmer for an hour.

Sweet Chili Thai Sauce

Ingredients

1 cup water
1 cup rice vinegar
1 cup sugar
2 teaspoons fresh ginger root,
minced
1 teaspoon garlic, minced
2 teaspoons hot chile pepper,
minced
2 teaspoons ketchup
2 teaspoons cornstarch

Directions

Pour water and vinegar into a saucepan, and bring to a boil over high heat. Stir in sugar, ginger, garlic, chile pepper, and ketchup; simmer for 5 minutes. Stir in cornstarch. Remove saucepan from stove to cool. Then transfer to a bowl, cover, and refrigerate until needed.

Campbell'sB® Chili and Rice

Ingredients

3/4 pound ground beef (85% lean)
1 medium onion, chopped
1 tablespoon chili powder
1 (10.75 ounce) can
Campbell'sB® Healthy
RequestB® Condensed Tomato
Soup
1/4 cup water
1 teaspoon vinegar
1 (15 ounce) can kidney beans,
rinsed and drained
4 cups hot cooked regular long-
grain white rice, cooked without
salt

Directions

Cook the beef, onion and chili powder in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often. Pour off any fat.

Stir the soup, water, vinegar and beans in the skillet and heat to a boil. Reduce the heat to low. Cook for 10 minutes or until the mixture is hot and bubbling. Serve over the rice.

Chili Glazed Salmon

Ingredients

4 (6 ounce) salmon fillets, skinless
1/2 cup VH® Sweet Thai Chili
Sauce
2 tablespoons VH® Soya Sauce
2 tablespoons orange juice
PAM® Cooking Spray

Directions

Spray glass baking dish with PAM®. Place salmon in dish.

Stir together VH® Sweet Thai Chili sauce, VH® Soya sauce and orange juice. Pour over salmon.

Bake in a 400 degrees F (205 degrees C) for 15 minutes or until salmon is cooked through.

Rae's Vegetarian Chili

Ingredients

4 cloves garlic, minced
2 tablespoons olive oil
1 (28 ounce) can diced tomatoes with juice
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (12 fluid ounce) can or bottle beer
4 tablespoons chili powder, or to taste
1 tablespoon mustard powder
1 teaspoon dried oregano
freshly ground black pepper
1 teaspoon ground cumin
1/8 teaspoon hot pepper sauce
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can garbanzo beans, drained
1 (15 ounce) can pinto beans, drained and rinsed
1 (15 ounce) can kidney beans, drained and rinsed
1 (15 ounce) can cannellini beans, drained and rinsed
1 (15 ounce) can whole kernel corn, drained and rinsed
2 cups shredded Cheddar cheese

Directions

In a 4 quart pot, saute garlic in oil.

Add diced tomatoes (undrained), tomato sauce, tomato paste, beer, chili powder, mustard powder, oregano, pepper, cumin, hot pepper sauce. Stir in the pinto beans, garbanzo beans, black beans, red and white kidney beans, and corn. Bring the mixture to a boil, reduce heat, and let simmer for 20 minutes. Top each serving with cheese (if you'd like).

Lauren's Cincinnati Chili

Ingredients

2 pounds extra lean ground beef
2 onions, finely chopped
1 quart water
4 cloves garlic, minced
1 teaspoon ground cumin
2 teaspoons ground cinnamon
1 1/2 teaspoons ground allspice
1 1/2 teaspoons ground cloves
1 1/2 teaspoons salt
2 teaspoons black pepper
1/2 teaspoon cayenne pepper
2 tablespoons apple cider vinegar
1 tablespoon Worcestershire sauce
2 bay leaves
1 (15 ounce) can tomato sauce
1/2 ounce unsweetened baking chocolate

Directions

Cook the beef and onion in a large skillet over medium high heat, breaking up beef into tiny pieces, just until meat is no longer pink. Drain and place in a large Dutch oven or slow cooker. Stir in the water, garlic, cumin, cinnamon, allspice, cloves, salt, pepper, cayenne pepper, cider vinegar, Worcestershire sauce, bay leaves, tomato sauce, and chocolate. Simmer over medium low heat for 3 to 5 hours.

Minnesota Golf Course Chili

Ingredients

1 1/2 pounds ground beef
3 stalks celery, chopped
1 green bell pepper, chopped
1 onion, chopped
1 teaspoon crushed garlic
1 (28 ounce) can stewed tomatoes
1 (6 ounce) can tomato paste
1 tablespoon white sugar
1 cup water, or as needed
2 (15 ounce) cans kidney beans,
undrained
1 tablespoon chili powder
salt and pepper to taste

Directions

In a large pot over medium heat, cook beef until brown. Stir in celery, bell pepper, onion, garlic, tomatoes, tomato paste, sugar, water and beans. Season with chili powder, salt and pepper. Reduce heat and simmer 1 hour.

Chili-Scented Seasoning

Ingredients

6 tablespoons onion powder
3 tablespoons poultry seasoning
3 tablespoons paprika
2 tablespoons ground mustard
1 tablespoon garlic powder
2 teaspoons dried oregano,
crushed
1 teaspoon chili powder
1 teaspoon black pepper
1/4 teaspoon cayenne pepper

Directions

In a bowl, combine all ingredients. Store in an airtight container.

Five Meat Habanero Chili

Ingredients

4 slices hickory-smoked bacon
3/4 pound ground beef
1 pound bulk pork sausage
3/4 pound cubed beef stew meat
1 1/2 cups chopped onion
2 cloves garlic, minced
1 stalk celery, chopped
1/2 habanero pepper, seeded and minced, or to taste
1/2 large green bell pepper, chopped
1/2 large red bell pepper, chopped
1 (28 ounce) can tomato sauce
1 1/2 teaspoons ground cumin
2 cups cubed cooked chicken
3 (14.5 ounce) cans fire-roasted diced tomatoes, with juice
1 (15 ounce) can cannellini beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can butter beans, rinsed and drained
salt and pepper to taste
3/4 cup sour cream (optional)

Directions

Place the bacon in a large pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. In the same pot, stir in the ground beef, sausage, and beef stew meat. Cook and stir until the ground meat is crumbly, evenly browned, and no longer pink. Drain and set meat aside in a bowl. Discard any excess grease.

Reduce heat to medium, then stir the onion, garlic, celery, habanero pepper, green bell pepper, and red bell pepper into the same large pot; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomato sauce and cumin, then add the beef and sausage mixture, bacon, and chicken. Stir in the diced tomatoes, cannellini beans, pinto beans, and butter beans. Season with salt and pepper. Bring to a boil over high heat, then reduce heat to low and simmer for 2 hours. Serve with a dollop of sour cream.

Cornucopia Chili

Ingredients

1 1/2 cups dry kidney beans
1 1/2 cups dried pinto beans
9 cups water
24 ounces textured vegetable protein
3 1/2 cups boiling water
1/4 cup vegetable oil
3 cups chopped onion
4 teaspoons ground cumin
1 teaspoon ground cayenne pepper
1/2 teaspoon dried oregano
2 teaspoons salt
4 teaspoons chili powder
1 teaspoon garlic powder
1 tablespoon molasses
1 tablespoon honey
3 (10 ounce) cans chile sauce
1 (28 ounce) can tomato puree
3 (29 ounce) cans diced tomatoes

Directions

Place beans in a large saucepan, and cover with water. Soak overnight in the refrigerator. Drain, and return to pan. Add 9 cups water; cook for 1 1/2 hours, or until tender.

Meanwhile, mix textured vegetable protein and boiling water together in a large bowl. Set aside.

In a large saute pan, heat oil over medium heat. Add onions; cook and stir until soft and translucent.

In a large stock pot, combine beans, textured vegetable protein, onions, spices, salt, honey, molasses, chili sauce, tomato puree, and diced tomatoes. Stir to mix well. Simmer, stirring often for at least 1 hour.

Chicken Chili Hash With Peppers & Cilantro

Ingredients

2 tablespoons vegetable or olive oil
1 medium-large onion, cut into 1/2-inch dice
1 small bell pepper (any color), cut into 1/2-inch dice
1 pound Rotisserie chicken meat, pulled into bite-sized pieces
1 1/2 pounds starchy potatoes (such as Idaho), cut into 1/2-inch dice
2 tablespoons vegetable or olive oil
2 tablespoons ketchup
1 tablespoon Dijon mustard
1/2 teaspoon dried chili powder
2 tablespoons chopped fresh cilantro (or parsley)
2 tablespoons water
Salt and freshly ground black pepper

Directions

Heat 2 tablespoons oil over low heat in a 12-inch non-stick skillet (so potatoes don't stick). While skillet heats, prepare onion, bell pepper, and chicken. A few minutes before cooking, increase heat to medium-high. When oil starts to send up wisps of smoke, add onion, pepper and chicken; cook, stirring often, until golden 7 to 8 minutes. Meanwhile, dice potatoes and toss with remaining oil. Transfer chicken mixture to a bowl and reserve.

Add potatoes to empty skillet; cook, stirring only occasionally so they form a golden-brown crust, about 10 minutes. As potatoes cook, mix ketchup, mustard, chili powder, chopped fresh cilantro, and 2 tablespoons of water. (Recipe can be prepared to this point up to 2 hours ahead. Spread hot potatoes on a large lipped cookie sheet; cover when cool. Return skillet to medium-high; add potatoes and re-crisp.)

Return reserved chicken mixture to skillet; stir in ketchup mixture, then season with salt and pepper. Cook, stirring frequently, until hash has nicely browned, about 5 minutes longer.

Firecracker Chili Powder

Ingredients

2 tablespoons chili powder
1 teaspoon paprika
1 teaspoon cayenne pepper
1/2 teaspoon salt
1/2 teaspoon black and red
pepper blend (such as McCormick
Hot Shot!®)
1/2 teaspoon garlic powder
1/3 teaspoon ground cumin
1/4 teaspoon ground nutmeg

Directions

Mix the ground dried chilies, paprika, cayenne pepper, salt, black and red pepper blend, garlic powder, ground cumin, and ground nutmeg in a small bowl. Store in an airtight container.

Two-Bean Chili

Ingredients

1 pound ground beef
1 large onion, chopped
3 (16 ounce) cans kidney beans,
rinsed and drained
1 (46 ounce) can tomato juice
2 (14.5 ounce) cans diced
tomatoes, undrained
2 cups refried beans
3 tablespoons sugar
3 tablespoons chili powder
1 teaspoon salt
1/4 teaspoon cayenne pepper
Dash pepper

Directions

In a soup kettle or Dutch oven, cook the beef and onion over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients; cook until heated through.

John's Chili

Ingredients

1 tablespoon olive oil
1 red bell pepper, finely chopped
1 yellow bell pepper, finely chopped
1 green bell pepper, finely chopped
1 orange bell pepper, finely chopped
1 large red onion, finely chopped
1 stalk celery, chopped
2 pounds ground pork
2 pounds ground beef
8 serrano chile peppers, diced
3 (14.5 ounce) cans diced tomatoes
1 (4.5 ounce) can diced green chile peppers
3 (6 ounce) cans tomato paste
2 (15 ounce) cans kidney beans
6 tablespoons minced garlic
1 fluid ounce key lime juice
4 fluid ounces tequila
16 fluid ounces beer
2 1/2 tablespoons chili powder
salt and pepper to taste

Directions

Heat the olive oil in a large pot over medium heat. Stir in the red bell pepper, yellow bell pepper, green bell pepper, orange bell pepper, onion, and celery. Cook until tender. Place pork and beef in the pot, and cook until evenly brown. Drain grease.

Mix serrano chile peppers, diced tomatoes, green chile peppers, tomato paste, kidney beans, garlic, lime juice, tequila, and beer into the pot. Season with chili powder, salt, and pepper. Bring to a boil. Reduce heat to medium-low, and simmer 5 hours.

Cilantro Chili-Lime Cashew Pesto

Ingredients

- 2 cups fresh cilantro leaves
- 1 cup fresh parsley leaves
- 3 tablespoons lime juice
- 1 cup chili-lime cashews
- 1/2 cup olive oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1/2 cup grated Asiago cheese

Directions

Put the cilantro, parsley, lime juice, cashews, olive oil, salt, pepper, cayenne pepper, and grated cheese into the bowl of a food processor. Pulse until mixture is smooth, 8 to 10 pulses. If mixture is too thick, add more olive oil; if too thin, add more cashews.

Pour into 4 one-cup freezer containers. Use one container within a few days; freeze the others for later.

Four-Bean Taco Chili

Ingredients

2 pounds ground beef
3 cups tomato juice
1 (16 ounce) jar salsa
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15.5 ounce) can great northern
beans, rinsed and drained
1 (15 ounce) can butter beans,
rinsed and drained
1 (15 ounce) can black beans,
rinsed and drained
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (4 ounce) can chopped green
chilies
1 (1.25 ounce) package taco
seasoning

Directions

In a soup kettle or Dutch oven, cook beef over medium heat until no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes, stirring occasionally.

Swink's Chili

Ingredients

2 pounds ground beef
1 onion, chopped
1 (1.25 ounce) package chili seasoning mix
2 cups water
1 (6 ounce) can tomato paste
1 (16 ounce) can chili beans, undrained
1 (16 ounce) can baked beans
1 (10.75 ounce) can condensed tomato soup
1 (10 ounce) can diced tomatoes with green chile peppers

Directions

In a large skillet over medium heat, cook beef and onion until beef is brown. Stir in chili seasoning and water.

Pour beef mixture into a slow cooker and stir in tomato paste, chili beans, baked beans, tomato soup and diced tomatoes with green chiles. Cook on low 2 hours.

Steak Chili

Ingredients

- 2 tablespoons olive oil
- 2 pounds steak - cut into 1 inch cubes
- 2 onions, chopped
- 3 cloves garlic, minced
- 1 green chile pepper
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 1/2 teaspoons ground cayenne pepper
- 2 (29 ounce) cans diced tomatoes
- 1 (15 ounce) can kidney beans, drained

Directions

In a large pot over medium high heat, combine the oil and steak and saute for about 5 minutes, or until steak is browned. Add the onions, garlic and chile pepper and saute for another 5 minutes, or until the onions are translucent.

Add the chili powder, cumin, cayenne pepper, tomatoes and kidney beans. Reduce heat to low, cover and simmer for about one hour. Remove cover and simmer for another 30 minutes, or until you've reached your desired thickness.

Jamaican Me Crazy Chili

Ingredients

- 1 1/2 pounds ground round
- 1 teaspoon olive oil
- 1 1/2 cups chopped onion
- 2 cloves garlic, crushed
- 2 1/2 cups chopped yellow bell pepper
- 1 tablespoon ground cumin
- 1 tablespoon hot paprika
- 1 tablespoon chile powder
- 2 teaspoons white sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 2 (14.5 ounce) cans stewed tomatoes
- 1 (15 ounce) can kidney beans, drained
- 1 (15 ounce) can black beans, drained
- 1 (15 ounce) can cannellini beans
- 1 (6 ounce) can tomato paste
- 2 tablespoons balsamic vinegar
- 1/3 cup chopped fresh cilantro

Directions

Place ground round in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Coat a large Dutch oven with cooking spray, and place over medium-high heat. When pan is hot, cook the onion and garlic in olive oil until the onion is tender. Add the yellow pepper, and cook until tender. Season with cumin, paprika, chile powder, sugar, salt, and cloves. Stir in the stewed tomatoes, kidney beans, black beans, and cannellini beans. Pour in water to cover. Bring to a boil, then stir in the meat and tomato paste. Bring to a boil, and simmer for 30 minutes.

Remove from heat, stir in the vinegar and serve hot topped with fresh cilantro.

Easy Chili

Ingredients

1 onion, chopped
5 cloves crushed garlic
1 stalk celery, chopped
1 tablespoon olive oil
8 ounces textured vegetable protein
4 (16 ounce) cans chili beans
1 (14.5 ounce) can stewed tomatoes
4 cups water
2 tablespoons brown sugar
salt and pepper to taste
2 teaspoons chili powder

Directions

In a large saucepan saute onion, garlic, celery and olive oil until onions are soft.

Add to saucepan textured vegetable protein, chili beans, tomatoes, water, sugar, salt and pepper, and chili powder. Stir occasionally, let simmer for 30 minutes. The textured vegetable protein will expand when added to liquid.

Chili with Ziti

Ingredients

1 1/2 pounds lean ground beef
1 onion, finely chopped
1 clove garlic, minced
1 (8 ounce) can tomato sauce
2 tablespoons chili powder
1/2 teaspoon dried oregano,
crushed
1/2 teaspoon ground cinnamon
1 (15 ounce) can kidney beans,
drained
1/2 cup water
salt and pepper to taste
16 ounces dry ziti pasta
1 cup shredded Cheddar cheese

Directions

In a medium pot over medium heat, brown the ground beef, onion and garlic until the meat is no longer pink; drain fat.

Pour in tomato sauce, chili powder, oregano and cinnamon; mix thoroughly. Pour in kidney beans and water; stir well. Salt and pepper to taste. Simmer on low for 30 minutes.

Bring a medium pot of lightly salted water to a boil. Pour in the ziti pasta and cook for 8 to 10 minutes or until al dente; drain.

Serve the chili over the ziti and top with cheddar cheese.

Mighty Matt's Kick-Butt Chili

Ingredients

2 tablespoons olive oil
1 large onion, finely chopped
3 cloves garlic, minced
2 pounds lean ground beef
1 (8 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes
2 1/2 cups water
1/3 cup chili powder
1 tablespoon ground cumin
2 teaspoons salt
1 teaspoon ground black pepper
2 teaspoons dried Mexican oregano
2 teaspoons cayenne pepper
1 tablespoon white sugar
3 (15 ounce) cans pinto beans, drained

Directions

Heat the olive oil in a large saucepan over high heat. Stir in the onion and garlic; cook and stir just until you start to smell the garlic, 2-3 minutes. Add the ground beef and cook, stirring frequently, until crumbly and no longer pink, about 5 minutes.

Remove from heat and stir in the tomato sauce, tomatoes, and water. Season with the chili powder, cumin, salt, black pepper, oregano, cayenne, and sugar. Place the mixture over medium heat and bring to a boil. Reduce heat to low, cover and simmer for about 1 hour.

Remove the cover and stir in the beans. Replace the cover and continue cooking until fully heated through, about 15 minutes.

Kickin' Coyote Chili

Ingredients

2 tablespoons olive oil
1 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped red pepper
3 tablespoons all-purpose flour
1 tablespoon ground cumin
2 cups Swanson® Chicken Broth
2 (15 ounce) cans great Northern beans
1 (16 ounce) jar Pace® Chipotle Chunky Salsa
2 cups chopped cooked chicken
Shredded pepper Jack cheese
Cubed avocado

Directions

Heat the oil in a 4 quart saucepot over medium heat. Add the onion, celery and pepper and cook until tender. Stir in the flour and cumin and cook for 2 minutes. Add the broth. Cook and stir until the mixture boils.

Add the beans, salsa and chicken. Heat to a boil. Reduce the heat to low. Cook for 20 minutes.

Garnish with the cheese and avocado.

Beefy Beef Chili

Ingredients

2 pounds ground beef
1 large onion, chopped
2 (16 ounce) cans chili beans,
drained
1 (64 fluid ounce) bottle tomato
juice
1 (40 ounce) can prepared beef
stew
1 tablespoon chili powder, or to
taste
salt and pepper to taste

Directions

In a 6 quart stock pot over medium-high heat, brown the ground beef with the onion until no longer pink. Drain grease from the pan, and stir in the chili beans, tomato juice, and beef stew. Season with chili powder, salt, and pepper to taste. Cook over medium heat until simmering. Serve hot.

Bull Riders All Beef Chili

Ingredients

- 1 tablespoon olive oil
- 1 1/2 pounds cubed beef stew meat
- 1 large eggplant, diced
- 5 tablespoons mild chili powder
- 1/4 cup dried oregano
- 1 teaspoon paprika
- 1 teaspoon ground black pepper
- 2 cups water
- 3 cubes beef bouillon
- 1 (6 ounce) can tomato paste
- 3 tablespoons all-purpose flour
- 1 teaspoon sea salt

Directions

Heat a large cast-iron skillet over medium-high heat until it begins to smoke slightly. Pour in the olive oil, and tip the pan to coat. Add beef cubes; cook and stir to brown on all sides. When the meat is pretty much browned, season with chili powder, oregano, paprika and pepper. Stir the beef to coat with all of the spices, and continue browning until spices become fragrant. Scrape all of the beef out of the pan, and into a 3 1/2 quart slow cooker.

Pour the water into the skillet, and watch out! It will sizzle. Stir in the beef bouillon, and scrape all of the bits of beef and spice off of the bottom of the pan. When the bouillon is dissolved, and the bottom of the pan is clear, pour the liquid into the slow cooker. Mix the eggplant and tomato paste into the chili. Adjust the amount of liquid in the slow cooker if necessary by adding water until it is within 1/2 inch of the top.

Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours. Low heat is preferred if you have the time. Twenty minutes before serving, sift in the flour, and stir in along with the salt. Allow to cook until thickened. Serve with your favorite chili toppings.

2-Bean Chili

Ingredients

1 pound ground beef
1 large green pepper, chopped
1 large onion, chopped
2 tablespoons chili powder
1/4 teaspoon ground black pepper
3 cups Campbell's® Tomato Juice
3 cups Tomato Juice
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can great Northern beans, rinsed and drained
sour cream
sliced green onion
shredded Cheddar cheese
chopped tomato

Directions

Cook beef, green pepper, onion, chili powder and black pepper in skillet until browned. Pour off fat.

Add tomato juice and beans and heat through. Top with sour cream, green onions, cheese and tomato.

Ingredients

- 1 1/2 pounds ground elk meat
- 2 large yellow onions, diced
- 2 (10 ounce) cans tomato sauce
- 1 (14.5 ounce) can Italian-style stewed tomatoes
- 1 (15 ounce) can kidney beans, drained
- 1 (4 ounce) can diced green chiles (optional)
- 1 1/2 tablespoons chili powder
- 1 1/2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 cup brown sugar

Directions

In a large deep skillet over medium heat, cook the ground elk with the onion until evenly browned. Drain off excess grease.

Pour the tomato sauce, stewed tomatoes, kidney beans and green chilies into the skillet with the meat, and stir to blend. Season with chili powder, cumin, salt, pepper, oregano and brown sugar. Cover, and simmer over low heat for at least one hour.

Chili Soup

Ingredients

3 pounds ground beef
1 1/2 cups chopped onion
2 potatoes, cubed
4 (15 ounce) cans kidney beans
4 (10.75 ounce) cans condensed tomato soup
8 cups tomato juice
3 teaspoons chili powder
8 cups water
salt to taste

Directions

In a large pot over medium heat, combine the ground beef and onions. Saute for 5 minutes, or until meat is browned. Drain excess fat and add the potatoes, beans, tomato soup, tomato juice, chili powder, water and salt to taste. Bring just to a boil and reduce heat to low. Simmer for 1 hour and serve.

Zippy Slow-Cooked Chili

Ingredients

1 pound lean ground beef
1 (28 ounce) can diced tomatoes, undrained
1 medium onion, chopped
1 medium green pepper, chopped
1 (15 ounce) can fat-free vegetarian chili
1 (8 ounce) can tomato sauce
2 tablespoons chili powder
2 tablespoons minced fresh parsley
1 tablespoon dried basil
2 teaspoons ground cumin
4 garlic cloves, minced
1 teaspoon dried oregano
3/4 teaspoon pepper
1/8 teaspoon hot pepper sauce
6 tablespoons shredded reduced-fat Cheddar cheese
1 tablespoon minced chives

Directions

In a nonstick skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 3-qt. slow cooker. Add the tomatoes, onion, green pepper, chili, tomato sauce, chili powder, parsley, basil, cumin, garlic, oregano, pepper and hot pepper sauce. Cover and cook on low for 6-8 hours. Sprinkle with cheese and chives before serving.

Slow Cooker Chili II

Ingredients

1 pound ground beef
3/4 cup diced onion
3/4 cup diced celery
3/4 cup diced green bell pepper
2 cloves garlic, minced
2 (10.75 ounce) cans tomato puree
1 (15 ounce) can kidney beans with liquid
1 (15 ounce) can kidney beans, drained
1 (15 ounce) can cannellini beans with liquid
1/2 tablespoon chili powder
1/2 teaspoon dried parsley
1 teaspoon salt
3/4 teaspoon dried basil
3/4 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/8 teaspoon hot pepper sauce

Directions

Place the beef in a skillet over medium heat, and cook until evenly brown. Drain grease.

Place the beef in a slow cooker, and mix in onion, celery, green bell pepper, garlic, tomato puree, kidney beans, and cannellini beans. Season with chili powder, parsley, salt, basil, oregano, black pepper, and hot pepper sauce.

Cover, and cook 8 hours on Low.

Super-Duper Chili

Ingredients

1 pound bulk pork sausage
1 pound ground beef
2 (15 ounce) cans spicy chili beans
1 (16 ounce) jar salsa
1 (16 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) can tomato sauce
8 ounces process cheese (eg. Velveeta), cubed
1 1/2 teaspoons chili powder
1/2 teaspoon cayenne pepper

Directions

In a soup kettle or Dutch oven, cook the sausage and beef over medium heat until no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until heated through.

Meaty Thick Man Chili

Ingredients

5 pounds lean ground beef
2 (10 ounce) cans tomato sauce
1 (15 ounce) can kidney beans,
rinsed and drained
1 green bell pepper, seeded and
chopped
1 red bell pepper, seeded and
chopped
1 medium onion, chopped
2 cloves garlic, chopped
3/4 cup chili powder
1 cup water

Directions

Place the ground beef in a large pot over medium-high heat. Cook, stirring to crumble, until evenly browned. Drain off grease. Place the pot over medium heat, and add the onion, garlic, green pepper, red pepper and kidney beans. Cook and stir for a few minutes. Stir in the tomato sauce and water, and season with chili powder. Simmer over low heat for 40 minutes uncovered.

Green Chili Rice Casserole

Ingredients

4 cups cooked rice
2 (4 ounce) cans chopped green chilies
1/2 teaspoon salt
3/4 pound Monterey Jack cheese, cut into 1/2-inch cubes
2 cups sour cream

Directions

In a bowl, combine all ingredients. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes or until heated through.

Rainbow Veggie Chili

Ingredients

2 tablespoons olive oil
1 zucchini, sliced
1 yellow squash, sliced
1 red bell pepper, diced
1 green bell pepper, diced
1 fresh jalapeno pepper, diced
4 cloves garlic, minced
1 onion, chopped
1 (28 ounce) can crushed tomatoes, with liquid
1 (6 ounce) can tomato paste
1 (15 ounce) can black beans, drained and rinsed
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can chili beans in spicy sauce, undrained
1 tablespoon chili powder
1/2 teaspoon dried oregano
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper, or to taste

Directions

Heat oil in a large pot over medium-high heat. Stir in zucchini, yellow squash, red bell pepper, green bell pepper, jalapeno, garlic, and onion. Cook 5 minutes, just until tender.

Mix tomatoes with liquid, tomato paste, black beans, corn, and chili beans in spicy sauce into the pot. Season with chili powder, oregano, black pepper, and cayenne pepper. Bring to a boil. Reduce heat to low and simmer 1 hour, stirring occasionally.

Baked Chili

Ingredients

6 bacon strips, diced
1 1/2 pounds ground beef
1 large onion, thinly sliced
1/2 cup chopped green pepper
2 (16 ounce) cans kidney beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
1 (6 ounce) can tomato paste
4 1/2 teaspoons chili powder
1 1/2 teaspoons salt
1/4 teaspoon dried oregano
1/4 teaspoon ground cumin
1/8 teaspoon rubbed sage

Directions

In a large saucepan, cook bacon; remove with a slotted spoon and drain on paper towels. Cook beef, onion and green pepper in drippings over medium heat until meat is no longer pink; drain. Remove from the heat; add the remaining ingredients. Stir in bacon; mix well. Transfer to an oven proof Dutch oven or greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 45 minutes. Uncover and bake 15 minutes longer or until thick and bubbly.

Double Chili Cheese Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can chili without beans
4 green onions, thinly sliced
1/4 cup diced green chiles, drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie plate.

Spread cream cheese into the prepared pie plate. Top the cream cheese with chili, onions, chilies, and cheese.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes.

Chili Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can chili without beans
1 (10 ounce) can diced tomatoes with green chile peppers, drained

Directions

In a medium, microwave safe bowl, mix cream cheese, chili without beans and diced tomatoes with green chile peppers.

Microwave cream cheese mixture on high 1 minute. Remove from microwave, stir and repeat until the mixture is hot and thoroughly blended.

Emily's Famous Chili

Ingredients

2 pounds lean ground beef
1 onion, chopped
2 red bell peppers, seeded and diced
2 jalapeno peppers, seeded and diced
4 cloves garlic, minced
1/2 cup chili powder
1/4 cup ground cumin
1 teaspoon salt
1 teaspoon ground black pepper
1 (6 ounce) can tomato paste
4 (15 ounce) cans kidney beans with liquid
1 (14.5 ounce) can Italian-style stewed tomatoes
1 (7 ounce) can chipotle peppers in adobo sauce
1 quart water, divided
1/4 cup all-purpose flour
1 tablespoon rice vinegar

Directions

In a large pot over medium-high heat, cook beef until brown. Drain and return to pot. Stir in onions, bell peppers and jalapenos and cook until tender. Stir in garlic and cook 1 minute more. Season with chili powder, cumin, salt and pepper. Stir in the tomato paste and kidney beans with their liquid.

In a food processor or blender, puree the tomatoes with the chipotle peppers until smooth. Stir into the pot with 3 cups of water.

Combine the remaining 1 cup water with the flour in a jar and shake to combine. Pour into the chili and stir in the vinegar. Simmer about 45 minutes before serving.

Chili Cheese Dip V

Ingredients

1 (8 ounce) package cream
cheese, softened
1 (15 ounce) can chili
1 cup shredded Cheddar cheese

Directions

In the bottom of a 9 inch, microwave safe round baking dish, spread the cream cheese. Top cream cheese with an even layer of chili. Sprinkle Cheddar cheese over the chili.

Heat in the microwave on high heat 5 minutes, or until the cheese has melted.

Chili Beef Bake

Ingredients

2 pounds ground beef
1 medium onion, chopped
1 garlic clove, minced
1 teaspoon chili powder
1 teaspoon salt
1/4 teaspoon pepper
12 (6 inch) flour tortillas
2 (15 ounce) cans pinto beans,
drained and rinsed
6 slices process American cheese
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
1 (10 ounce) can diced tomatoes
and green chilies, undrained

Directions

In a skillet, brown beef; drain. Add onion and garlic; cook until tender. Remove from the heat; add chili powder, salt and pepper. Place six tortillas in a greased 13-in.x 9-in.x 2-in. baking dish, overlapping slightly. top with half of the meat mixture. Layer with beans, remaining meat mixture, cheese and remaining tortillas. Combine soup and tomatoes; pour over tortillas (dish will be full). Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly and heated through.

Chili Liver

Ingredients

4 slices bacon
1 pound beef liver, sliced into thin strips
1/2 cup all-purpose flour
salt and pepper to taste
1 (10.5 ounce) can condensed French onion soup
1/4 cup tomato-based chili sauce

Directions

In a large skillet over medium heat, fry bacon until browned and crisp. Remove from pan, cool and crumble. Keep the grease in the pan.

Dredge the liver slices in flour seasoned with salt and pepper. Fry liver in the bacon drippings over medium-high heat until browned on the outside. In a small bowl, mix together the French onion soup and chili sauce. Pour the mixture over the liver, cover, reduce heat to low, and simmer for 15 minutes stirring occasionally until tender. Remove lid, and continue cooking liver to desired doneness.

Serve liver and sauce topped with crumbled bacon.

Chili Chicken 'N' Rice

Ingredients

4 boneless, skinless chicken breast halves
2 cups cooked rice
1 (15 ounce) can chili with beans
2 tablespoons taco seasoning
4 slices processed American cheese

Directions

In a nonstick skillet, brown chicken over medium heat. Spread rice in a greased 11-in. x 7-in. x 2-in. baking dish. Combine the chili and taco seasoning; spoon over the rice. Top with chicken.

Cover and bake at 350 degrees F for 25 minutes. Top with cheese slices. Bake, uncovered, for 5 minutes or until juices run clear.

Classic Chili

Ingredients

1 medium green pepper, chopped
2 medium onions, chopped
1/2 cup chopped celery
1 tablespoon cooking oil
2 pounds ground beef
2 (28 ounce) cans tomatoes, undrained, cut up
1 (8 ounce) can tomato sauce
1 cup water
2 tablespoons Worcestershire sauce
1 tablespoon chili powder
1 teaspoon garlic powder
1 teaspoon dried oregano
1 teaspoon salt
1/2 teaspoon pepper
2 (16 ounce) cans kidney beans, rinsed and drained

Directions

In a Dutch oven or large soup kettle, saute green pepper, onions and celery in oil until tender, about 5 minutes. Add ground beef and cook until browned; drain. Stir in tomatoes, tomato sauce, water, Worcestershire sauce and seasonings. Bring to a boil; reduce heat. Cover and simmer for 1-1/2 hours, stirring occasionally. Add kidney beans. Simmer, uncovered, 10 minutes longer.

Tequila Chili

Ingredients

1 pound ground beef
1 (14.5 ounce) can Italian-style stewed tomatoes
1 (15 ounce) can light red kidney beans, drained
1 onion, chopped
1 clove garlic, minced
1 (8 ounce) can tomato sauce
1 1/2 fluid ounces tequila
1 tablespoon chili powder
1 1/2 teaspoons ground cumin
1 teaspoon salt
1/2 teaspoon cayenne pepper

Directions

Brown the ground beef in a large pot over medium heat, breaking it up with a spoon while it cooks; drain. Stir in the tomatoes, kidney beans, onion, garlic, tomato sauce, tequila, chili powder, cumin, salt, and cayenne pepper; simmer 20 minutes.

Chili Cheese Log

Ingredients

2 (8 ounce) packages cream cheese, softened
3 tablespoons salsa
1 (1.25 ounce) package chili seasoning mix
1 cup chopped pecans
1 cup shredded Cheddar cheese

Directions

In a medium-sized mixing bowl, combine cream cheese, salsa and chili seasoning mix. Mix until well combined, then shape it into a log or ball. Cover the prepared ball or log with chopped pecans, then with the cheese. Refrigerate the log until you are ready to serve it.

Mexican Mole Poblano Inspired Chili

Ingredients

2 tablespoons olive oil
1 1/2 cups chopped onions
1 cup chopped green pepper (optional)
1 (4 ounce) can chopped green chilies (optional)
8 large garlic cloves, chopped
3 pounds cubed beef stew meat
5 tablespoons chili powder
2 tablespoons ground cumin
2 teaspoons dried basil
1 teaspoon cayenne pepper
1 teaspoon crushed red pepper flakes
1 teaspoon dried oregano
1 teaspoon dried thyme
1 bay leaf
1 cinnamon stick
1 (28 ounce) can crushed tomatoes in puree
1 (14.5 ounce) can beef broth
1 (12 fluid ounce) bottle dark beer
1 (6 ounce) can tomato paste
1 (15 ounce) can chili beans
2 (1 ounce) squares bittersweet chocolate, chopped
salt and pepper, to taste

Directions

Heat oil in a large, heavy pot over medium-high heat. Stir in onions, green peppers, green chilies, and garlic. Cook and stir until onions are soft and translucent, about 8 minutes. Add the stew meat to the pot, cook until well browned, about 5 minutes.

Stir the chili power, cumin, basil, cayenne pepper, crushed red pepper, oregano, thyme, bay leaf, and cinnamon stick into the pot. Cook and stir until spices are aromatic, about 2 minutes.

Pour the crushed tomatoes, beef broth, and beer into the pot; stir in the tomato paste. Bring chili to a simmer and cook until beef is very tender and the liquids have thickened, about 1 hour and 15 minutes.

Mix the chili beans and chocolate into the chili. Simmer until the chocolate has melted and the chili is hot, 5 minutes. Remove cinnamon stick and bay leaf. Season to taste with salt and pepper.

Chili Con Queso Dip II

Ingredients

1 (2 pound) loaf processed cheese food
2 (15 ounce) cans chili without beans
1 pinch chili powder

Directions

In a medium saucepan over medium low heat, melt the processed cheese food. Stir in chili without beans and chili powder. Serve warm when thoroughly blended.

Chili Con Queso Dip I

Ingredients

2 tablespoons butter
4 onions, chopped
1 red bell pepper, chopped
2 green bell peppers, chopped
salt and pepper to taste
2 (8 ounce) packages cream
cheese, softened
1/2 teaspoon chili sauce
1 (14.5 ounce) package corn
tortilla chips

Directions

In a large saucepan, melt butter and saute onions and bell peppers. Saute until the onions are transparent. Add salt and pepper. Gently mix in cream cheese and chili sauce. Cook on a low heat for 15 minutes. Serve warm with chips for dipping.

Green Chili Tomato Soup

Ingredients

1 (10.75 ounce) can condensed tomato soup, undiluted
3/4 cup milk
1 (4 ounce) can chopped green chilies
1/2 cup shredded Cheddar cheese

Directions

In a small saucepan, combine the soup, milk and chilies until blended. Cook and stir over medium heat until heated through. Sprinkle with cheese.

Hot Chili Dip

Ingredients

1 (24 ounce) jar salsa
1 (15 ounce) can chili with beans
2 (2.25 ounce) cans sliced ripe olives, drained
12 ounces process American cheese, cubed
Tortilla chips

Directions

In a small slow cooker, combine the salsa, chili and olives. Stir in cheese. Cover and cook on low for 1-2 hours or until cheese is melted, stirring halfway through. Serve with chips.

Nuggets with Chili Sauce

Ingredients

1 cup chicken broth
2 (4 ounce) cans chopped green chilies
2 medium onions, diced
3 tablespoons butter or margarine
1 tablespoon chili powder
2 teaspoons ground cumin
2 garlic cloves, minced
1/4 cup packed brown sugar
1/4 cup orange juice
1/4 cup ketchup
2 tablespoons lemon juice
CHICKEN NUGGETS:
1/2 cup cornmeal
1 tablespoon chili powder
2 teaspoons ground cumin
1/4 teaspoon salt
1 1/2 pounds boneless skinless chicken breast halves , cut into 1-1/2-inch pieces
3 tablespoons vegetable oil

Directions

In blender or food processor, combine broth and chilies; cover and process until pureed. Set aside. In a large skillet, saute onions in butter until tender. Stir in the chili powder, cumin, garlic and pureed mixture. Bring to a boil. Reduce heat to low; simmer, uncovered, for 20 minutes, stirring occasionally.

Add the brown sugar, orange juice, ketchup and lemon juice. Cook and stir over low heat for 15 minutes or until thickened; keep warm.

For nuggets, combine the cornmeal, chili powder, cumin and salt in a large resealable plastic bag. Add chicken pieces a few at a time, to bag; shake to coat. Heat oil in skillet; cook chicken for 6-8 minutes or until juices run clear, turning frequently. Serve with sauce.

Slow Cooker Vegetable Chili

Ingredients

1 (28 ounce) can whole peeled tomatoes with juice
1 (15 ounce) can garbanzo beans, drained
2 zucchini, thinly sliced
1 onion, chopped
2 carrots, sliced
2 stalks celery, sliced
1 red bell pepper, chopped
1/3 cup chili powder
1 (4 ounce) can chopped green chile peppers
2 cloves garlic, minced
1 tablespoon dried oregano
2 teaspoons ground cumin
1 teaspoon salt

Directions

In a slow cooker, combine the tomatoes, chickpeas, zucchini, onion, carrots, celery, red bell pepper, green bell pepper, chili powder, green chile peppers, garlic, oregano, cumin and salt.

Cover and cook on low for 6 to 8 hours OR on high for 3 to 4 hours.

Monica's He-Man Chili

Ingredients

1/2 pound bacon
1 pound kielbasa sausage, cut into 1 inch pieces
1 pound ground beef
1 large onion, chopped
1 green bell pepper, chopped
1 tablespoon chopped jalapeno pepper
1 cup Merlot wine
2 (28 ounce) cans whole peeled tomatoes, mashed, liquid reserved
2 tablespoons chili powder, or to taste
2 (15.5 ounce) cans pinto beans, drained (optional)

Directions

In a skillet over medium-high heat, cook the bacon until evenly brown and crisp. Reserve juices in skillet, and set bacon aside. Brown the sausage in the bacon juices. Set aside. Cook the ground beef in the skillet until evenly brown. Set aside. Saute the onion and green pepper in the skillet juices until tender.

In a large pot over medium heat, mix the bacon, sausage, beef, onion, green pepper, and jalapeno pepper. Pour in the wine and tomatoes, and season with chili powder. Cook 20 minutes, stirring often. Mix in the beans, and continue to cook and stir 25 minutes.

Potato-Topped Chili Loaf

Ingredients

3/4 cup diced onion
1/3 cup saltine crumbs
1 egg
3 tablespoons milk
1 tablespoon chili powder
1/2 teaspoon salt
1 1/2 pounds ground beef

TOPPING:

3 cups hot mashed potatoes
(prepared with milk and butter)
1 (11 ounce) can Mexicorn,
drained
1 (15.5 ounce) can kidney beans,
rinsed and drained
1/4 cup thinly sliced green onions
1 cup shredded Cheddar or taco
cheese, divided

Directions

Combine the first six ingredients; crumble beef over mixture and mix well. Press into an ungreased 9-in. square baking pan. Bake at 375 degrees F for 25 minutes or until no longer pink; drain.

Combine the potatoes, corn, beans, onions and 1/2 cup of cheese; spread over meat loaf. Sprinkle with the remaining cheese. Bake 15 minutes longer or until the potato layer is lightly browned and heated through.

Real Texas Chili

Ingredients

3 pounds boneless beef chuck
roast - cut into 1 inch cubes
2 tablespoons olive oil
3 cloves garlic, minced
3 tablespoons chili powder
2 teaspoons ground cumin
3 tablespoons all-purpose flour
1 tablespoon dried oregano
2 (14 ounce) cans beef broth,
divided
1 teaspoon salt
1/4 teaspoon ground black
pepper

Directions

Heat the oil in a large skillet over medium high heat. Saute the beef cubes in the oil for 2 minutes. Reduce heat to medium and stir in the garlic.

In a small bowl, combine the chili powder, cumin and flour. Sprinkle over the meat and stir until evenly coated. Crumble the oregano over the meat and pour in 1 1/2 cans of the broth.

Add the salt and ground black pepper, stir together well, bring to a boil, reduce heat to low and let simmer, partially covered for about 90 minutes. Pour in remaining broth and simmer 30 minutes more, until meat begins to fall apart. Cool, cover and refrigerate to allow the flavors to blend.

Chili Rellenos Casserole

Ingredients

2 (7 ounce) cans whole green chile peppers, drained
8 ounces Monterey Jack cheese, shredded
8 ounces Longhorn or Cheddar cheese, shredded
2 eggs, beaten
1 (5 ounce) can evaporated milk
2 tablespoons all-purpose flour
1/2 cup milk
1 (8 ounce) can tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.

Lay half of the chilies evenly in bottom of baking dish. Sprinkle with half of the Jack and Cheddar cheeses, and cover with remaining chilies. In a bowl, mix together the eggs, milk, and flour, and pour over the top of the chilies.

Bake in the preheated oven for 25 minutes. Remove from oven, pour tomato sauce evenly over the top, and continue baking another 15 minutes. Sprinkle with remaining Jack and Cheddar cheeses, and serve.

Chili Tuna Roll-Ups

Ingredients

2 (6 ounce) cans tuna, drained
2/3 tablespoon sweet chili sauce
6 green onions, chopped
1 tablespoon water
6 (12 inch) flour tortillas
1 (8 ounce) package Neufchatel
cheese

Directions

In a small bowl, mix tuna, chili sauce and green onions. Blend in enough water to allow easy spreading.

Lay tortillas one by one on a flat surface. Spread a thin layer of cheese onto each tortilla, covering the entire surface. Spread tuna mixture over cheese to within an inch of tortilla edge.

Starting at the top, roll up the tortilla into a snug cylindrical shape, ensuring the cream cheese seals the bottom.

Enclose roll-ups in aluminum foil, and refrigerate or freeze until serving. When ready to serve, cut the roll-ups into 2 inch slices. If frozen, slice the roll-ups about 15 minutes before serving time to allow them to defrost completely.

Chili con Carne II

Ingredients

5 tablespoons vegetable oil
2 large onions, chopped
1 chile pepper, chopped
5 cloves garlic, chopped
2 pounds lean ground beef
3 (14.5 ounce) cans whole peeled tomatoes with liquid, chopped
1 1/2 teaspoons salt
1 teaspoon freshly ground black pepper
1 1/2 tablespoons ground cumin
1/2 tablespoon chili powder
2 tablespoons paprika
2 tablespoons dried oregano
2 cinnamon sticks
6 whole cloves
2 (15.25 ounce) cans red kidney beans, rinsed and drained

Directions

In a medium sized stock pot, heat the oil over medium heat. Saute onion, chile pepper and garlic until soft. Add ground beef: cook and stir until meat is browned.

Pour in tomatoes with liquid, salt, pepper, cumin, chili powder, paprika, oregano, cinnamon sticks, and cloves. Cover and simmer for 45 minutes.

Stir in kidney beans, and cook another 15 minutes. Remove cinnamon sticks before serving.

Two Minute Chili Pie

Ingredients

1 (9 inch) deep dish pie crust
2 (15 ounce) cans chili with beans
1 (15 ounce) can green beans,
drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix chili, green beans, and cheese. Pour into unbaked crust.

Bake at 375 F (190 degrees C) for 40 minutes or until bubbly and crust is brown.

Fusion Chili

Ingredients

10 dried ancho chiles - chopped, stemmed and seeded
1/2 cup water
1/4 cup white wine vinegar
3 pounds hot Italian sausage, casings removed
3 pounds ground beef
1 white onion, diced
1 red onion, diced
1 sweet onion, diced
1 cup diced celery
1 cup diced carrots
10 cloves garlic, sliced
1 teaspoon salt
1 teaspoon black pepper
1 (6 ounce) can tomato paste
1 cup dry red wine
4 (14.5 ounce) cans diced tomatoes
1/4 cup Worcestershire sauce
1/4 cup hot pepper sauce
1 tablespoon chili powder
2 teaspoons ground cumin
1 tablespoon chopped fresh parsley
1/2 cup honey
1 (16 ounce) can kidney beans, drained
1 (16 ounce) can pinto beans, drained

Directions

In a small bowl, soak chiles in water and vinegar for 30 minutes. After soaking, puree in a blender or food processor until very smooth, about 5 minutes; set aside.

Place sausage and ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Remove meat from pan, and set aside. In a large pot, Heat 3 to 4 tablespoons of the meat drippings over medium heat. Saute white onion, red onion, sweet onion, celery, carrots and garlic until onions are soft and translucent. Season with salt and black pepper. Stir in tomato paste, and allow to caramelize. Pour in wine to deglaze the pot, scraping up any bits stuck to the bottom.

Stir in cooked meat, tomatoes, Worcestershire sauce and hot pepper sauce. Season with chili powder, cumin and parsley. Bring to a boil, then stir in blended chile mixture and honey. Carefully mix in kidney beans pinto beans without breaking them. Cover, and simmer for 3 hours. Stir and scrape the bottom every hour or so.

Chicken Chili

Ingredients

3 cups chopped onion
1 1/2 cups chopped green pepper
4 garlic cloves, minced
2 tablespoons cooking oil
1 1/2 pounds boneless, skinless chicken breast halves, cut into 1/2-inch cubes
2 tablespoons chili powder
1 tablespoon ground cumin
2 teaspoons ground coriander
1/2 teaspoon cayenne pepper
1/2 teaspoon salt
2 (14.5 ounce) cans diced tomatoes, with liquid
2 (10.5 ounce) cans condensed chicken broth
2 cups water
1 (6 ounce) can tomato paste
1 bay leaf
2 (15 ounce) cans garbanzo beans, rinsed and drained

Directions

In a 5-qt. Dutch oven, cook onion, green pepper and garlic in oil over medium-high heat for 10 minutes or until onion is tender. Add chicken; cook and stir constantly for 4 minutes or until browned. Add the next 10 ingredients; bring to a boil. Reduce heat; cover and simmer, stirring occasionally, for 40 minutes. Add beans; cook, uncovered, for 20 minutes, stirring occasionally. Remove bay leaf.

Chipotle Chicken Chili

Ingredients

12 ounces chicken breasts, cut into cubes
2 tablespoons chili powder
1 teaspoon ground cumin
1 tablespoon olive oil
1 (14.5 ounce) can DEL MONTE® Diced Tomatoes, No Salt Added
1 cup COLLEGE INN® Chicken Broth
1 tablespoon chopped chipotle peppers in adobo sauce (to taste)
1 (15 ounce) can low-sodium black beans, drained and rinsed
1 (8.75 ounce) can DEL MONTE® Whole Kernel Corn, No Salt Added

Directions

Season chicken with chili powder and cumin. Cook chicken in oil in large skillet over medium-high heat, 3 minutes. Season to taste with salt and pepper, if desired.

Add undrained tomatoes, broth, chipotle pepper and beans. Cook 10 minutes, uncovered, stirring occasionally until slightly thickened and chicken is no longer pink in center. Stir in corn; cook 3 minutes. Garnish with chopped cilantro and diced avocado, if desired.

Chili Glazed Meatloaf

Ingredients

1 1/2 pounds ground beef
1 pound ground pork
1 cup VH® Sweet Thai Chili Sauce
1 cup onion, finely chopped
2 tablespoons Worcestershire
sauce
2 eggs
1/2 cup bread crumbs
1 1/2 teaspoons salt
2 teaspoons dried oregano or
thyme

Directions

Mix all of the ingredients together with 1/2 cup (125 mL) of VH® Sweet Thai Chili Sauce, reserving the other half for the glaze.

Place loaf pan on a baking sheet, pack mixture into loaf pan. Spread remaining chili sauce over the meatloaf.

Cook in a 350 degrees F (175 degrees C) oven for 1 1/2 hours, or until a meat thermometer reads 160 degrees F (70 degrees C).

White Chili

Ingredients

1 pound ground turkey, browned
1 cup medium salsa
1 cup frozen corn kernels
1 cup water
2 (14 ounce) cans great Northern beans, rinsed and drained
1 (8 ounce) package jalapeno pepper Cheddar cheese, cubed

Directions

In a large pot or saucepan combine the browned turkey, salsa, corn, water, beans and cheese. Stir together and simmer over low heat for about 30 minutes, or until cooked through and cheese has melted.

Jerre's Black Bean and Pork Tenderloin Slow

Ingredients

1 1/2 pounds pork tenderloin, cut into 2 inch strips
1 small onion, coarsely chopped
1 small red bell pepper, coarsely chopped
3 (15 ounce) cans black beans
1 (16 ounce) jar salsa
1/2 cup chicken broth
1 teaspoon dried oregano
1 teaspoon ground cumin
2 teaspoons chili powder

Directions

Combine pork tenderloin, onion, red pepper, black beans, salsa, chicken broth, oregano, cumin, and chili powder in a slow cooker. Set to Low and cook for 8 to 10 hours.

Break up pieces of cooked pork to thicken the chili before serving.

Chili Verde Stew

Ingredients

3/4 pound boneless pork roast,
cut into 1 inch cubes
1 tablespoon canola oil
1/4 cup chopped green pepper
1/4 cup chopped onion
1/4 teaspoon minced garlic
1/4 cup dry red wine or beef broth
1 cup canned diced tomatoes
1/2 cup salsa
2 tablespoons canned chopped
green chiles, divided
1/2 teaspoon ground cumin
1/4 teaspoon sugar
1 dash ground cloves
2 tablespoons minced fresh
parsley
1 small jalapeno pepper, seeded
and chopped

Directions

In a large saucepan, cook the pork in oil over medium heat until no longer pink; remove and set aside. In the same pan, saute the green pepper, onion and garlic for 1-2 minutes or until tender. Stir in the pork, wine or broth, tomatoes, salsa, 1 tablespoon chilies, cumin, sugar and cloves. Cover and cook over low heat for 40 minutes, stirring occasionally.

Stir in the parsley, jalapeno and remaining chilies. Cover and cook 20-25 minutes longer or until meat is tender.

Chili-Cheese Corn Muffins

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg, lightly beaten
1/3 cup 2% milk
1/2 cup shredded Mexican cheese blend
1 (4 ounce) can chopped green chilies, drained

Directions

In a bowl, combine the corn bread mix, egg and milk just until blended. Stir in cheese and chilies.

Coat muffin cups with nonstick cooking spray or use paper liners; fill three-fourths full with batter. Bake at 400 degrees F for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Quick Chili II

Ingredients

1 pound lean ground beef
1 white onion, chopped
1 (15 ounce) can tomato sauce
2 cups water
1 (15 ounce) can ranch-style beans
1 (15 ounce) can kidney beans
1 (4 ounce) can chopped green chile peppers
2 tablespoons chili powder
1 tablespoon garlic powder
1/4 teaspoon ground cumin
1/4 teaspoon Cajun seasoning

Directions

In a large pot, cook beef over medium heat until brown. Stir in onion and cook until onion is translucent. Stir in tomato sauce, water, ranch-style beans, kidney beans, chiles, chili powder, garlic powder, cumin and Cajun seasoning. Bring to a boil, then reduce heat and simmer 20 minutes.

Campbell's® Healthy Request® Chili and Rice

Ingredients

3/4 pound ground beef (85% lean)
1 medium onion, chopped
1 tablespoon chili powder
1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Tomato Soup
1/4 cup water
1 teaspoon vinegar
1 (15 ounce) can kidney beans,
rinsed and drained
4 cups hot cooked regular long-
grain white rice, cooked without
salt

Directions

Cook beef, onion and chili powder in skillet until beef is browned.
Pour off fat.

Add soup, water, vinegar and beans. Heat to a boil. Cook over low
heat 10 minutes. Serve over rice.

Southwest Baked Chili Dip

Ingredients

8 ounces shredded Cheddar cheese
1 cup mayonnaise
1 (2 ounce) can chopped black olives
1 (4 ounce) can diced jalapeno peppers
1/4 teaspoon garlic powder
1 dash hot pepper sauce
1 tomato, chopped
1/2 cup chopped green onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, combine Cheddar cheese, mayonnaise, half of the olives, jalapeno peppers, garlic and hot pepper sauce. Spread the mixture into a 9-inch pie pan.

Bake for 20 minutes, or until heated through. Sprinkle over the dish the remaining olives, chopped tomatoes and green onions.

Cincinnati-Style Chili

Ingredients

8 ounces spaghetti
1 tablespoon olive oil
1 (12 ounce) package frozen
burger-style crumbles
1 onion, chopped
1 tablespoon minced garlic
1 cup tomato sauce
1 cup water
1 (14.5 ounce) can diced tomatoes
2 tablespoons red wine vinegar
2 tablespoons chili powder
1/2 teaspoon ground cinnamon
1/2 teaspoon paprika
1/2 teaspoon ground allspice
1 tablespoon light brown sugar
1 tablespoon unsweetened cocoa
powder
1 teaspoon hot pepper sauce
1 cup kidney beans, drained and
rinsed
1 cup shredded Cheddar cheese
(optional)

Directions

Heat olive oil in a large frying pan. Saute onion until tender. Mix in burger-style crumbles and garlic; cook until the crumbles have browned.

Stir in tomato sauce, water, chopped tomatoes, vinegar, chili powder, cinnamon, paprika, allspice, light brown sugar, cocoa, and hot sauce. Heat over medium-high heat until the mixture begins to boil. Reduce heat to low, cover, and simmer 15 to 20 minutes until sauce thickens.

While the sauce is thickening, bring a large pot of salted water to boil; place spaghetti in the water and bring it to a boil again. Cook until al dente. Drain well.

Stir beans into the chili and mix lightly.

Spoon cooked spaghetti into bowls and top with chili. Sprinkle with cheese if desired.

Chili-Roasted Kale

Ingredients

4 cups kale, washed and stems removed
1 tablespoon extra-virgin olive oil
1 tablespoon chili powder
1/2 teaspoon kosher salt

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the kale into a large mixing bowl, and drizzle with the olive oil. Toss until evenly coated, then sprinkle with the chili powder and kosher salt, and toss again. Spread the seasoned kale onto a baking sheet.

Roast in the preheated oven for 5 minutes, then stir the kale, and continue roasting until the edges become brown and a little crispy, 5 to 8 minutes. Serve immediately.

Venison-Bacon White Chili

Ingredients

6 tablespoons butter
2 tablespoons all-purpose flour
1/2 teaspoon ground white pepper
4 teaspoons salt, divided
2 tablespoons brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
4 cups chicken broth
1 (4 ounce) can green chiles, peeled and seeded, diced, liquid reserved.
6 cloves garlic, crushed
2 teaspoons chili powder, divided
2 teaspoons cayenne pepper, divided
1 tablespoon ground cumin
1 tablespoon dried cilantro
1 teaspoon ground coriander seed
1 teaspoon dried oregano
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can great Northern beans, rinsed and drained
1 pound ground venison
1 pound sliced bacon, diced
1 red onion, chopped
6 cloves garlic, minced

Directions

Melt the butter in a large pot over medium-low heat. Stir in flour until smooth. Cook and stir until the flour turns dark, about 15 to 20 minutes. Stir in the white pepper, 1 teaspoon of salt, brown sugar, cinnamon and nutmeg until smooth.

Gradually whisk in the chicken broth so that no lumps form. Add the green chilies with their liquid, and the crushed garlic cloves. Season with 1 teaspoon of chili powder, 1 teaspoon of cayenne, cumin, cilantro, coriander and oregano. Stir in the corn and beans, and bring to a simmer.

Place the bacon in a large skillet over medium-high heat. Cook, turning occasionally until browned. Add the onion and minced garlic; cook and stir for a few minutes. Add the venison, and season with remaining 3 teaspoons of salt, 1 teaspoon of chili powder and 1 teaspoon of cayenne pepper. Cook, stirring to break the venison to your desired texture, until evenly browned.

Transfer the meat mixture to the pot, and simmer over low heat for at least 1 hour, stirring occasionally.

Cheesy Chili Enchiladas

Ingredients

1/4 cup vegetable oil
1 (10 ounce) package corn tortillas
1 (16 ounce) package Cheddar cheese, grated
2 (19 ounce) cans chili without beans (such as Wolf Brand ®)
1 small onion, chopped
1 (8 ounce) package processed cheese, cubed, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish.

Warm oil in a small skillet. Use tongs to dip tortillas into the oil one at a time, turning to warm both sides. Sprinkle an even amount of Cheddar cheese down the center of each warmed tortilla. Roll tortillas to enclose cheese; place seam side down in the prepared baking dish.

Combine the chili, onion, and half of the processed cheese in a large bowl. Pour the chili mixture over the tortillas; top with the remaining processed cheese.

Bake in the preheated oven until hot and bubbly, about 20 minutes.

Atomic Canuck Chili

Ingredients

2 pounds lean ground beef
1/2 large onion, diced
1 tablespoon crushed red pepper
3 tablespoons garlic powder
1 tablespoon seasoned pepper
2 (4 ounce) cans mushroom pieces, drained
1 (28 ounce) can baked beans
2 (15.25 ounce) cans kidney beans with liquid
2 (6 ounce) cans tomato paste
1/4 cup white sugar
3 carrots, sliced
3 stalks celery, sliced
1 green bell pepper, diced
1 red bell pepper, diced
2 jalapeno chile peppers, diced
1/4 cup Canadian beer
2 tablespoons crushed red pepper hot sauce
1/4 cup barbeque sauce

Directions

In a large skillet over medium heat, brown ground beef together with onion, crushed red pepper, garlic powder, and seasoned pepper. Drain off the fat, and place the mixture into a slow cooker.

Stir mushrooms, baked beans, kidney beans with liquid, tomato paste, sugar, carrots, celery, peppers, beer, and barbeque sauce into the slow cooker. Season with hot sauce and more crushed red pepper.

Cover, and cook on Low for 4 to 5 hours.

Chili And Cheese Stuffed Chicken Breasts

Ingredients

6 skinless, boneless chicken breasts
2 cups cooked wild rice
1/2 cup roasted green chili, chopped
1 cup shredded Cheddar cheese
1/4 cup chopped green onions
1 teaspoon ground cumin
salt to taste
ground black pepper to taste
1 cup crushed corn flakes cereal
1 egg, beaten

Directions

Mix together rice, chili, cheese, onion, and cumin.

Rinse chicken thoroughly, and pat dry. Cut a slit in each breast to create a pouch that is open on one side only. Stuff each chicken breast with rice filling.

Coat each stuffed breast with beaten egg, then coat in potato flakes and place in a lightly greased 9x13 inch baking dish. Season with salt and pepper to taste.

Bake at 375 degrees F (190 degrees C) for 40 minutes, or until juices run clear. If the breasts dry out too quickly, cover loosely with a piece of foil.

Chiliquilla

Ingredients

8 ounces ground beef
4 tablespoons margarine, divided
8 (6 inch) corn tortillas, torn into strips
3 eggs, beaten
3/4 cup canned mild enchilada sauce
1/2 cup sliced black olives
1/4 cup chopped green onions
1/2 cup sour cream
1/2 cup shredded Cheddar cheese

Directions

Brown ground beef in a large skillet over medium-high heat. Drain, remove from pan and set aside.

Melt 2 tablespoons of margarine in the skillet. Add torn tortillas and brown lightly. Push the tortillas all the way to the outside edge of the pan. Add the remaining 2 tablespoons of margarine to the center and melt. Pour in the beaten eggs and scramble until soft set. Push the eggs to the outside edge of the pan and add the browned ground beef to the center of the pan. Pour the enchilada sauce over and mix lightly. Reduce heat to a simmer. Sprinkle the black olives and green onions over the meat mixture; cover and simmer 10 minutes.

Remove cover and spoon several dollops of sour cream over the dish, then sprinkle evenly with shredded cheese. Replace cover and simmer for an additional 5 minutes, or until the cheese is melted.

Miner's Chili

Ingredients

1 pound lean ground beef
1 onion, chopped
3 stalks celery, diced
1 green bell pepper, chopped
3 (14.5 ounce) cans peeled and diced tomatoes
2 (15 ounce) cans dark red kidney beans
1 (15 ounce) can light red kidney beans
1 (16 ounce) jar hot salsa
4 teaspoons white sugar
1/2 teaspoon cayenne pepper
2 tablespoons chili powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried oregano

Directions

In a large skillet over medium heat, cook beef until brown. Stir in onion, celery and bell pepper and cook until vegetables are tender.

Combine beef mixture with tomatoes, kidney beans and salsa in a slow cooker. Season with sugar, cayenne, chili powder, basil and oregano. Cook 8 hours on low. Then refrigerate 8 hours or overnight before reheating and serving.

Chili Mac, Mexican Style

Ingredients

2 fresh poblano chile peppers
1/2 tablespoon corn oil
1 pound chorizo sausage
1 medium onion, chopped
2 cloves garlic, minced
1 (28 ounce) can diced tomatoes with juice
1 (15 ounce) can black beans, rinsed and drained
1 cup water
1/2 pound macaroni
3/4 teaspoon salt, or to taste
1/4 teaspoon black pepper, or to taste
1/2 tablespoon dried Mexican oregano

Directions

Preheat oven to broil. Place peppers on a baking sheet and place in oven. Allow skin to blacken and blister, turning the chile peppers until all sides are done. (Note: Do not overcook.) When they are done, place them in a paper bag and seal. In about 15 to 20 minutes, take them out of the bag and peel the skin off each one under running water. Remove the stems and seeds, then chop.

Heat oil in a Dutch oven over medium heat. Squeeze chorizo out of casings into the hot oil. With a wooden spoon, break up the sausage, and cook about 4 minutes. Remove sausage, and set aside. Stir onion into oil, and cook until soft and translucent. Stir in garlic, and cook for 1 minute. Stir in poblano peppers, and heat through 1 minute.

Increase the heat to high, and stir in tomatoes with liquid, black beans, water, macaroni, salt, pepper, and oregano. Bring to a low boil. Reduce heat to low; cover, and cook, stirring occasionally, until the macaroni is al dente, about 10 minutes.

Chicken and Corn Chili

Ingredients

4 skinless, boneless chicken breast halves
1 (16 ounce) jar salsa
2 teaspoons garlic powder
1 teaspoon ground cumin
1 teaspoon chili powder
salt to taste
ground black pepper to taste
1 (11 ounce) can Mexican-style corn
1 (15 ounce) can pinto beans

Directions

Place chicken and salsa in the slow cooker the night before you want to eat this chili. Season with garlic powder, cumin, chili powder, salt, and pepper. Cook 6 to 8 hours on Low setting.

About 3 to 4 hours before you want to eat, shred the chicken with 2 forks. Return the meat to the pot, and continue cooking.

Stir the corn and the pinto beans into the slow cooker. Simmer until ready to serve.