

Chef Hurricane's "Category 5" Chili Recipe – The Winner



- 2 lbs Ground Beef
- 2 TBS Paprika
- 1 TBS Cumin
- 1 TBS Dried Thyme
- 1 Tsp. Cayenne Pepper
- 1 TBS Crushed Red Pepper Flakes
- 3 TBS Chili Powder
- 3 TBS Chopped Fresh Cilantro
- 2 Each Red Bell Peppers (Diced)
- 3 Each Pablano Peppers (Diced)
- 2 Cups Beef Stock
- 1 Cup Tomato Paste
- 4 Each Diced Fresh Tomatoes (Large Dice)
- 1 TBS Chopped Fresh Garlic
- Salt and Black Pepper to Taste

-Mix together all of the spices and set aside. (Paprika, cumin, thyme, cayenne pepper, crushed red pepper flakes, chili powder, a little salt and pepper)

-Sautee half of the Bell Peppers, Pablano Peppers, and onions with a little salt and pepper for 2-3 minutes and then add in ground beef

-Add in ¼ of spice mixture while ground beef is cooking and cook until brown (approx. 5-10 min).

-After the ground beef is cooked, drain off most of the fat and then add in the rest of the spice mixture and chopped garlic and stir.

-Add in the rest of the peppers and onions, diced tomatoes, tomato paste, cilantro, and beef stock, then let mixture simmer on low heat for approx 30-45 minutes stirring occasionally.

-Scoop into a bowl, add your favorite chili toppings, and enjoy!

Chili Verde Recipe by Chef Richard C.



- 2 Lbs Ground Beef
- 2 Lbs Tomatillos
- 3 White Onions
- ½ Lbs of Cilantro
- 1 Lbs Spinach
- 1 Qt Chicken Stock
- 1 TBS Cumin
- 1 TBS Fresh Chopped Garlic
- 1 TBS Chili Powder
- Juice of 2 Limes
- 3 Pablano Peppers
- Salt and Pepper to Taste

-Peel the tomatillos and place on a sheet pan. Drizzle olive oil over them until well coated and sprinkle some salt and pepper over the top. Then place the sheet pan of tomatillos in a 375 Degree oven for approximately 5 minutes.

-Dice and Sautee all the onions and peppers.

-Add in ground beef and drop the heat to low simmering the ground beef

-Once the ground beef is brown, using a colander drain off the excess fat and add in the cumin, chili powder, fresh chopped garlic, and a little salt and pepper stirring the mixture until well mixed.

-After the tomatillos come out of the oven allow to cool briefly. Once cool, carefully place the tomatillos in a blender and blend until pureed. Then, add in in (in small bunches at a time) the spinach and cilantro and blend until pureed.

-Next, add tomatillo and herb mixture to the ground beef along with the chicken stock and lime juice, and let simmer for an additional 10-15 minutes, stirring occasionally.

- Scoop into a bowl, add your favorite chili toppings, and ENJOY!

Grandma's Southern Style Chili Recipe by Chef T

- 2 Lbs Ground beef
- 3 Ea Yellow Onions
- 3 Ea Bell Peppers
- 1 TBS Fresh Chopped Garlic
- 1 TBS Chili Powder
- 2 TBS Cumin
- 1 TBS Smoked Paprika
- 1 TBS Dried Oregano
- 3 Ea Bay Leaves
- 2 Cups Canned Crushed Tomatoes
- 1 Cup Tomato Paste
- 1 Cup Beef Stock
- 12oz Dark Beer
- 3 TBS Masa
- Salt and Pepper to taste

-Dice and Sautee the Onions and Peppers

-Add in Ground beef and Sautee until brown, then using a colander drain off excess fat

-Once beef is brown, add in chili powder, cumin, smoked paprika, dried oregano, fresh chopped garlic, and masa stirring until combined.

-Add in the rest of the ingredients (Beer, crushed tomatoes, tomato paste, beef stock, and bay leaves) stirring until well combined.

-Bring heat to low and let simmer for approximately 30 minutes.

- Scoop into a bowl, add your favorite chili toppings, and enjoy!

