

Chili Time

BY THE CHILE PEPPER TEAM

(Clockwise from top)
Double Pork Chili with
Cornbread Croutons;
Pork Chile Verde;
Blonde Chicken Chili;
Bowl O' Red;

Whether your position is pro-beans or anti-tomatoes, there's one thing everyone can agree on—nothing is more comforting than a simmering pot of chili. Whether it's served in the dining room or around a plastic table in a parking lot, chili brings people running. These four twists on the average pot of chili are brimming with ideas for an amply spicy concoction. Indulge in double-duty pork from boneless ribs and chorizo or take a spin on traditional Texas Red made from a variety of puréed, dried chiles. Go green with a bowl full of chile verde with tender pork shoulder or opt for a blonde version with cannellini beans, chicken and tomatillo salsa. We also help solve the burning question of what to do with leftovers—dishing it over baked potatoes, layering it with tamale filling for a tamale lasagna, spooning over Fritos topped with cheese and onions or rolled into burritos and smothered with still more chili. Whichever chili you choose, these zesty recipes are sure to win the day.

Double Pork Chili
with Cornbread Croutons

Double Pork Chili with Cornbread Croutons

Yield: 4 servings • Zest Factor: Medium
Recipe by Andrea Lynn. Chorizo and boneless pork ribs make this Double Pork Chili brimming with flavor. The cornbread croutons add a crunchy, homey touch.

For the chili:

- 1 pound chorizo, out of the casings
- 2 yellow onions, finely chopped
- 2 red bell peppers, finely chopped
- 1 (28-ounce) can chopped tomatoes with juice
- 1 (15½-ounce) can pinto beans, not drained
- 1 (15½-ounce) can black beans, not drained
- ¾ cup strongly brewed coffee
- 1 pound boneless pork ribs, cut into 1-inch pieces
- 4 dried ancho chiles
- 8 whole cloves garlic, peeled
- salt and freshly ground pepper
- chicken broth, as needed
- prepared cornbread, as needed
- canola oil, as needed
- smoked paprika, as needed

In a Dutch oven over medium-high heat, add chorizo, and cook, stirring constantly to break up the chorizo into small pieces while cooking, about 6 to 8 minutes. Transfer the chorizo to a paper towel-lined plate and reserve. Meanwhile, remove all but 1 tablespoon of chorizo oil in the Dutch oven. Warm oil over medium-high heat, and add onion and red bell pepper, sautéing until soft, about 5 to 7 minutes. Add tomatoes, beans and coffee, stirring to combine. Bring mixture to a simmer, and add pork rib pieces, chiles, garlic cloves, salt and pepper. Let mixture stay at a constant simmer,

lowering heat to medium-low, and placing a lid on the Dutch oven. Cook about 2 hours, or until pork rib pieces are tender. While the chili is cooking, check to make sure the liquid level is adequate, adding ½ cup or more of chicken broth or water if necessary.

To prepare the cornbread croutons, heat the oven to 350°, cut cornbread into 1-inch cubes, and place on a baking sheet. Brush cornbread cubes with canola oil and



sprinkle with smoked paprika. Cook in the oven until toasted, about 10 minutes. Remove the cornbread from the oven and reserve until chili is ready.

When the pork is tender, take chili off of the heat and remove from chili into a bowl or plate. When cool, use a fork to shred the pork into pieces. Using a ladle, remove about 4 ladles full of chili into a bowl (being careful not to take any chiles or whole garlic cloves). Reserve.

Add half of the pork ribs back into the chili, along with half of the reserved chorizo. Using an immersion blender (or adding chili in batches to a blender or food processor), purée the chili mixture

until a mostly smooth, thick consistency is achieved, making certain to purée the whole garlic cloves and chiles. Add reserved ladles of chunky chili, along with reserved pork ribs and chorizo. Serve chili topped with cornbread croutons.

Bowl O' Red

Yield: 4 servings • Zest Factor: Medium-Hot
Recipe by Evan LeRoy. In Texas they call their chili a Bowl O' Red because of the deep red color it has from all the different types of dried chiles in it.

- 1 pound beef chuck, cut into ½-inch cubes
- 1 tablespoon canola oil
- 1 onion, chopped
- 2 cloves garlic, minced
- ½ cup Mexican beer (like Modelo Especial)
- 3 cups beef broth
- 3 guajillo chiles
- 2 pasilla chiles
- 2 chiles de arbol
- 2 chipotle morita chiles
- 1 tablespoon ground cumin
- 1 teaspoon dried oregano
- 1 tablespoon masa harina
- 1 tablespoon creamy peanut butter
- salt and freshly ground pepper to taste
- Fritos corn chips
- shredded cheddar cheese
- finely chopped white onions

In a large Dutch oven over high heat, sauté the beef in the canola oil, working in batches, making sure to brown the meat on all sides. Remove and reserve the beef. Sauté the onion and garlic in the same pan, until all are caramelized and deep brown, scraping the bottom of the pan to

make sure nothing stuck to the bottom burns. Add the beer and let the beer reduce almost completely, and then return the beef to the pan, add the beef broth, chiles, cumin and oregano. Cover and cook on low heat for 2½ hours or until the beef gets very tender.

Remove the chunks of beef and purée the onion and chiles using an immersion blender. Add the beef back into the pot, and stir in the masa harina and the peanut butter.

Bring to a simmer to thicken, season to taste, and serve hot.

Frito Pie

Yield: 4 servings • Zest Factor: Medium-Hot
 Recipe by Evan LeRoy. Texans like their chili served over Fritos corn chips with cheddar cheese and white onions, sometimes straight out of the bag!

- 4 cups Texas chili
- 1 large bag Fritos corn chips (or four small, individual bags)

- 2 cups shredded cheddar cheese
- 2 jalapeños, diced
- 1 small yellow onion, diced

In a medium pot, heat chili, then spoon over corn chips. Garnish with cheddar cheese, and diced chiles and onions. Serve hot. If you're on the go, buy the individual bags of corn chips, lay them in a paper bowl and slice them down the middle. Pour all the remaining ingredients right into the bag and serve with plenty of napkins.



Frito Pie

Blonde Chicken Chili

Yield: 8 to 10 servings • Zest Factor: Mild
 Recipe by Aurora Nessly. For a blonde chili here's the way to go. Seared chicken and green chiles flavor this dish making it bold, beautiful, and certainly fun.

- 2 tablespoons olive oil
- 1 pound chicken breasts, cubed
- 2 tablespoons plus a dash of cumin, divided
- ½ teaspoon smoked paprika
- ½ teaspoon oregano
- ½ teaspoon garlic powder
- ½ teaspoon chili powder
- ½ teaspoon cayenne powder
- 1 medium yellow onion, diced
- 3 cloves garlic cloves, minced
- ½ cup tomatillo salsa
- 1¼ cup chicken broth
- 1 bay leaf
- 1 (4 ounce) can chopped green chiles
- 1 green bell pepper, finely diced
- 2 large jalapeños, seeded, deveined and minced
- 1 tablespoon tomato paste
- 1 tablespoon cornmeal
- 2 (15.5-ounce) cans cannellini beans, drained
- ½ cup minced cilantro

In a large stockpot over medium-high heat, add olive oil and cubed chicken. Season with cumin, smoked paprika, oregano, garlic powder, chili powder, cayenne powder, salt and pepper. Cook chicken about 6 to 8 minutes until nicely browned. Remove chicken and reserve.

Into the same stockpot over medium heat, add onion, and sauté, stirring frequently, for 6 to 8 minutes add the minced garlic and cook for an additional minute. Add the tomatillo salsa, chicken broth, bay leaf, remaining cumin, and green chiles to the pot and simmer for 10 minutes. Add the cooked chicken and cannellini beans. Simmer another 10 minutes, and season to taste with salt and pepper. Add minced cilantro and serve.

Chili Stuffed Baked Potatoes

Yield: 4 servings • Zest Factor: Mild
 Recipe by Aurora Nessly.

- 4 large russet potatoes
- 2 cups Blonde Chicken Chili
- 1 cup crumbled cotija cheese
- 4 tablespoons sour cream, divided
- 2 jalapeños, sliced
- 2 tablespoons cilantro, minced

Preheat the oven to 400°. Spear the potatoes in several places with a fork and wrap them in aluminum foil. Bake the potatoes in the oven for 45 to 50 minutes or until soft and cooked through. Carefully remove the foil from the potatoes and slice them almost in half. Open the potatoes like a book and fluff the flesh with a fork. Place the potatoes in an oven safe casserole dish and cover them with the chili and cheese, bake them in the oven for 10 minutes, or until the cheese has melted, top with sour cream, sliced jalapeños and cilantro. Serve hot.

Pork Chile Verde

Yield: 6 servings • Zest Factor: Mild to Medium
 Here's a bowl of love from the Rocky Mountain West, free of tomatillos and brimming with the clean, robust flavor of green chiles. Recipe by Laura Dankowski.

- 3 tablespoons canola oil, divided
- 1 large yellow onion, diced
- 4 jalapeños, stems removed and diced
- 4 Italian frying peppers, diced
- 5 cloves garlic, peeled and chopped
- 3 (4-ounce) cans green chiles
- 1 bunch cilantro, washed, dried and chopped, plus extra for garnish
- 3 cups low sodium chicken stock, divided
- 3 teaspoons kosher salt, divided
- 1 teaspoon freshly ground black pepper, divided
- 2 pounds pork shoulder, diced into ½-inch cubes

- 1 tablespoon green chile powder
- 1 tablespoon ground cumin
- 2 teaspoons dried oregano
- ½ teaspoon ground coriander
- ¼ cup flour
- 2 (15½ ounce) cans pinto beans, drained and rinsed
- sour cream, for garnish

In a large Dutch oven or stock pot over medium heat, warm 1 tablespoon canola oil. Add the onion, jalapeños and Italian frying peppers to the pan and cook, stirring occasionally, until very soft, about 10 minutes. Add the garlic to the pan, and cook until translucent but not browned, about 1 minute. Then add the canned green chiles, cilantro and 1½ cups chicken stock to the mixture; season with 1 teaspoon salt and ½ teaspoon black pepper. Bring the chili to a simmer, remove it from the heat and blend the ingredients with an immersion blender or in a food processor until smooth. Set the blended ingredients in the pot over low heat and allow them to simmer slowly while preparing the pork.

For the pork, rinse and dry the diced meat and season it with the remaining salt and pepper. In a large pan over medium-high heat, warm 2 tablespoons canola oil. When the oil is hot but not smoking, add the diced pork. Working in batches, if necessary, brown the pork cubes on all sides. When pork is golden, add chile powder, cumin, oregano and coriander to the pork, cook for about 1 minute, just to allow the spices to bloom in the pan. Add the flour to the pan, and stir to start a roux. Cook for an additional 2 minutes, and then add the remaining chicken stock to the pan. Stir vigorously, so there are no lumps of flour.

Transfer the pork to Dutch oven with the chili. Add the pinto beans to the chili, also adding water to cover, if necessary. Allow the chile verde to simmer at least 4 hours.



(Also, the chile verde can be simmered in a crock pot on low, if desired). When the pork cubes are very tender, taste the chile verde, adjust seasonings and serve hot garnished with sour cream and chopped cilantro.

Tamale Lasagna

Yield: 4 servings • Zest Factor: Medium
 Recipe by Andrea Lynn. This tamale lasagna, built with a tamale-like masa harina layer, cheese layer and chili layer, can be assembled however you see fit.

For the masa harina layer:
 3 cups masa harina
 3 cups chicken broth
 1½ teaspoon baking powder
 ½ teaspoon salt
 ½ teaspoon cayenne powder
 ¾ to 1 cup canola oil

For the cheese layer:
 2 cups sour cream
 3 cups shredded Cheddar cheese
 8 ounces cream cheese, softened
 1½ tablespoon chipotle powder
 3 to 4 cups leftover chili (like the Double Pork Chili or others in this section), to assemble

Preheat oven to 350°. In a large bowl, thoroughly mix all the ingredients for the cornbread layer. If the mixture is too dry and not mixing well, add additional oil to moisten it.

In a medium bowl, combine all the ingredients for the cheese layer, and stir until combined.

Grease an 8-inch or 9-inch round ovenproof dish. Press half of the masa harina mixture into the bottom of the dish. Top with a layer of chili and then cheese mixture. Layer again with chili, cheese mixture, topping with a layer of the remaining masa harina layer. Cover with foil.

To cook the tamale lasagna in a water bath, insert pan of tamale lasagna into a roasting pan. Place the pans in the oven, and add enough water to come halfway up the side of the tamale lasagna pan. Cook for 45 minutes to 1 hour, removing when the masa harina is set. Slice, and serve.

Smothered Chile Verde Burritos

Yield: 4 servings • Zest Factor: Medium
 Recipe by Laura Dankowski.

- ½ teaspoon canola oil
- 1 (15½ ounce) can refried beans, or 2 cups homemade refried beans
- 2 teaspoons green chile powder
- 3 cups chile verde, divided
- 8 burrito-size flour tortillas
- 2½ cups shredded cheese (we like a combination of Colby and Muenster)
- 1 small yellow onion, diced
- sour cream, for garnish
- salsa, for garnish

Preheat the oven to 425°.

In a medium pan over medium heat, warm the canola oil, and then add refried beans. Season with the green chile powder, and add ½ cup of prepared chile verde to the beans. Stir to combine. Warm the tortillas in the oven for 1 minute, just until they are pliable. Fill the tortillas with the spiced refried beans and roll, tucking in the ends so the filling doesn't escape. Place the burritos in an oven-safe casserole dish, and cover them with the remaining chile verde and cheese. Top with diced onion, and bake them in the oven until cheese is bubbling and slightly browned, about 10 minutes. Serve hot with sour cream and salsa on the side. **CP**

Save Your Chile Pepper

Preserve, protect and organize your **Chile Pepper** back issues. Slipcases are library quality. Constructed with heavy bookbinder's board and covered in a rich maroon leatherette material. A silver label with the **Chile Pepper** logo is included for personalizing. Perfect for the home or office. *Great for Gifts!*



One - \$15 Three - \$40 Six - \$80
Add \$3.50 per slipcase for P&H. USA orders only.

Send orders to:
TNC Enterprises Dept. CP, P.O. Box 2475, Warminster, PA 18974
 Enclose name, address and payment with your order. *Add \$3.50 per slipcase for P&H. (No P.O. boxes please) PA residents add 6% sales tax.* You can even call 215-674-8476 to order by phone.

Credit Card Orders:

Visa, MC, AmEx accepted.

Send name, number exp. date and signature.

To Order Online: www.tncenterprises.net/cp

2-time Back-to-Back International Chili Champ **CINCHILI & CO.** **2-time Back-to-Back International Chili Champ**

You know you're gonna want some!
 Chili Mix • Ready-To-Eat Chili
 Hot Sauces • Steak Sauce

www.cinchili.com

As seen on Food Network's Throwdown with Bobby Flay: The Chili Challenge

Summerfield Culinary Spices

San Francisco Herb and Natural Food Co.®
 47444 Kato Road, Fremont, CA 94538

CALL FOR OUR FREE CATALOG!
 (800) 227-2830
www.herbspicetea.com

SALT FREE • NO MSG • ALL NATURAL