CHILI RECIPE
by Kathryn Cavender
2019 CASI Terlingua International Chili Champion

MEAT PREP INSTRUCTIONS:

• Brown 2 pounds of seasoned 20/20 chuck

• Season the meat with a few shakes of Louisiana Hot Sauce

• Cook with the lid on, leaving the meat in large chunks during the browning process.

• Drain off the grease, remove the chunks of meat and set aside for later.

• Wipe out the pot with a paper towel.

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

Bring the liquid ingredients below to a simmer, then add the cubes and remainder of dump No. 1 ingredients.

Once everything is at a slow simmer, add the browned meat, keeping it in large chunks.

Cook for 30-40 minutes and then turn off heat.

• 1 can beef broth
• 1 small can tomato sauce
• 1 tablespoon onion powder
• 1 teaspoon garlic powder
• 1 tablespoon Hatch chili powder
• 2 teaspoons Dixon chili powder
• 1 beef cube
• 1 chicken cube
• 1/2 teaspoon steak seasoning
• 1 serrano pepper — poke holes in pepper and float in pot

TURN HEAT BACK ON — 50 MINUTES PRIOR TO JUDGING
SECOND DUMP OF SPICES — 40 MINUTES PRIOR TO JUDGING TURN-IN TIME

Break up the beef chunks into smaller chunks. Add the ingredients below and cook at slow simmer.

• 1/8 teaspoon red pepper
• 1/8 teaspoon Temper-Temper (Pendery’s)
• 1/4 teaspoon jalapeno salt
• 1 tablespoon San Antonio Original chili powder
• 2 tablespoons Ft. Worth Light chili powder
• 1 tablespoon San Antonio Red chili powder
• 2 teaspoons cumin
• 1/2 can chicken broth (add more if needed)

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

Break up the meat to the size you desire. Add the following ingredients:

• 1 teaspoon cumin
• 1 teaspoon onion powder
• 1 teaspoon San Antonio Red chili powder
• Add brown sugar, Louisiana Hot Sauce and salt to taste