

## **Chili Lovers...Love That Burn!**

How excited would you get if you looked at a menu and your choices were Dog Breath, Fresh Road Kill, Sting of the Tarantula or Red Napalm? Did I hear a stomach growl out there? Well if you were hankering for a bowl of world-class chili you'd know you were at the right place as those are the names of legendary recipes created by people who are often even more colorful than the names they use for their prize winning bubbling concoctions.

Welcome to the world of championship chili competitions and the wild and imaginative recipes that survive round after round of elimination to just qualify to compete at the International Chili Society's World Championship.

Jazz trumpet legend, Harry James, may have said it best when he stated, "next to jazz music, there is nothing that lifts the spirit and strengthens the soul more than a good bowl of chili." I recently caught up with an old friend, Tim Flynn, who founded the Greater Chicago Chili Cook-Off and he was kind enough to share some of his insights about great chili.

Tim explains that "even though most chili lovers have only experienced traditional red chili my personal favorite over the years has become Chili Verde or green chili made with pork and tomatillos." Here is Kate Stewart's recipe that won the 2000 World Championship that was recommended to me by Tim as a great one to start with:



### **Kathouse Chili Verde** (Serves 8 or more)

You'll need:

- 4 lbs. pork, cubed in ½ inch pieces
- 1 lb. hot green chilies, chopped
- 1 ½ lbs. tomatillos, chopped
- 1 lb. mild green chilies, chopped
- 2 medium sweet onion, minced
- 2 jalapenos, minced
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- ¼ cup fresh cilantro, chopped
- 2 tablespoons cumin

4 cups chicken broth  
2 bay leaves  
salt & pepper  
vegetable oil

Sauté onions and garlic in 3 tablespoons of oil in your heavy bottomed stew pot. On the side, brown your pork in oil with salt & pepper then add to pot with your onions and garlic. Add chicken broth, bay leaves, hot & mild chilies, tomatillos, oregano, jalapenos, and cumin. Cover and simmer all on medium low for 2 ½ hours.

At the 2-hour point of cooking, remove your bay leaves, stir in cilantro, recover and continue to simmer for the final ½ hour. Adjust with salt, pepper and green jalapeno Tabasco before serving.

I'm sure most of you are hopelessly addicted to traditional red chili and it shouldn't come as a surprise that the big bucks in competitions are normally awarded in this category. Here's one that I've made and was thrilled with:

### **Doug Wilkey's Dog Breath Chili**

Doug Wilkey of Shoreline, Washington, whose spicy, flavor-filled red chili earned rave reviews from the judges for its exceptional depth and richly blended character, won the honor of "World's Best Chili" for 2005 in the International Chili Society's (ICS) 39th annual World's Championship Chili Cookoff™. Here's how he worked his magic.

6 ounces regular breakfast sausage  
2 teaspoons Wesson® Oil  
3 pounds tri-tip beef, cut into small pieces or coarse ground  
1 medium onion, finely chopped  
1 14 ½ ounce can beef broth  
¼ teaspoon oregano  
3 tablespoon cumin  
7 cloves Gilroy garlic  
2 tablespoons Gebhardt® chili powder  
1 tablespoon hot chili powder  
1 tablespoon mild chili power  
5 tablespoons red chili powder  
1 8 ounce can Hunt's® tomato sauce  
1 10 ounce can Ro\*Tel® diced tomatoes and green chilies  
3 dried California chili peppers, boiled and pureed  
1 dried New Mexico chili peppers, boiled and pureed  
5 dried Cascabel chili peppers, boiled and pureed  
½ teaspoon cayenne pepper  
1 14 ½ ounce can chicken broth  
1 teaspoon Tabasco Sauce  
1 teaspoon brown sugar

juice of one lime  
salt to taste

Brown the sausage, dry, and set aside. Heat oil in a pot, and brown the beef. Add the cooked sausage to the pot. Add the onion and beef broth to cover the meat. Boil for 15 minutes. Add oregano and half of the cumin. Reduce heat to a light boil, and then add the garlic. Combine the chili powders into a mixture, then add half of that mixture, and cook 15 minutes. Add the tomato sauce and Ro\*Tel with the puree from the dried peppers. Add the chicken broth for the desired consistency. Cook for one hour, stirring often. Add the remaining chili powder mixture and the remaining cumin, and simmer for another 25 minutes on low to medium heat. Turn up the heat to a light boil, and add the Tabasco, cayenne pepper, brown sugar, limejuice and salt.

Just a note if you have a problem locating the specific chili peppers and powders called for. I've located most of these products through Jungle Jim's and successfully substituted my own favorite dried chili peppers for the California and New Mexico peppers specified in the actual recipe. The results were still great!

Really flaming chili is a tough selection to match wines to but one of the best pairings I've ever experienced was spicy red chili combined with Hungarian 2004 Nemes Kadarka. This slightly spicy red wine matches up nicely with spicier foods and the black cherry flavors followed by a hint of cinnamon harmonize really well with chili. I never would have thought that any wine would hold its own with a dish such as this but the wines of Hungary seem to have evolved out of a culture that loves highly spiced foods such as goulash and the style works.

If you have questions or just want to call and "let off some steam," we can always be reached at 888-288-0668 or via the net at [www.winedog.com](http://www.winedog.com). Have a great one and we'll see you next week! Cheers.