

Family Alliance Inc.  
A Senior Day Facility

People's Choice Award Winner at the Woodstock Chili Cook off – 2010

This is a mild chili and not over powering

Yields 50 - 4 oz servings

This will vary according to how much water/beer is added through out the cooking process

### Beef and Pork Chili Recipe

Day before serving

#### Step 1 Ingredients

4 - 10 oz cans of Ro-  
Diced Tomatoes and Green Chili's  
2 - 14.5 oz Diced Tomatoes – drained  
2 – 15.5 oz Pinto Beans – drained  
2 – 15.5 oz Great Northern Beans – drained  
1 – Tablespoon cumin  
1 – Tablespoon oregano  
2 – Tablespoons Apple Cider Vinegar

#### Instructions

Marinated all ingredients over night  
Cover, label and date container

Day before serving

#### Step 2

6 – Fresh Poblano Chiles

Preheat broiler

Place poblanos on foiled lined sheet;  
broil 8 minutes or until  
charred, turn after 5 minutes  
Place in zip-top plastic bag  
Let stand 15 minutes  
Peel skin and remove all seeds  
Dice into 1" pieces  
Cover, label and date container

Day of serving

#### Step 3

2 # Ground Beef  
2 # Ground Pork  
2 teaspoons of cumin  
2 teaspoons of oregano  
1 ½ teaspoons of salt  
½ teaspoon of pepper

Mix all ingredients listed in  
step 3

Add 2 tablespoons of oil and  
brown meat mixture slowly;  
braking up meat mixture as it  
cooks

#### Step 4

2 tablespoons oil  
4 sweet onions – diced  
1 Red bell pepper – diced  
1 Green bell pepper –diced  
1 Yellow bell pepper – diced  
8 gloves of garlic – minced

Slowly sauté onions; than add  
peppers; than add garlic  
Add vegetable mixture to brown  
meat mixture; cook together for  
15 minutes  
Add step 1 to stock pot and cook  
together for 45 minutes at low -  
medium heat with cover

Step 5

Diced poblano chilies  
¼ cup of tomato paste  
Water or Beer

Add diced poblano chilies and  
tomato paste to stock pot  
Cook for 30 minutes at low -  
medium heat with cover  
Add water if necessary

Step 6

1 cup of fresh chopped cilantro  
chop

Clean, rinse and dry fresh cilantro;  
Add to stock pot and cover  
Cook for 15 minutes

Step 7

1 # grated cheddar cheese

Add grated cheese to stock pot  
Cook for 5 minutes

Suggested chili toppings:

Chopped green onions  
Chopped radishes  
Oyster crackers