

-- 2009 --

30th Anniversary Chili Cookbook



Follow the Crowd!

How the Chili Party Got Started

Back in the old days the faculty and staff, plus a few grad students thrown in here and there, would have Christmas or holiday luncheons. The women would have theirs, and the men would have theirs, separately. Usually it would be at a local restaurant.

The men's gathering was getting rather large and a bit of a chore to organize. In 1979, it fell on the shoulders of CJ Solot, Carl Czarniecki, Randy Lacey and Doug Caveney to organize the luncheon. One lunch time prior to the Holiday some of the group were eating lunch at the Depot Restaurant and it just so happened that chili was ordered from the menu. A light went on in their heads and they thought, why not a chili cookoff or party? Doug had just visited his brother in Tucson, Arizona where such things are very popular. And that is how it started.

Lou Meacham was the cook at the Depot and she was kind enough to share her basic recipe. We have played with and modified it over the years and a lot of people have added to the flavor of the chili and the richness of the event.

On a cold windy day in the middle of December, 1979, a tripod with a pot of something steamy hanging from it appeared in the courtyard of Riley-Robb Hall. The venue for the event changed to the Machinery Lab, with tools moved aside and folding tables and chairs set up in every corner (no extra charge for the atmosphere or the heat). Attendance has topped 170 chili-lovers in past years. Sadly, we no longer have the Machinery Lab space available and now have to keep the attendance under 100.

Let the dinner bell ring!



(Recipes that follow are for a 30-Qt pot of chili unless otherwise specified)

Riley Robb Chili – Regular (this is generally a milder chili)

- 5-6 lb lean ground beef }
2 ½ - 3 ½ lb Italian sausage } Brown meat, drain
- 4-5 large bell peppers, chopped }
4-5 large sweet onions, chopped } Sauté veggies in pan with oil
10-12 stalks celery, chopped } until translucent
- 6 – 8 cloves minced garlic
- 2~ #10 cans crushed tomatoes w/liquid
- 2~ #10 cans kidney beans w/liquid (can use pinto beans
and/or some black beans)

2~3 Tbsp black pepper

Salt to taste, use sparingly

1/3 – ½ c oregano

★ ¼ c cayenne pepper

★ 1/3 c cumin

★ 1/3 c chili powder – more or less to taste

1/3 c brown sugar

Cilantro can be added to taste

1 Tbsp Worcestershire sauce

★ 4 – 6 good shakes hot sauce

(Add water or stock if too thick, adjust seasonings to taste)



The Standard Plain-Of' Chili

•The standard for 30 years!!



Riley Robb Chili – Firehose (HOT)

Increase amounts of starred (★ above) items:

Cayenne pepper – from ¼ c up to ~ ½ c

Cumin – add a bit more

Chili powder – from 1/3 c up to ~ ½ c

Hot sauce – add a few extra shakes

Also add 5-6 jalapeño peppers.

Firehose Chili



Combine ingredients, simmer for 1 – 2 hours.

Doug's Sausage Chili

3 lb Italian hot sausage
2 - 3 lb breakfast sausage (bulk)
2 - 3 lb smoked sausage, kielbasa,
anudouille, or any kind you like

Brown meat,
drain

3+ large bell peppers, chopped
3+ large onions, chopped
4 - 5 cloves minced garlic

Sauté veggies in pan with oil
until translucent

1 ½- #10 cans crushed tomatoes

1 ½- #10 cans kidney beans w/liquid (can use pinto beans and/or white beans)

¼ c brown sugar (you can add 1 - 2 Tbsp molasses or maple syrup)

2 - 3 Tbsp cumin, ¼ c cayenne pepper

2 Tbsp oregano, 1 Tbsp black pepper, salt to taste

Hot sauce as needed

Add tomatoes and beans to meats and veggies. Add seasoning as pot temperature increases. Simmer for 1 - 2 hours.

This chili does not have to be real spicy as the meats add a lot of flavor.

Sausage Chili

•Pig out!



Dave's Chicken Chili (use crock pot)

1 lb chicken, cooked (typically two breasts)

2 large bell peppers, chopped

1 large red pepper, chopped

2 large onions, chopped

4 large carrots, 2 stalks celery

Other veggies as wanted

12 Tbsp minced garlic

1 - #10 can crushed tomatoes

1 small can tomatoe paste

1 small can chopped green chilis

1 Tbsp cayenne pepper

2 - 3 Tbsp cumin, 5 Tbsp chili powder

1 Tbsp hot sauce (I use Ring of Fire)

Cut up chicken into small chunks (about 1" size). Add spices, sauce, and tomatoes into large crock pot. Cut veggies into chunks about 1" in size add until crock pot is full to the top. Mix together and turn of crock pot for 4 hours or so. Stir during the cooking to mix flavors. You will know when it is done.

Red Chicken

•SPICY!



Beanless Chili (based on Mrs. Lyndon B. Johnson's recipe)

4 – 5 lb chuck or round beef cut into cubes (not stew meat) } Brown meat
2 lb ground beef } thoroughly, drain

2+ large bell peppers, chopped

2+ large onions, chopped

3 cloves minced garlic

Sauté veggies in pan with oil
until translucent

1 ½- #10 cans crushed tomatoes w/liquid

2 Tbsp cumin, ¼ c chili powder

2 Tbsp oregano

1 tsp black pepper/salt as needed

Hot sauce as needed

Water or stock (broth) if needed

Combine ingredients, simmer for 1 – 2 hours.

Here's the Beef

• NO Beans



Ted's Veggie Chili – Regular

4-5 large bell peppers, chopped

4-5 large sweet onions, chopped

10-12 stalks celery, chopped

3 – 5 cloves minced garlic

Sauté veggies in pan with oil
until translucent

1- #10 can crushed tomatoes w/liquid

2- #3 cans whole tomatoes w/liquid

1- #10 cans beans w/liquid (can combine kidney, pinto, white, black beans)

1 bag frozen mixed vegetables

1 bag frozen peas

Zucchini, summer squash, other veggies of your choice

1 qt vegetable or chicken broth/stock

2 Tbsp oregano

2 – 3 Tbsp cumin

1/3 c chili powder – more or less to taste

¼ c brown sugar (don't over do)

Hot sauce as needed

1 – 2 Tbsp black pepper

Salt to taste, it will need some

Combine all ingredients and simmer 1 – 2 hours or until veggies have softened. You may have to thicken as veggies cook or hold off on adding stock/broth.



Veggie Chili



Lois's Southwestern Chili (white chili)

Great Northern Beans (3- 12 oz. cans)

2 medium or 1 large onion

5 cloves garlic

4 cups chicken broth

2 pounds boneless, skinless chicken breast (shortcut-buy strips)

2-4 oz. cans chopped mild green chiles

1 Tbsp olive oil

2 tsp cumin

1 tsp oregano

1/4 tsp red pepper

2- 12 oz. packages Monterey jack cheese, shredded

Optional ingredients: sour cream, jalapeño slices

Finely chop onion and garlic and sauté in 1 Tbsp olive oil in large sauce pan. Cut chicken into strips and steam or brown in separate skillet. After onions and garlic have sautéed add 3 cans of northern beans along with 4 cups of chicken broth. Shred chicken strips and add into saucepan. Add green chiles, add one 12 oz bag of cheese. Add spices. For a little spicier (hot) chili, use 1/2 tsp of red pepper. For best results let chili cook for about an hour. Be sure to stir occasionally.

Optional when serving:

Top individual servings with more shredded cheese and a scoop of sour cream and jalapeno slices.

Note: I like to add mushrooms to the pot.



Additional Items:

Corn Bread: We had been using a recipe given to us by Nancy Sobel but due to time constraints we have switched to a cornbread mix. To one batch of mix we add 3 – 4 small cans (drained) mild green chilis. Can also add chopped jalapeños. We have also made cheesy cornbread in the past, using a very sharp cheddar and/or pepperjack cheese.

Brownies: Make a lot! With and without nuts.

Soda, Cider, Root Beer

Sides:

Sour cream

Fresh chopped cilantro

Shredded cheddar cheese

Rice can be a good side

(is good to have if chili is too spicy for some)

Crackers

Salsa

Hot sauce

Sliced or chopped jalapeños

Tortilla chips

Chili powder



