

TrailFest Chili Recipe

2006 Woodbridge Chili Cook-off

Ingredients: (makes approx. 4 gallons for Chili Cook-Off)

25 lbs Tri-Tip Beef (cut into small chunks with fat removed)
50 Strips of Maple Flavored Bacon (cut into small chunks)
2 lbs Smoked Sausage (cut into small chunks)
2 lbs Linguica Sausage (cut into small chunks)
3 Smoked Ham Hocks (skin removed)
6 Roasted Jalapeno Chilies (skin removed and chopped after roasting)
3 Large Red Onions (chopped)
3 Large Yellow Onions (chopped)
1 cup Fresh Parsley (chopped)
30 Cloves of Garlic (chopped small)
70 oz. Beef Broth
140 oz. Fire Roasted Crushed or Diced Tomatoes
10T Onion Powder (1) 48 T Chili Powder (2)
20 t Garlic Powder (1) 15 T Cumin (2)
10 T Paprika (1) 2 t White Pepper (2)
2 t Black Pepper (1) 4 T Cilantro Flakes (2)
10 T Emmeril Chili Powder (1) 4 t Oregano (2)
22 oz. Sioux-Z-Wow Gourmet Marinade
½ cup Woodbridge Winery Port
22 oz. Stonewall Kitchen Maple Chipotle Sauce
13 oz. Virginia Gentlemen's Bourbon Hot Sauce
6T Fresh Lime Juice

Directions:

Marinate beef chunks in 3 bottles of Sioux-Z-Wow Marinade for 1 hour.
Brown beef, and add to large pot (including juices) with medium heat.
Pan fry bacon and use some of the grease to lightly sauté onions and half the garlic.
Drain grease; add onions, parsley and ½ of garlic to pot of beef.
Pan fry sausage and remove grease.
Add sausage, bacon and ham hocks to beef mixture.
Add enough beef broth to cover meat. Stir in 1st mixture of dry ingredients.
Bring to a boil and cook for 15 minutes.
Add port, Maple Chipotle, 2nd mixture of dry ingredients, and simmer for 15 minutes.
Roast jalapeno peppers over flame until tender and skin is blackened. Place in covered glass container or closed brown paper bag for 10 minutes. Remove peel and chop small.
Add crushed/diced tomatoes, roasted chilies, and remaining garlic.
Add remaining beef broth for desired consistency.
Cook for one hour on medium heat.
Add Virginia Gentlemen's Bourbon Hot Sauce to taste.
Simmer for 25 minutes on low to medium heat, stirring occasionally.
Turn up heat to light boil and add lime juice.
Add more seasoning or hot sauce to taste, and broth for desired consistency. Enjoy!