

Cook-Off Chili – 2nd place - 2013 Festival

Matt Hanson

Any type of dried pepper

1 Green bell pepper

8 garlic cloves

1.5 lb of sweet onion

2 lbs of ground lamb

2 Tbsp. salt

1 tsp. black pepper

4- 5 Tbsp. Worcestershire sauce

2-3 Tbsp. Liquid smoke

28 oz can of brooks chili beans

1 to 2 qts canned tomatoes

4 Tbsp. Chili powder

2-3 Tbsp. Cumin

Ground cayenne

Tabasco sauce as desired

Day 1 - Reconstitute the dried pepper in water and then bring the liquid down to a concentrate (the type of dried pepper used will depend upon the amount of spice you want). While that is reducing, cut up the pepper, garlic, and onion. Place in a large bowl and add the meat to the bowl. Add salt, pepper, Worcestershire, liquid smoke and liquid from prepared pepper concentrate. Next dig in and mix, should look wet but not soupy. Cover and leave in fridge over night or at least for 4 hours. You want the marinade to get into the meat.

Day 2 - Fry ground lamb in batches and place in a crock-pot. Add the chili beans, 1 qt of tomatoes, chili powder, cumin and cayenne pepper for spice. If it's too meaty add more canned tomatoes. Set crockpot on high and let it cook for a few hours then turn it down to low and let cook for a couple more hours. Taste throughout cooking and add chili powder as needed, I like to add cumin when I add chili powder as well.