**Becky Allen**

**2021 CASI TICC Champion Chili Recipe**

Start 3 hrs. before turn in for judging. Two pot method

Brown 2lbs HEB 80/20 ground chuck with 1 tsp Crisco in a skillet.

Season with Fiesta Spices onion powder and Hot Serendipity.

In a stockpot - 1 can Swanson Beef Broth, 1/2 can Swanson Chicken Broth, and 4 oz water

Add 1 tub Knorr beef stock and 6 shakes of Louisiana Gold hot sauce.

Bring to boil and add dump #1. Let spices dissolve then add

1 can Hunts Tomato Sauce. Gently boil for 15 minutes add in meat that has been well-drained.

Cook at a low boil for 30 minutes then turn off. Let stand until 1 hr before turn in. Bring back to boil and add Dump #2.

30 minutes before turn in chop meat to the desired size, check liquid, salt, and spice. Turn off when done.

**Chili Spice Mixture – blend**

1 1/2 TBS Mild Bill’s San Antonio Original

2 TBS Mild Bill’s San Antonio Red

2 TBS Mild Bill’s Cowtown Gold

1 TBS Mild Bill’s RT

**Dump #1 – blend**

4 TBS Chili Spice Mixture - Measure 3 TBS for Dump #2 and use the rest for Dump #1

1 tsp Chicken granules

1 tsp Cumin

1/2 tsp Fiesta Spices granulated Garlic

1 TBS Fiesta Spices granulated Onion

1 pinch Black Pepper

1 pinch White Pepper

1 pinch cayenne

2 pinch Mild Bill’s Red Jalapeno Powder

1 pinch Mild Bill’s Mexican Oregano

1 pinch Salt

1 pkg Goya Sazon

**Dump #2 blend**

3 TBS Chili Spice Mixture

1 tsp Fiesta Spices Granulated Garlic

1 TBS Fiesta Spices Cumin

1 pkg Goya Sazon

1/2 tsp Brown Sugar

1 pinch Salt