

# Preparing Competition Chili

By Ray Calhoun

## INTRODUCTION:

This information will help you cook better chili while learning the ways of the cookoff world. Some of you will claim to already know much more than this, some will pout over revealing tips that previously had to be learned the hard way, others will scoff, most will ignore, and perhaps a few will be aided in preparing a good bowl of red. These tips work (sometimes), and may help you prepare a bowl of good chili fit for the gods that will cause Chiligula (the diety of chili) to smile upon you.

## CHILI IS A SIMPLE DISH

The simplest chili probably is meat, peppers (now finely ground as a powder for convenience), cumin (also called comino) and garlic.

As chili evolved other ingredients were added such as onions, paprika for color and (in some recipes) a touch of tomato sauce. Fresh hot peppers (such as jalapeno and serrano), red (cayenne) pepper and black pepper added “bite”.

Spices subsequently showing up in recipes included oregano (used sparingly to avoid a spaghetti sauce taste), coriander, marjoram, thyme, bay, white pepper, dry mustard, celery and cilantro. Other ingredients sometimes found included masa, beer, sugar, chocolate, carrots and bell peppers. In this manner a simple dish became a complex and perhaps strayed from its simple-dish heritage. With such a plethora of ingredients, it’s perhaps wise to recall an old axiom that states: “To improve your chili, remove an ingredient.”

One can research old chili recipes back over 85 years and find mention of cut meat, neutral-surface pots, brand name chili powders and the ounce per pound ration of spices to meat. Most tips in this booklet were compiled over a decade ago, but still are timely.

## GOAL: To Make a Consistently Good Chili Each Time

A simple, all-dry ingredients, no mistake chili often will do well in competition and is a lot less trouble to prepare than fresh ingredient chili. The dry spices and seasonings remain the same but onion powder and/or dried onion flakes are used in lieu of fresh onion, garlic powder replaces fresh garlic and, if desired, bouillon cubes add a stock-based flavor. For greater uniformity, dry ingredients can be measured and pre-mixed. Fresh spices add flavor power. To extend freshness, bulk chili spices can be kept in the refrigerator or freezer. Weigh and/or measure to be sure that you have the correct amount of meat for your particular recipe. The preparation process using a neutral surface pot remains similar no matter what type of chili is prepared. There are many good chili recipes. There is a lot of commonality among good chili recipes, so don’t be misled by the myth of the “secret” chili recipe that will win all.

Always remember that anyone can cook your recipe but that no one else can cook your chili. Two cooks preparing the same recipe at the same time using the same ingredients will end up with two different pots. It's nearly impossible even for the same cook to make the same chili two times in a row. This is why you should try to eliminate as many chance factors as possible through weighing, measuring and following a certain routine. Some call this "chili by the numbers" but the preplanning methodology works. Your process should be easily repeatable for the goal is consistently to prepare tasty, no mistake chili. Such a chili will do well.

## COMPETITION CHILI ISN'T ALWAYS THE SAME AS HOME CHILI

CASI contest-style chili is a combination of meat, seasonings and spices in a smooth liquid gravy. It contains NO beans or other "fillers". Finely cut meat seems to be preferred to ground meat (although some cookoffs advertise as ground meat only). The chili contains very little or no grease.

Winning chili must look good, smell good and taste good. Because the judging process takes a couple of hours, chili must retain its color, consistency, aroma, taste and afterbite while hot, warm, lukewarm and then cool in a styrofoam judging cup. The chili should be free of grease. The meat and gravy also must look good in the small plastic teaspoons used for judging.

The chili must first get past the preliminary judging. Preliminary and semifinal judges can be cookoff entrants, so in these rounds the chili may be judged by preparers. Final judges are often celebrities and/or local personalities, nonchiliheads and others who are just looking for good chili. Exotic, strange concoctions will not appeal to them.

## GET READY

### PRE-COOKOFF ACTIVITIES – DO A DAY OR TWO AHEAD:

#### Meat:

1. Use only high-quality lean beef. Beef chuck works well because it cooks in a reasonable length of time and makes a good looking glossy gravy. A good cut is the chuck tender, which is sometimes known as a “mock tender”. When sliced, it is called chuck steak. Chuck roast also can be used. Cuts from the round also can be used but are not as desirable because round takes longer to cook and it is so lean that it is more difficult to get a good looking stock (gravy). NOTE: Some cooks have used a bit of fresh lean pork with the beef. To avoid marking the chili because the cooked pork pieces appear whitish, cooks wanting a pork flavor float a lean pork chop in the stock, subsequently removing the cooked chop (and having it with lunch). Avoid exotic meats. Use only the best lean beef you can find. Handle carefully (chill or freeze) to avoid spoilage.
2. For each pot of chili, you will need to end up with some three (3) pounds of finished chili meat which means that you will need to begin with more (4 to 4 ½ pounds) of uncut, untrimmed meat per pot. If you cook regularly, the three-pound amount is good compromise. Some cook even less (1 ½ lbs.). Larger amounts of meat per pot make a chili that is easier to spice and adjust flavoring, but the cost is higher. If you reduce the meat to the one-to-two pound range, the spicing becomes much more critical and it becomes difficult to adjust flavoring because there is little margin for error. Three pounds of meat will make sufficient chili to fill a judging cup and have enough remaining for spectator samples.
3. Meat – Cut or Ground? It takes a lot longer to hand cut the meat (rather than using chili grind). Selecting cut meat allows you to control the quality of the product. Coarsely ground meat (chili grind) also makes a good tasting chili (and so does hamburger, but hamburger rarely does well in contests). Some cookoffs advertise ground meat (chili grind) only. Any advantage probably comes from cubed meat seeming to have a better appearance to judges. Some cooks mix cut and ground meat. Ground meat can be used when making a large quantity of chili where you will need 25 to 50 pounds of meat and cutting that much meat becomes impractical. The tendency is to use ground meat for home chili and cut meat for competition.
4. Trim meat of fat, gristle and connecting tissue such that you end up only with pieces of lean meat. Winning competition chili is a no grease chili, so starting with lean meat reduces grease buildup. Some chili recipes use suet with the meat (claiming that suet adds flavor and helps break down the chili powder) but suet is not recommended for competition chili because it adds to the grease amount and can result in a strong “off” taste if the suet is old.
5. Cut lean meat into pieces (roughly cube-shaped) about the size of the tip of the little finger. The pieces should be similar in size but the cut needn’t be too precise as “computer-cut” cubes can make it appear that you overdid it. However, if you like precise cubes, cut

partially frozen meat. These small pieces of cut meat are used for appearance in that they are small enough to look good on the small plastic teaspoons used in chili judging.

Meat size sample:



6. Allow a couple of hours to cut the meat. Use a sharp knife. A boning knife works well. You may wish to reserve the scraps and trimmings to make stock. If you cut meat more than one or two days before use, freeze it. If you freeze the meat remember to take it out the night before the cookoff so that it will have time to thaw. Having to begin with a package of frozen meat is annoying and lengthens cooking time.
7. You will need some three (3) pounds of read-to-cook cut meat per pot. You can weigh the finished product or, better yet, put meat in a regular quart-size freezer bag. When full, the bag holds three pounds of finely cut chili meat. Knowing that you have the correct amount of meat for the recipe you use means that you will not have to adjust spicing for meat weight variations.

#### STOCK (Optional)

1. The scraps and trimmings left from cutting the meat make a good stock. While many cooks just use water or canned stock, the stock doesn't cost any extra and it may add to the chili.
2. Cover the scraps and trimmings with unsalted water and bring to a boil. Cook the stock (simmer) for a couple of hours, strain into a bowl and cool. After stock is cold in refrigerator, any fat will have solidified and darker particles will have settled to the bottom. From the cold stock, remove fat and strain the clear stock into a quart jar. Keep cold. You will need a cup or so (8 oz) per pot at the start. Add as needed to just cover the meat. A quart is enough for two pots of chili. NOTE: Chili can quickly spoil if left long at ambient temperatures. Heat and/or chill quickly. Keep stock and uncooked meat on ice until needed. Some cooks have been known to cook chili, chill it to age a bit, and then reheat; however, the chili should not be allowed to remain long in the spoilage temperature range. A fermented chili is quite a site, bubbling away with no heat applied (and it tastes worse than a new entrant's first cookoff pot)!

#### BEANS AND SUCH (No-No's)

1. Even though your personal preference may be otherwise, competition chili contains NO BEANS or other fillers. The rules clearly state, "No Beans, macaroni, rice, hominy, or fillers of any other type will be acceptable!"
2. Regular commercial chili powder is permissible, but complete commercial chili mixes are forbidden.
3. Use fresh spices (spices stay fresher if stored chilled). Compare various chili powders to find those you prefer by placing a tablespoon of each in a cup and filling each cup with boiling

water. Stir, let settle, then taste each of the solutions (while hot, warm and cool for taste varies with temperature).

4. Also, remember that all chili must be cooked on site the day of the cookoff from scratch. “Scratch” being defined as starting with raw meat.
5. Avoid excessive use of monosodium glutamate, also known as MSG or “Accent”. Bouillon cubes and some chili seasonings contain MSG so that a MSG-buildup can occur and give your chili an “off” taste. Another tip: Some say that a chili that turns bitter can be aided with a few drops of fresh lime juice.
6. Some cooks use masa harina (corn flour) as a chili flavoring agent or tightener. Sometimes masa is viewed as being a “filler”. Masa isn’t recommended because it flavors the chili and gives a “tamale” taste. To tighten a soupy chili, one can use arrowroot mixed with a little water as slurry (or cornstarch, flour or powdered gravy starches such as “Bisto”). Arrowroot is tasteless and a much smaller amount is needed for a given amount of tightening. Use it sparingly and at the end because starch thickeners scorch easily. Add the slurry, bring to the simmer point, stir and the chili will thicken. Arrowroot is found in the store spice section. If you have to use it for thickening, start with a teaspoon or so. For a chili not in need of thickening a few drops of slurry will add a nice gloss to enhance the appearance of the chili gravy.

#### PRE-COOKOFF ACTIVITIES – ON MORNING OF COOKOFF (Optional Touches)

##### ONION/GARLIC:

1. Although onion powder/flakes and garlic powder work quite well in consistently making a no mistake chili, you may wish to try fresh onions and garlic instead. If so, on the morning of the cookoff, peel and finely chop one medium onion per pot (3 lbs. of meat). Mince finely five (5) peeled cloves of fresh garlic per pot. These can be used as is, but it is not recommended. Although the finely chopped onions will break down OK as the chili cooks, the garlic pieces will not break down very well and hence will mar the appearance of the chili.
2. A better way is to puree the onion and garlic together in a food processor or blender. Do this on the day of the cookoff because the pureed onion-garlic mixture doesn’t keep well. It develops an off taste and funny color if stored overnight. Put puree in a jar and put in cooler on ice until needed.
3. Peel a couple of cloves of fresh garlic. Wrap in a baggie and set aside with your other get-ready items. You will subsequently crush and use these garlic cloves to help season your judging cup (to help lessen the plastic taste/aroma of a styrofoam judging cup).

## FRESH HOT PEPPERS:

1. To add additional bite and flavor, you may wish to use a couple of fresh serrano, jalapeno or cayenne peppers per pot. However, recall that peppers may impart a characteristic flavor to the chili. Some cooks just float the whole pepper in the pot and others slit the peppers for added kick. A risk in these practices is that a pepper may break down and spill pepper seeds into the chili. Since seeds in the chili are a no-no in the judging cup, they must be removed from the chili. One way around this is to puree fresh peppers in water. Strain and discard pepper residue. Caution, spiced water is quite potent. Another way is to deseed the peppers. It's a chore, but remove stems, cut peppers in half lengthwise and remove seeds. No seeds should appear in chili. Seeds can be removed with a teaspoon. Do seed removal under running water or outside – fumes are tough. Thoroughly wash hands afterward. These pepper pieces are floated in chili for an hour or so to add bite to the meat. They are removed before they can break down and spoil appearance of chili. Be sure to count the pieces when you put them in and recount upon removal to be sure you've got them all out. Do not use any bell peppers in chili.
2. Wrap and store these pepper pieces in a baggie (along with your cup seasoning garlic cloves) and keep cool until ready to use. Note: You can omit fresh hot pepper pieces, if desired. You also can use onion powder and garlic powder equivalents in place of fresh onions/garlic.

## PRE-COOKOFF ACTIVITIES ON MORNING OF COOKOFF BEFORE YOU LEAVE

### Packing Checklist:

1. Cooking table, chairs, etc.
2. Stove, such as a two-burner camp stove (Coleman or equivalent and fuel, and/or a propane camp stove (and fuel). Check the stove out ahead of time to be sure that it works OK.
3. Cooking Pots and Lids. Pots do not have to be large, just big enough to comfortably hold 3 pounds of meat each. Use a neutral surface (such as porcelain coated, enamel, anodized aluminum or stainless steel) heavy bottom pot. **NO BLACK IRON POTS** because iron imparts a taste to chili. Note: From time to time, some cooks experiment with using pressure cookers (which greatly reduces cooking time), but the vast majority of competition cooks do not use them.
4. Stirring spoons, measuring spoons, can opener, paper towels and matches. Camera to get pictures of you getting trophy.
5. Chili spices and plain salt (non-iodized).
6. Small (8 oz) can of tomato sauce (use one per pot). You might wish to try unsalted. Some cooks use tomato puree for a thicker chili. Remember that tomato puree or paste is more concentrated than sauce, so adjust accordingly. Also, salt can always be added but not easily removed. TIP: A pinch of sugar takes the edge off of tomato.
7. Water – take plenty. Caution, some store-bought water in plastic bottles can get a “plastic” taste.
8. A little bit of fresh cooking oil (Mazola, etc.). Do not use suet! The quality and flavor of suet tend to be inconsistent and a strong suet taste can overwhelm an otherwise good chili.
9. In the cooler on ice, pack the following:

- a) Chili Meat: 3 pounds per pot, cut into lean cubes with no fat or gristle, pieces to the size of end of little finger (or chili grind if you prefer).
- b) One (1) quart jar of water and, if desired, a quart jar of strained unsalted beef stock made from trimmings.
- c) Fresh hot peppers to float in chili. Two peppers, each halved and seeded per pot will work for openers. That's four pieces (halves) per pot. Optional: You may vary the quantity and type of peppers as you like, but be careful.
- d) Two cloves of peeled fresh garlic (wrapped) to crush and place inside judging cups to season cup and lessen plastic taste and aroma of styrofoam.
- e) Pint jar containing pureed onions/garlic done on morning of cookoff (1 onion and 5 cloves of garlic per pot) – optional.
- f) Libations.

## COOKOFF DAY

### TIPS FOR THE DAY:

1. Run checklist again. Be sure you have everything.
2. Arrive well ahead of time. If you are a newcomer, arrive at cookoff site at least 4 hours ahead of turn-in time. This allows you to set up and also to attend the cooks' meeting where you will be briefed on cookoff rules and procedures.
3. Don't start cooking too soon. Many new cooks will begin too soon. You only need some 2 ½ hours to cook competition chili. For a 2 p.m. turn-in, light fire around 11:30 a.m. With high-quality lean meat in small pieces, and only 3 pounds per pot, the chili will cook in a couple of hours after reaching cooking temperature.
4. Avoid excessive libations until after chili is in the judging cup; this reduces the temptation to mess around with the chili, and also allows you to remember what you did to win.
5. Don't give away all your chili prior to turn-in time; keep enough for judging.
6. If you want to really learn more about chili, volunteer for preliminary judging. One judging session teaches more than ten cookoffs.
7. Remember, to make a winning competition chili you must first make a NO MISTAKE CHILI. Chili basically is a very simple dish. Chili must: LOOK GOOD, SMELL GOOD and TASTE GOOD. If in a competition, it must do so lukewarm in a styrofoam cup. It also must look good on as small plastic teaspoon used for judging and tasting. Chili that doesn't win violates one or more of the three basics.

### SOME TIPS:

1. Don't put beer or booze in chili as it affects aroma and taste as chili cools in the judging cup.
2. Similarly, chili should have no grease on top of the judging sample because it doesn't look good as the chili cools in the judging cup. The use of suet (or other strong-flavored agents such as olive oil or lard) is discouraged because the chili can develop a strong or "off" taste. However, some cooks add a teaspoon of shortening (Crisco) prior to turn in to smooth and shine the gravy. Also, check salt level. Most of the commercial chili powders no longer contain salt so you may have to compensate. However, canned stock and bouillon cubes do contain salt (a bouillon cube is approximately 1 teaspoon of salt and also contains MSG).
3. If your chili appears grainy and not smooth, check your chili powders to see how coarsely they are ground. Coarse chili powders may need to be sieved, or get an electric coffee grinder to use only for spices. Some cooks, just before turn-in, remove gravy from meat, whip the gravy with a blender or food processor, and recombine with the meat. This supposedly makes the gravy smoother and refreshes the flavor. Competition chili is



concentrated. A 3-pound recipe contains some 10-15 tablespoons of various powders, herbs, spices and seasonings yet averages only 2 cups of gravy.

4. Remember that the judging will take a couple of hours and the chili must remain tasty in the cup throughout the judging period. The chili will be warm when the preliminary judges get it, but it may have cooled by the time the final judging occurs.
5. As chili cooks, the taste may change. Saltiness seems to lessen so that what the preliminary judges taste may be different from what final judges taste. Remember, some or all of the final judges may be celebrities or nonchiliheads. They like good tasting chili rather than exotic or strange concoctions. Chili must LOOK GOOD, SMELL GOOD and TASTE GOOD.

### COOKING THE CHILI

#### START:

1. When you receive your judging cup, open, remove and sign the number slip or ticket from inside, and put safely away because you will need it if your number is called as a winner. To the judging cup add a crushed clove of garlic. The garlic fumes will help reduce the styrofoam influence. Remove this clove before filling cup later with chili.
2. Check your setup to see that you have everything you need. The following process will work with most any chili recipe. At the appropriate time (some 2 ½ hours prior to turn-in), LIGHT YOUR STOVE.

#### BEGIN CHILI:

1. Add just enough oil to lightly coat pot surface.
2. Add meat and sear briefly. Stir.
3. Add onion/garlic and stir.
4. Add tomato sauce (8 oz. can) and stir.
5. Add initial seasonings and stir.
6. Add just enough water (or stock) to cover meat (about a cup – 8 oz.). It will get soupier as heated so don't add too much at first. When cooking, meat should just be covered.
7. Count and add fresh seeded jalapeno or serrano pepper pieces (if desired).
8. Cover and cook (simmer). Stir every now and then. Add liquid as needed.

#### ONE HOUR LATER

1. Remove fresh peppers. Count to be sure you've removed all of them; leave no remnants in the chili.
2. Add about half of your regular chili spices (chili powder, cumin, etc.). Stir. Chili should thicken a bit. Add liquid as needed. Not too much, chili shouldn't be too soupy.

3. Cover and simmer. As you add more chili spices, stir more often. Cook until meat is tender but intact. Too long and meat can break down to mush and be unattractive. Stir more often to prevent scorching. A scorched pot won't win.

#### HALF HOUR BEFORE TURN-IN

1. Add most of remaining chili spices and stir. Reserve a tablespoon or so of spices in case you need to add a kicker just prior to turn-in.
2. Add salt if needed. Add liquid if needed. Chili should now have a good consistency gravy. Remove any grease from top.
3. Cup seasoning. Prior to turn-in, remove fresh garlic clove from cup. Some cooks add hot water or broth briefly to the cup. Empty any liquid and take a chili sample and put in judging cup. This seasoning chili is used to reduce the influence of styrofoam surface on chili.
4. Let sit in cup and cool. Taste this seasoning chili just prior to turn-in because it will have aged and blended similar to what is would be on a judging table. This taste will tell you whether you need to add any additional spices or salt to your chili still in the pot prior to turn-in. Remember that at turn-in time, your judging chili may be a bit saltier than you ordinarily like, but that the salt taste will lessen as the chili sits in the judging cup. NOTE: Salt is easy to add but difficult to remove. Some say that a too salty chili can be helped by adding a raw potato (later removed) to the chili as it cooks. The potato is said to absorb salt.

#### AT TURN-IN TIME:

1. Discard seasoning chili from your judging cup. If you choose to keep it, don't put seasoning chili back in the cooking pot until after your real judging chili is removed from the cooking pot and placed in the judging cup.
2. Wipe top portion of inside of cup, being careful not to scratch or mark the cup surface. Check to see that the cup exterior is clean (and not marked with chili spots, etc.)
3. Take a crushed clove of fresh garlic (the one you previously removed from the judging cup will work fine) and rub the interior surface of cup lid – being careful not to scratch or mark lid. Also, rub top interior surface of cup. This imparts an additional aroma to cup prior to adding judging chili.
4. Check you chili one last time. Correct the seasoning if needed but use discretion. Lots of chili has been messed up at the last minute by nervous cooks. If you think it needs it, you can add a chili-spice kicker. Check the saltiness carefully.
5. Observe the weather conditions and ask yourself what kind of chili flavor would best fit the day. For example, if the weather is hot and the cooks (who can be preliminary and/or semi-final judges), officials and final judges have been consuming libations, you can use more salt (and some say you also can use more hot pepper bite but use your own judgement when it comes to heat) than if the day is cool and/or damp. For cool/damp days, a spicier chili may be in order. Humidity also is said to affect the taste you want on a particular day (and some say chili tends to be grainy in high humidity).

6. Fill the judging cup to an inch or so of top. Contents should have a bit more liquid (gravy) than meat (and no grease), because judges sample the liquid gravy more than they eat meat pieces. The judges usually use small plastic teaspoons so the chili must fit neatly on this type of spoon.
7. Check again to see that all is well with your judging cup. The secret number should be securely affixed to the cup exterior. Your matching signed number ticket should be removed from the cup interior and put safely away. The cup should not be conspicuously marked or smudged with chili. The cup exterior should be clean and unmarred.
8. Turn in chili and await results. Places for the top ten chili winners and the top three showmanship winners must be announced. Chili numbers that make the final judging table also are customarily announced. Be patient because judging will take a couple of hours. Volunteer to be a preliminary judge. You will learn much about chili through judging.

MAY CHILIGULA SMILE UPON YOU!!

For more information about CASI,  
please check out our web site at  
[www.casichili.net](http://www.casichili.net)

On the following pages are recipes from CASI Terlingua Champions.  
Bon Appetite!

# 2000 Terlingua International Chili Championship Winner

## Dixie Johnson Lamar, Missouri "Bess's Best Chili"

I am Dixie Johnson, and along with my husband Junior live in Lamar a small town of 5500 people located in the very Southwest part of the State of Missouri. In 1994 I retired from The United States Department of Agriculture working 36 years for Agriculture Stabilization & Conservation Service.

Lamar is the Birthplace of Former President Harry S Truman / with Junior calling his Chili "Ole Harry T's" .....with us living on Truman Avenue, and 5 Blocks from the Birthplace I chose to name my Chili after Former First Lady Bess Truman .....calling it "Bess's Best Chili".

After watching Junior cook for 2 years, my interest in Chili had grown and I wanted to get involved, in 1986 I joined CASI and in 1987 was one of the Co-Founders of the Mo/Kan Chili Pod. I believe in CASI and try to support it in every way I can.

We have attended Terlingua every year since 1986, and only missed 2 Great Peppers Meetings since 1987. Chili has taken me to 10 states and Washington D.C.. I am the past winner of several State Titles but I have also left many cook-offs in 14 years with nothing, Never Give Up On Your Chili!

The friends and memories I have made and accumulated over the years associated with Chili .....No Amount of Money on this Earth could replace.

Dixie Johnson  
Mo/Kan Chili Pod  
Lamar, Missouri

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### Dixie's Championship Recipe

Gray 3 pounds of cubed beef chuck tender (or chili grind) in 1 TBSP Crisco

#### Add

1 Can - 8 oz Hunt's Tomato Sauce  
1/2 Can - 14-1/2 oz can Swanson Chicken Broth  
1/2 tsp - Cayenne Pepper  
2 tsp - Wylers Chicken Instant Bouillon  
1 tbsp - Pendery's Fort Worth Light Chili Powder  
2 - Serrano Pepper (seeded)  
1 Can - 14-1/2 oz Swanson Beef Broth  
1-1/2 tbsp - Onion Powder  
2 tsp - Wyler Beef Instant Bouillon  
1 tsp - Pendery's Cumin

Bring to a boil and cook for about 1 hour (depends on whether you are using cubed or ground meat). Remove the peppers and add the following:

3/4 tsp - Pendery's White Pepper

1 Packet - Sazon Goya  
1/4 tsp - Salt  
3 tbsp - Gunpowder Foods Texas Red Chili Powder  
1 tsp - Garlic Powder  
1 tbsp - Pendery's Cumin  
2 tbsp - Pendery's Fort Worth Light Chili Powder

Adjust liquid with remainder of chicken broth or water. Cover and cook for 30 minutes. Add the following:

1/4 tsp - Brown Sugar  
1 tbsp - Pendery's Fort Worth Light Chili Powder  
1/4 tsp - Gunpowder Foods Hot Stuff  
1 tsp - Pendery's Cumin

Reduce heat and simmer/cook for 10 to 15 minutes. Adjust chili final taste for salt and front and back heat.

Gunpowder Spices - 1-800-PEPPERS - Website: [BIGBRUCE.COM](http://BIGBRUCE.COM)  
Pendery's Spices - 1-800-533-1870 - Website: [PENDERYS.COM](http://PENDERYS.COM)

# 1999 Terlingua International Chili Championship Winner

## Bob Coats Irving, Texas "Out O Site Chili, Too" Bottom of the Barrell Gang

I started cooking in 1980 with Doris Kitterman, who later became Doris Coats. My first points came that year at the Waxahachie, Texas Cow Creek Cookoff, at which I took 3rd place, which were the only points I received that year.

I have been blessed to have placed in the top 10 at TICC 6 times since 1981.

My honey hole cookoff is Chilimpiad, the Texas Men's State Championship Cookoff. I am the 1999 winner and have placed in the top 20 on 12 occasions.

Doris and I have cooked the country over and have had some limited success. With a coach like Doris success just seems to follow.

I am a chili grind activist and would like to see it become the required type of meat cooked at all cookoffs, including championships.

I support CASI completely, even though it does not always agree with me. I am a Life Member of CASI, number L002, and believe that if you cook or vote in a CASI event or election you should be a dues paying member.

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### Bob's Championship Recipe

Gray 2-1/2 pounds of cubed beef chuck tender in 1 TBSP Crisco

#### Add

1 Can - Swansons Beef Broth

1/2 Can - Swansons Chicken Broth

1 - 8 oz Can - Hunts Tomato Sauce

Float 2 Serrano Peppers

Bring to a boil and add the following:

#### First Spices

2 TSP Granulated Onion

1/2 TSP Cayenne

2 TSP Wylers Beef Granules

1/4 TSP Salt

2 TSP Wylers Chicken Granules

1 TBSP Pendery's Fort Worth Light Chili Powder

2 TBSP Gunpowder Foods Texas Red Chili Powder

Cover and cook 1 hour - squeeze peppers and discard pulp

#### Second Spices

2 TSP Pendery's Ground Cumin

2 TSP Granulated Garlic

1/4 TSP Gunpowder Foods Hot Stuff

2 TBSP Gebhardt Chili Powder  
1 TBSP Pendery's Fort Worth Light Chili Powder  
1 Packet Sazon Goya  
Adjust liquid with remainder of chicken broth, if necessary  
Cover and cook 30 minutes

**Third Spices**

1 TBSP Gebhardt Chili Powder  
1 TSP Pendery's Ground Cumin  
1/4 TSP Granulated Garlic  
1/4 TSP Cayenne  
1/4 TSP Brown Sugar  
Reduce heat to a slow boil  
Cook 10 minutes  
Adjust Salt, Cayenne, and Gebhardt Chili Powder to taste

Gunpowder Spices - 1-800-PEPPERS - Website: [BIGBRUCE.COM](http://BIGBRUCE.COM)  
Pendery's Spices - 1-800-533-1870 - Website: [PENDERYS.COM](http://PENDERYS.COM)  
Bob Coats E-Mail: [REDCOATS@HOTMAIL.COM](mailto:REDCOATS@HOTMAIL.COM)

# 1998 Terlingua International Chili Championship Winner

**Carol West**  
Wylie, Texas

Brown 1-1/2 pounds of mock tender, cubed.

Add 1 can beef broth, 1 8-oz can tomato sauce, Dump #1, and cook until the meat is tender.

## **Dump - 1**

1/2 TBSP Paprika

1/2 TSP Cayenne

1/2 TBSP Onion (powder or granules)

2 Cubes Chicken Bullion

2 Cubes Beef Bullion

1 TBSP Carol West Chili Powder (Available from Pendery's)

Thirty minutes before turn in time add Dump #2

## **Dump - 2**

2 TSP Cumin

1 Package Sazon Goya

1/8 TSP Brown Sugar

1 TSP Garlic (powder or granules)

1/8 TSP White Pepper

3 TBSP Carol West Chili Powder (Available from Pendery's)



# 1997 Terlingua International Chili Championship Winner

**Glenn Dickey**  
Arlington, Texas

- (1) Brown 2-1/2 pounds of mock tender, cubed, and then drain.
- (2) Simmer meat in 1 can Swanson Beef Broth and 1 8 oz can Hunts Tomato Sauce for 40 minutes.
- (3) Now add your first dump of:
  - 1 tbsp - Beef Bouillon Crystals
  - 1 tsp - Chicken Bouillon Crystals
  - 1 tsp - Cayenne Pepper
  - 1 tbsp - Granulated Onion
  - 2 tbsp - Paprika
  - 1 tbsp - Fort Worth Light Chili Powder
  - 1/2 tsp - Jalapeno Powder
  - 1/2 tsp - Salt
- (4) Cook until meat is tender.
- (5) One half hour before turn in add second dump of:
  - 2 tbsp - Genhardts Chili Powder
  - 2 tbsp - Fort Worth Light Chili Powder
  - 2 tbsp - R.T. Chili Powder
  - 1/2 tsp - White Pepper
  - 1 tbsp - Cumin
  - 1 tbsp - Powdered Garlic

# 1996 Terlingua International Chili Championship Winner

## Bo Prewitt North Little Rock, Arkansas

I started going to chili cookoffs in 1980 at the Arkansas State Championship. I was part of the "Playboy" Chili Team, even though I didn't cook then. We didn't win a lot of cookoffs, but we sure had fun.

My employer, Golden Eagle of Arkansas, Inc. (The Anheuser-Busch distributor for Pulaski County), is the sponsor for the Arkansas State Chili Cookoff and has been since its inception. So, Bill Wilkerson and his wife, Toni, and I started the "Mardi Gras" chili team.

In 1989 I qualified for the first time with Wes Richey's (1985 CASI Championship) recipe.

I later found a recipe called "Southern States" which I modified and I still cook with it today.

November 1, 1996, became my favorite day in the "chili" world by winning the CASI Terlingua International Chili Championship. On that day I cooked chili as well as did "show". My chili almost burned twice that day. Thankfully Erma Smith of Ft. Smith, AR and Ruth Ann Curtis of Oklahoma warned me in time.

So, a word of thought...."How many times have you won a cookoff from just letting the chili cook and leaving it alone?"

Meat - 2-1/2 pounds of cubed (1/2") chick tender, cubed (1/2") top sirloin roast, or ground chuck

### Section 1

1/4 tsp - MSG/ACCENT  
1 tbsp - Onion Granules  
2 tsp - Garlic Granules  
2 tsp - Beef Bouillon Crystals  
2 tsp - Chicken Bouillon Crystals  
1/4 to 1/2 tsp - Red Pepper (Cayenne)  
1/4 tsp - White Pepper  
1 tbsp - Paprika  
1/2-8 oz can - Unsalted Tomato Sauce

### Section 2

2 tbsp - Fort Worth Light Chili Powder  
1 tbsp - Gebhardts Chili Powder  
1 pkg - Sason  
1/2 tsp - Brown Sugar  
1 tsp - Catsup

### **Section 3**

1 pkg - Sason  
1 tbsp - Fort Worth Light Chili Powder  
2 tbsp - Gebhardts Chili Powder  
1/2 tsp - MSG/ACCENT  
1-1/2 tsp - Ground Cumin

### **Section 4**

1/4 tsp - Red Pepper  
2 tsp - Fort Worth Light Chili Powder  
2 tsp - Gebhardts Chili Powder  
1-1/2 tsp - Cumin  
1 tsp - Garlic Granules  
1 tsp - Onion Granules  
1/2 tsp - Beef Granules  
1/2 tsp - Chicken Granules

(1) This is a 3 hour recipe. Brown and cook meat 1/2 hour.

(2) Add Section #1 spices with a can of beef broth, cook for an hour, add tomato sauce, and cook 45 minutes.

(3) Add Section #2 spices and cook for 15 minutes.

(4) Add Section #3 spices and cook for 15 minutes.

(5) Add Section #4 spices and cook for 15 minutes.

Hints: Add water as you cook but don't let it get too thin. If you can taste it without adding spices, go ahead. If you can't, then don't. Spices and Sason obtained through Pendrey's - 1-800-533-1870.

# 1995 Terlingua International Chili Championship Winner

**Colleen Wallace**

“Sierra” Chili

Dallas, Texas

**Colleen lives in Dallas with her family. She took up chili cooking as a hobby that had a purpose, supporting charities, a good excuse to go to some interesting places and enjoy the camaraderie of fellow cooks while helping those in need. She supports this habit by working as a physical therapist at Presbyterian Hospital in Dallas**

Meat - 2-1/2 pounds of chuck mock tender cubed or chili grind.

(1) - Brown in 1/2 teaspoon Crisco with seasoned salt.

(2) - Add 1 can Swanson Beef Broth, 1 8 oz tomato sauce and water to cover meat plus 1 inch (add water as needed).

(3) - Low boil for 1/2 hour and add:

1 tbsp - Terlingua Won Chili Powder

1 tbsp - Granulated Onion

1 tsp - Granulated Garlic

1/2 tsp - Cayenne Pepper

1/4 tsp - Ground Jalapeno Pepper

1 tsp - Beef Bouillon Granules

1 tsp - Chicken Bouillon Granules

1/2 tsp - Salt

(4) - Slow bubble for about one hour or until meat is tender and add:

4 tsp - Cumin

1 tsp - Granulated Garlic

1/4 tsp - Black Pepper

1 package - Sazon Goya

6 tbsp - Colleen Wallace Chili Powder

1/4 tsp - Brown Sugar

(5) - Slow bubble for 45 minutes

Call Pendery's at 1-800-533-1870 to order some of my special chili powder. Ask for "Colleen Wallace Chili Powder"

# 1994 Terlingua International Chili Championship Winner

## Jim Hedrick "Doc J's" Chili Roanoke, Virginia

Part One: 3 lbs. chuck  
1 can beef broth  
1 can chicken broth  
1 can (8oz) tomato sauce  
1 Tbsp. granulated Onion  
2 tsp. beef bouillon  
3 Tbsp. chili powder  
1 tsp. chicken bouillon  
1/4 tsp. red pepper  
1 tsp. jalapeno powder

Part Two: 1/4 tsp. black pepper  
1/2 tsp. onion powder  
2 tsp. granulated garlic  
1/4 tsp. white pepper  
1 Tbsp. ground cumin  
1/4 tsp. red pepper  
3 Tbsp. chili Powder

Part Three: 2 Tbsp. Chili Powder  
1 tsp. ground cumin  
1/4 tsp. red pepper  
1/4 tsp. salt  
1/2 tsp. MSG

Instructions: This recipe takes 3 hours to cook. Brown meat in small amount of oil or Crisco. Add tomato sauce and enough broth to cover meat. Bring to a boil, reduce heat to a simmer and add remainder of part one. Simmer until meat reaches the proper consistency. Turn off fire and LEAVE COVER ON until 45 min before turn in. Then turn on heat and return to a simmer.

At 30 min prior to turn in, the ingredients in part two, stirring well.

At 15 min prior to turn in the ingredients in part three, stirring well.

**1992 and 1993  
Terlingua International Chili Championship Winner**

**Cindy Reed**  
"Cin-Chili" Chili  
Houston, Texas

*Cindy Reed of Houston, Texas, made history by winning two consecutive championship titles in 1992 and 1993 at the Terlingua International Chili Championship. Cindy is the only person to hold this honor. Cindy is actively involved in chili as a board member and spokesperson for CASI. She enjoys traveling and meeting new people as she cooks her winning recipe around the country.*

**Step 1:**     2 lbs - beef chuck tender cut into 3/8" cubes  
              1 tsp - cooking oil  
              1 tbsp - dark chili powder  
              2 tsp - granulated garlic

In a three quart heavy saucepan, add the above ingredients while browning the meat.

**Step 2:**     1 - 8 oz can of tomato sauce  
              1 - 14-1/2 oz can of beef broth  
              1 tsp - chicken bouillon granules  
              1 tsp - jalapeno powder  
              1 tbsp - onion powder  
              2 tsp - garlic powder  
              1/2 tsp - red pepper  
              1 tsp - white pepper  
              16 oz - spring water  
              1 tbsp - dark chili powder  
              2 - serrano peppers  
              1/2 tsp - salt

Combine seasonings and add to beef mixture. Bring to a boil, reduce heat and simmer for 1-1/2 hours. Float 2 serrano peppers.

**Step 3:**     1 tbsp – paprika  
              1 pkg - Sazon seasoning (msg)  
              1 tsp - onion powder  
              1 tsp - garlic powder  
              1/2 tsp - white pepper  
              5 tbsp - medium and dark chili powders

Combine seasonings and add to beef mixture. Bring to a boil, reduce heat and simmer for 20 minutes. You may add water or beef broth for consistency. Remove serrano peppers when they become soft.

**Step 4:**     2 tsp – cumin  
              1/8 tsp – salt

Add above ingredients and simmer for 10 minutes.

# 1991 Terlingua International Chili Championship Winner

**Doris Coats**

"Out-O-Site" Chili

Bottom of the Barrel Gang

Irving, Texas

**Step One:** 2-1/2 lbs - Chili Grind Ground Meat or Small Beef Cubes  
1 tsp - Shortening  
1 can - (14-1/2 oz) Beef Broth  
1 can - (8 oz) Tomato Sauce  
2 tsp - Onion Powder  
2 tsp - Garlic Powder  
1 tsp - Beef Flavored Base or Instant Bouillon  
1 tsp - Chicken Flavord Base or Instant Bouillon  
1 cup – Water

In a Dutch oven, brown beef (do not drain). Add beef broth and tomato sauce. Combine remaining ingredients and add to beef mixture. Bring to a boil; reduce heat, cover and simmer one (1) hour.

**Step Two:** 2 tsp - Ground Cumin  
1/4 tsp - White Pepper  
1/2 tsp - Ground Red Pepper  
1/2 tsp - Salt  
1/2 tsp - McCormick "Season All" Seasoned Salt  
1/2 tsp - Onion Powder  
2 tbsp - McCormick Mexican Hot Chili Powder  
2 tbsp - McCormick Texas Style Chili Powder

Combine spices and add to chili. Cover and simmer 45 minutes. Add water if the chili gets too thick.

**Step Three:** 1/4 tsp - Ground Red Pepper  
1/4 tsp - Salt  
2 tsp - Paprika  
1 tsp - Ground Cumin  
1 tbsp - Chili Powder

Combine spices and add to chili. Cover and simmer 30 minutes. Makes 6 servings.



# 1990 Terlingua International Chili Championship Winner

**Jerry Hunt**  
"High Octane" Chili  
Shreveport, Louisiana

## **Step One:**

3 lbs - Chili Grind Ground Meat  
1 can - (10-1/2 oz) beef broth  
1 can - (8 oz) tomato sauce  
4 tbsp - Onion Flakes  
2 tsp - Beef Flavored Base or Instant Bouillon  
1 tsp - Chicken Flavored Base or Instant Bouillon  
1 tsp - Garlic Powder  
2 tbsp - Chili Powder  
2 tsp - Hot Pepper Sauce

In a Dutch oven, brown beef (do not drain). Add beef broth and tomato sauce. Combine remaining ingredients and add to beef mixture. Bring to a boil; reduce heat, cover and simmer one (1) hour.

## **Step Two**

1/2 tsp - Black Pepper  
1/2 tsp - Onion Powder  
1/2 tsp - Garlic Powder  
1/2 tsp - White Pepper  
1 tbsp - Ground Cumin  
1 tbsp - Paprika  
4 tbsp - Chili Powder  
1/2 tsp - Red Pepper

Combine spices and add to chili. Simmer 45 minutes to 1 hour.

## **Step Three**

3 tbsp - Chili Powder  
1 tsp - Ground Cumin  
1/2 tsp - Red Pepper

Combine spices and add to chili. Simmer 30 minutes and serve. Makes 8 servings.

# 1989 Terlingua International Chili Championship Winner

**Barbara Britton**

"Yahoo" Chili

Mesquite, Texas

## Step One

2-1/2 lbs - beef chuck/mock tender or round steak cut in 1/4" cubes

1 tsp - shortening

1 can - (8 oz) No Salt Added Tomato Sauce

1 can - (14-1/2 oz) beef broth

2 tbsp - Texas Style Chili Powder

1 tbsp - Onion Powder

1/2 tsp - Ground Red Pepper

2 tsp - Beef Flavored Base or Instant Bouillon

1 tsp - Chicken Flavored Base or Instant Bouillon

1/2 tsp - Salt

1 tbsp - Chili Powder

In a 5 quart Dutch oven, brown beef in shortening (do not drain). Add tomato sauce, beef broth, 2-1/4 cups water. Combine seasonings above and add to beef mixture. Bring to a boil; reduce heat and simmer 1-3/4 hours. You may need to add additional water if chili gets too thick.

## Step Two

1 tbsp - Ground Cumin

2 tsp - Garlic Powder

3 tbsp - Texas Style Chili Powder

1/4 tsp - Ground Black Pepper

Combine spices and add to chili. Cover and simmer 30 minutes.

## Step Three

1/2 tsp - Salt

1/8 tsp - Ground Red Pepper

1 tbsp - Chili Powder

1 tsp - Ground Cumin

1/2 tsp - Onion Powder

Combine spices and add to chili. Cover and simmer 15 minutes. Makes 6 servings.

# 1988 Terlingua International Chili Championship Winner

## Lynn Hejtmancik "Pedernales River Rat" Chili Austin, Texas

### Ingredients

2 lbs - "Chili Grind" Beef Chuck Roast  
1 tbs - Bacon Grease

### Bag #1

3 tbs - Chili Powder  
1 tsp - Garlic Powder  
2 tsp - Onion Powder  
1/2 tsp - Black Pepper  
1/2 tsp - Salt  
1/2 tsp - Cayenne Pepper

### Bag #2

3 tbs - Chili Powder  
1 tbs - Cumin  
2 tsp - Garlic Powder  
1/4 tsp - White Pepper  
1/2 tsp - Oregano Powder  
Pinch - Basil  
1/2 tsp - MSG (Optional)

### Other Ingredients

1 can (14-1/2 oz) Swanson Chicken Broth  
1 can (14-1/2 oz) Swanson Beef Broth  
1 can (8 oz) Hunts "No Salt Added" Tomato Sauce  
1 Knorr Beef Bullion Cube  
1/2 tsp - Light Brown Sugar

### Cooking Instructions

Heat Bacon Grease in cooking pot until very hot (smoking).  
Add "Room Temperature" meat, grey until it starts to make it's own juice.  
Stir continuously, add both cans of broth, and 1/2 of Bag #1.  
Cook covered at a medium boil for 45 minutes.

Uncover and stir every 10 minutes.  
Add water as needed  
After 45 minutes, add the rest of Bag #1  
Add tomato sauce is tender, and add Bag #2  
Add 1 beef bullion cube  
Add 1/2 tsp light brown sugar

**Use the following to season to taste:**

Salt

Cayenne Pepper - for hot front taste

White Pepper - for hot front taste

Brown Sugar - for a sweeter taste

Ready to eat - Better the next day