

CASA B

“Cuban Chili” (2016 Most Creative, 2017 Crowd Favorite)

Ingredients:

- Pork
- Black beans
- Onions
- Tomatoes
- Peppers
- Hot peppers
- Cilantro
- Culantro
- Ham
- Spices
- Sweet plantains
- Swiss cheese
- Onions
- Cilantro

TUFTS UNIVERSITY DINING SERVICES

“Beef Chili Five Alarm” (2017 Best Classic)

Ingredients:

- Beef raw julienne fresh
- Sauce red hot
- Crushed tomatoes
- Beef base
- Green chili peppers, chopped/diced
- Chili powder
- Cumin
- Garlic, granulated
- Onion, diced
- Coarse kosher salt
- Pepper
- Cayenne pepper
- Oregano
- Bay leaves

Method of Preparation

1. Sear meat in small amount of oil. Add hot sauce, crushed tomatoes, beef base, half of jalapeno and water to cover.
2. Simmer covered, 40 - 60 minutes, stirring occasionally. Add water as needed.
3. Mix together chili powder, cumin, onion, garlic, salt, white pepper, cayenne, oregano, and crushed bay leaf. Divide mixture into three portions.
4. During the next hour of cooking, add first portion of spice mixture and remaining jalapenos.
5. Continue cooking, adding water as needed.
6. Add second portion of spice mixture and simmer 15 more minutes, adding water as needed.
7. Simmer an additional 15 minutes, adding the remaining spice mixture. Taste and adjust chili powder, cumin and salt during last few minutes.

RIVER BAR

“Adobo Chicken Chili” (2017 Most Creative)

Ingredients:

- Chicken
- Red Bell Pepper
- Green Bell Pepper
- Onion
- Garlic
- Red Kidney Beans
- Black Beans
- Chicken Stock
- Stewed Tomatoes
- Onion Powder
- Dried Oregano
- Cumin
- Chipotle
- Garlic Powder
- Bay Leaves
- Thyme

Spice Mix:

- Paprika
- Black Pepper

Salsa Verde:

- Tomatillos
- Onion
- Garlic
- Green Chilis
- Cilantro

TUFTS UNIVERSITY DINING SERVICES

“Black Bean Chili” (2016 Best Vegetarian)

Ingredients:

- Canola oil
- Onion, diced
- Celery, diced
- Carrots, diced
- Red pepper, diced
- Green pepper, diced
- Tomato filet
- Oregano
- Chili powder
- Ground cumin
- Ground coriander
- Tabasco sauce
- Vegetable base
- Water
- Balsamic vinegar
- Whole kernel corn
- Coarse kosher salt
- Jalapeno peppers, slided
- Organic, fat-free black beans
- Black pepper
- Garlic, fresh peeled

Method of Preparation

1. SOAK BLACK BEANS OVERNIGHT IN WATER IN REFRIGERATOR.
2. IN A HEAVY STOCKPOT, ADD OIL. WHEN HOT, ADD GARLIC, ONIONS, CELERY, CARROTS, AND RED AND YELLOW PEPPERS. SAUTE 10-15 MINUTES.
3. ADD BEANS.
4. ADD TOMATOES, VEGETARIAN STOCK, OREGANO, CUMIN, CHILIL POWDER, CORRIANDER, AND BAY LEAVES.
5. COOK UNTIL THE BEANS ARE TENDER, ABOUT 1 1/2 HOURS ON MEDIUM-HIGH HEAT.
6. ADD CORN, TABASCO, BALSOMIC VINEGAR, SALT, AND PEPPER.

HOLIDAY INN

“Where’s The Beef Chili”

Ingredients:

- 6# Black beans
- 6# Kidney beans
- 4# Corn
- 3# Zucchini (Diced)
- 4ea Red onion (Diced)
- 2ea white onion (diced)
- 1bu Celery (Diced)
- 2# Crimini mushrooms (Chopped fine)
- 2# Red bell peppers (Diced)

- 2# Green bell peppers (Diced)
- 3# Poblano peppers (Roasted/Diced)
- 5ea Red chilies (diced)
- 20oz Tomato Paste
- 10-12 ea tomatoes (quartered/Roasted)
- 3gal Vegetable stock
- ½ cup Blended oil
- Chili powder
- Spanish Paprika
- Cumin
- Gran. Garlic
- Gran. Onion
- Chipotle powder
- Brown sugar
- Salt & Pepper
- Cayenne Pepper

Spices:

1. Saute the white onion, red onion, celery, red peppers, green peppers, and red chilies with the blended oil on medium heat for about 10 minutes.
2. Add crimini mushrooms, poblano peppers, and about 1.5 cups of the spice blend and cook for another 5 minutes.
3. Add the black beans, kidney beans, and vegetable stock.
4. While that is simmering and reducing a bit, take the roasted tomatoes and blend them in robo coupe for 15 seconds.
5. Then add the blended tomatoes, tomato paste, zucchini, and corn.
6. Then let it simmer for about 30 to 45 minutes, stirring occasionally, and tasting often to check if it needs more seasoning.

HOLIDAY INN

“Barn Yard Chili” (2016 Best Classic)

Ingredients:

- 10 lbs pulled pork
- 16 oz American larger
- 5 lbs ground beef
- 8 large poblano peppers
- 3 red bell peppers
- 1 ½ cup chipotle peppers diced
- 36 cups of diced tomato caned in juice
- 6 cups Kidney beans caned
- 3 cups black beans caned
- 6 cups Pinto beans caned
- 1 cup chili Powder

- ¼ cup cumin
- 1 cup brown sugar
- ½ cup onion powder
- ¼ cup garlic powder
- 1 cup tomato paste
- 4 quarts water
- Salt and pepper to taste

1. Rub the pork with the half the brown sugar rubbed all over and place in a larger baking pan and pour the beer into the bottom of the pan and place in a 300 degree oven covered for 8 hours.
2. Once pork is done place uncover in refrigerator and allow cooling. Over a sink place the beans on a colander and rinse off
3. In another pot brown the meat over medium high heat till all the meat is thoroughly cooked then strain off excess fat and remove meat from the pot and add in the peppers to the same pot.
4. Cook peppers over medium heat till they just start to soften then add in the cleaned bean to the pot and mix for about 2 minutes. Then put the meat back into the pot
5. Reduce heat to low and add in the dice tomato. Remove the pulled pork from refrigerator and using a whisk smash up the pork till it is kind of broken up then add the pork and any remaining liquid to the pot and turn heat up to medium low. Allow to cook stirring occasionally for ten minutes.
6. Add in enough water to cover all ingredients and whisk in the tomato paste and all the remaining ingredients and allow to simmer for 2 hours stirring occasionally.
7. Adjust seasoning as needed if to spicy add some brown sugar and whisk in. once done remove from heat transfer to a large 5 gallon canbro and place in an ice bath with and ice wand in it while it cools down, then transfer to walk in.

JESSICA/RESPOND

“Jessica's Hawaiian Tropical Vegetarian Chili Extravaganza”

Ingredients:

- onion
- large bell peppers (1 green, 1 red), chopped
- Kosher salt
- garlic cloves
- chili powder
- ground cumin

- ground coriander
- dried oregano
- chipotle chile pepper in adobo sauce
- tomato paste
- whole plum tomatoes
- pinto beans, black beans and kidney beans
- Corn
- Zucchini
- Lime
- mushroom
- Cilantro
- Pineapple
- Lime
- Coqui Fire Hot sauce

OLDE MAGOUN'S

Wicked Magoun's Chili

Ingredients:

- 4 Red peppers
- 4 Green Peppers
- 3 red Onions
- 3 White onions
- $\frac{3}{4}$ cumin
- $\frac{3}{4}$ Cajun
- 2 cap chili powder dark
- 1 lb. kielbasa
- 10 burgers
- 8 steak
- 2 cans red beans
- 1 can black beans
- 1 can diced tomatoes
- 1 ketchup
- 2 Qt water

TYLER WEHR

“Roasted Butternut Squash & Three Bean Chili Mole”

Ingredients:

- Soy Chorizo
- Bell Peppers
- Red Onion
- Cremini Mushrooms
- Butternut Squash
- Vine-Ripened Tomato
- Three Bean Blend-Kindey, Garbanzo & Black Beans
- Tomato Paste
- Garlic
- Vegetable Stock
- Gallo Sweet Vermouth
- Chili Powder
- Cumin
- Cinnamon
- Celery Seed
- Chives
- Smoked Hungarian Paprika
- Oregano
- Thyme
- Bay Leaf
- Salt and Pepper
- Cocoa Dark Chocolate

JUST ADD COOKING

“White Bean Chicken Chili”

Ingredients:

- 10oz. Chicken Breast

- 1tbsp Vegetable Oil
- 1 clove of garlic
- 1/2 tbsp Cumin
- ½can roasted green chiles
- 2tsp cider vinegar
- 4oz. kale
- 2tbsp sour cream
- 2 scallions
- 1 small bunch cilantro
- 2oz. tortilla chips
- 1 cube chicken bouillon
- ½ yellow onion
- Salt
- and pepper

1. Prepare the Vegetables	2. Prepare the Chicken	3. Cook the Chicken
<p>Peel and dice half of the onion. Mince garlic.</p> <p>Use a knife to remove center stem of kale and then discard. Chop leaves into thin slivers.</p> <p>Remove cilantro leaves from stem and give a rough chop.</p> <p>Remove and discard root from scallions. Thinly slice.</p>	<p>Due to the cryovac process, the chicken can initially result in an unpleasant smell. Simply remove from package, pat dry, and let stand for 10 minutes to allow the chicken to return to a normal odor. Season with salt and pepper.</p>	<p>Place 1/2 tbsp vegetable oil in a large skillet over medium-high heat. Place chicken in skillet and cook until golden brown on each side (3-5 min per side). Lower heat, cover skillet and cook for an additional 7-10 minutes until cooked through. Let cool then shred or chop into pieces. Set aside.</p>
4. Cook the Vegetables	5. Combine the Ingredients	6. Plate the Dish
<p>In a dutch oven or large saucepan, heat 1/2 tbsp of vegetable oil over medium heat. Add onions and garlic, stirring frequently so garlic does not burn. When onion begins to soften, add cumin and cook until fragrant, about 3 minutes. Add roasted chiles, 1 cup water and crumble in chicken bouillon, scraping up browned bits from the bottom of the pan.</p>	<p>Bring broth to a boil, add white beans and lower heat. Add chicken and vinegar. Season with salt and pepper. Cover and simmer 25 minutes. Stir in chopped kale and simmer another 5-10 minutes.</p>	<p>Divide chill evenly between two bowls with a ladle. Garnish with cilantro, scallions, and a dollop of sour cream. Serve with tortilla chips. Enjoy!</p>

BLACKMOOR BAR + KITCHEN

“Chorizo Chili”

Ingredients

10 or 20 pound burgers grilled and roughly chopped.

4QT grilled beef scrap-toasted with BBQ, Worchester, and Montreal stock rub cut into ¼ in pieces.

2T beef base

1 pound Brown sugar

2 cups of cumin

¼ granulated garlic

¼ granulated onion

¼ Cajun spice

1/8 Cup cyanine

1 can of tomato paste

48oz Dos Equis amber

2 cans of kidney beans

½ can of chili sauce

2 cans of diced tomatoes

1 can of crushed tomatoes

2qt diced red pepper

2qt diced green pepper

1qt white onion diced

1qt red onion diced

1 qtr. pablano pepper diced

4 red jalapeno

4 green jalapeno

- Sauté all the veg until it starts to get soft ,but still has color
- Mix in spices, Worchester, beef base and tomato paste.
- Cook for 5 minutes
- Deglaze with beer, make sure the bottom of the pot is deglazed.
- Add all tomatoes products and grilled meat, cook for 30 minutes, add beans and bring to the temp for another 30 minutes
- Split between 2 containers with chill stick and stir occasionally for the next hour.