

# GREAT CHILI

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Great Chili Cookbook · \$3 · Published 1992  
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## *San Antonio Red*

**Ralph King**  
**1989 Chili Champion**

- 4 pounds beef sirloin tip, cut into 1/8 inch cubes
- 4 pounds pork loin, cut into 1/8 inch cubes
- 4 pounds round steak, coarse grind
- 2 pounds Italian sausage, bulk with sennable seed
- 1/3 pound beef suet
- 8 large onions, chopped
- 1 cup parsley, chopped
- 22 cloves garlic, minced
- 50 ounces Hunts tomato sauce
- 2 28 ounce cans Hunts whole tomatoes, diced
- 1 8 ounce jar LeVictoria hot jalapeno salsa
- 1 46 ounce can V-8 juice
- 8 Tablespoons cumin
- 2 Tablespoons garlic powder
- 16 Tablespoons chili powder
- 1 Tablespoon onion powder
- 1 Tablespoon celery salt
- 4 Tablespoons oregano
- 2 teaspoons basil
- 1 1/2 Tablespoons cayenne powder
- 2 teaspoons thyme
- 1/2 teaspoon allspice
- 2 Tablespoons MSG
- 1 10 ounce jar red currant jelly
- 2 small cans green chilies, chopped
- 1 4 ounce jar beef bouillon granules
- 2 Tablespoons mole

Brown lightly all meat onions and garlic separately in suet greased skillet. Add to other ingredients in four gallon pot. Simmer a minimum of 3 hours, stirring frequently. Makes 3 to 3 1/2 gallons.

## *Motor City Chili*

**Robert Vargo of Birmingham, Mich.**  
**1988 & 1981 Chili Champion**

- 2 pounds center cut pork loin, Cut into 1/4 inch cubes
- 3 1/2 pounds round steak, cut into 1/4 inch cubes
- 4 pounds ground round
- 3 large onions, diced
- 2 whole, medium-sized garlic bulbs, about 40 to 50 cloves total, peeled and finely chopped
- 1 green bell pepper, seeded and chopped
- 3 jalapeno peppers, seeded and chopped
- 3 Hungarian peppers, seeded and chopped
- 1 teaspoon celery salt
- 1/2 cup corn oil
- 1 teaspoon finely ground black pepper
- 11/2 cup chili powder
- 1/2 cup ground cumin
- 6 bay leaves
- 1/4 teaspoon oregano
- 2 Tablespoons garlic powder
- 2 Tablespoons onion powder
- 1/2 teaspoon ground allspice
- 1/2 cu beef base, available in specialty stores and many supermarkets
- 2 Tablespoons MSG
- 1 Tablespoon sugar
- 1 Tablespoon Lawry's seasoned salt
- 1 4 ounce can Old Paso brand green chilies, chopped, undrained; buy the chopped kind and chop them more yourself
- 4 1 pound 12 ounce cans whole tomatoes, undrained, chopped
- 3 6 ounce cans tomato juice
- 3 14 ounce cans tomato puree

Brown pork, round steak, ground round, onion, garlic, green pepper hot peppers and celery salt in corn oil until meat loses its pink color, about 45 minutes. Do not drain the pan juices. Add remaining ingredients except tomatoes, tomato juice and tomato puree. Mix well to blend seasonings. Transfer half of that mixture to a second pot. Dividing equally between the two pots, add tomatoes, tomato juice and tomato puree. Bring both pots to a slow boil, reduce heat and simmer, covered, 2 1/2 hours over medium-low heat. Remove bay leaves before serving. Makes about 3 gallons.



## *Forked Tongue Chili*

**Kathleen Weitzel of Ann Arbor, Mich.  
1985 Chili Champion**

- 2 bottles beer
- 6-8 pounds ground chuck, coarse chili grind
- 5 medium onions, chopped
- 5 cloves garlic, chopped
- 3 28 ounce cans whole tomatoes, drained and chopped
- 3 packets beef bouillon
- 6 mild yellow chilies, seeded and chopped
- 6-8 jalapeno peppers, seeded and chopped
- 6 dried red chilies
- 1 small can jalapenos peppers
- 6 Tablespoons cumin, divided
- 3 Tablespoons paprika, divided
- 2 Tablespoons sweet basil
- 2 Tablespoons powdered oregano, fresh
- 2 Tablespoons cracked black pepper

In large bowl, combine beer, four Tablespoons cumin, two Tablespoons paprika, cracked pepper, basil and oregano; mix well and add beef. Mix and let stand about one hour to marinate.

Meanwhile, in large heavy stock pot or kettle, heat three Tablespoons oil. Add onions and garlic and saute until golden, stirring frequently. Add meat mixture and brown evenly, stirring frequently. Add tomatoes, banana peppers, jalapeno peppers, dried red chilies and canned jalapenos. Stir in remaining two Tablespoons cumin, remaining one or two Tablespoons paprika, bouillon and salt to taste. Bring to a boil, reduce heat and simmer about two and a half to three hours, stirring frequently, especially during latter part of cooking time.

Makes about 1 gallon chili or about 15 servings.

## *Dad's Sat. Nite Chili*

**Howard Sheltraw  
1984 Chili Champion**

- 2 cans beer
- 8 Tablespoons chili powder
- 1 Tablespoon oregano
- 2 Tablespoons MSG
- 2 Tablespoons paprika
- 4 Tablespoons ground cumin
- 1 14 1/4 ounce can chicken broth
- 2 teaspoons seasoning salt
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon white sweet basil
- 1/4 teaspoon ground thyme
- 3 pounds ground beef
- 2 pounds stew beef, cut into 1/4 inch cubes
- 3 pounds thin center-cut pork chops, cut into 1/4 inch cubes
- 2 pounds Italian sausage
- 1 15 1/2 ounce can Hunt's Special tomato sauce
- 3 6 ounce cans V-8 juice
- 4 large tomatoes, cubed
- 2 bay leaves
- 1/4 cup olive oil
- 2 large Spanish onions, chopped
- 3 medium green peppers, chopped
- 1 bunch celery, chopped
- 6 tiny hot peppers, sliced
- 2 teaspoons minced garlic
- 1 Tablespoon sugar
- 1 teaspoon coriander
- 1 teaspoon mole, powdered
- 1 teaspoon Tabasco sauce
- 1 Tablespoon masa harina flour
- garlic salt to taste

In large pot, combine first 12 ingredients. Simmer. In separate skillet, sprinkle pork generously with garlic salt. Brown, drain and add to the pot. Repeat process with the beef. Add tomato sauce, stewed tomatoes, V-8 juice, tomatoes and bay leaves. Sauté onions, green peppers, celery, hot peppers and minced garlic in olive oil until tender. Add to pot. Simmer 1 1/2 hours, stirring every 15 to 20 minutes. Add sugar, coriander, mole and Tabasco sauce. Simmer 30 minutes. Dissolve flour in warm water, and add to chili. Simmer 30 minutes.



## Tony's Chili

**Tony Palermo of Troy, Mich.  
1980 Chili Champion**

- 5 pounds ground beef
- 3 Tablespoons oil
- 3 large onions, chopped
- 3 green peppers, chopped
- 6 jalapeno peppers, chopped
- 6 cloves garlic, crushed
- 2 No. 10 cans whole tomatoes, 13 ounces
- 1 cup tomato paste
- 3/4 cup chili powder
- 1/4 cup oregano
- 1/4 cup sweet basil
- 1/4 cup thyme
- 1/4 cup crushed rosemary
- 1 Tablespoon white pepper
- 1 Tablespoon ground cumin
- 1 teaspoon Tabasco

Brown ground beef and drain. In oil, add garlic, two chopped onions, green peppers, jalapeno peppers. Cook at medium heat for five minutes. Add all spices, continue cooking for about three minutes. Add whole tomatoes and juice, tomato paste, Tabasco, ground beef and cook for 2 1/2 hours. Garnish with sour cream and chopped onions and additional Tabasco if desired. Makes approximately two gallons.

## Chile Peppers

Ranging in vivid hues from bright red to orange to yellow to green, chile peppers LIVE UP any batch of chili. Chile peppers' temperature can be bland to blistering. With over 200 different varieties of fresh and dried chilies, we can't possibly list them all. The following peppers are the most popular varieties.

### **Bell pepper**

Available in green, red, blond, yellow, orange and violet, this pepper is sweet and mild.

### **Anaheim**

Known as the California chile, this pepper is 4-6 inches long and 1 1/2 inches wide at the top. It is commonly sold canned and labeled as mild green chilies.

### **Poblano**

Ranging in heat from mild to hot, this chile has a smoky, earthy flavor when roasted. When dried it is called "Ancho" and tastes sweeter.

### **Jalapeno**

This mid to dark green chile pepper is 2 1/2 inches long by 3/4 inches wide at the top. This is the most widely eaten hot chile in the USA.

### **Serrano**

This small chile is the most easily available very hot chile. It is usually 1 1/2 inches long and 1/4 to 1/2 inch wide. Serrano is usually deep green in color and turns blazing red as it ripens. It is often used in salsas.

### **Thai**

The hottest chile available in the United States. It is usually 2-3 inches long and thin as a needle. It is a staple of Southeast Asian cooking.

### **Cayenne**

These small red hot chiles vary in heat. They have a pungent, tart taste and are usually powdered.

### **Habenero**

It is a small lantern-shaped chile about 3 inches long and 1 inch wide. Habenero is one of the hottest of chiles. It is usually yellow to light green and found in bottled condiment sauces.



## *Tongue Torture Chili*

**Norm Yassay of Belleville, Mich.  
1991 Chili Champion**

- 2 1/2 pounds round steak, thinly sliced
- 4 pounds lean ground chuck
- 84 ounces of canned whole tomatoes, drained and chopped
- 62 ounces of canned hot chili beans
- 30 ounces of red kidney beans
- 2 extra large green peppers, diced
- 2 large red peppers, diced
- 12 ounces spicy V-8
- 1 fresh bulb garlic, approximately 10 cloves
- 1 1/2 pounds yellow onions, diced
- 12 ounces mushrooms, halved and sliced
- 2 ounces hot Mexican chili powder
- 5 ounces regular chili powder
- 1/2 ounce cumin
- 7 Hungarian hot yellow peppers, minced
- 3 jalapeno peppers
- 1/2 Tablespoon salt
- 1 teaspoon pepper
- 1 teaspoon peanut oil
- Chinese cooking wine

Sprinkle round steak with Chinese cooking wine. Cut round steak in 3/5 inch cubes; coat with small amount of garlic, Hungarian hot peppers, jalapeno peppers, cumin, hot and regular chili powder. Sauté in 1 teaspoon peanut oil with small amount of V-8 juice and 1 tablespoon water. Place in chili cooking pot. Repeat above procedure with ground chuck. Place in chili cooking pot with round steak. Sauté separately the following ingredients with the same amount of spices as above: green and red peppers, onions and mushrooms. Set aside.

Sprinkle more of all spices on top of meat. Simmer covered for approximately 40 minutes. Stir in all ingredients except kidney beans and hot chili beans; sprinkle with spices. Simmer for one hour. Add kidney beans and hot chili beans. Stir carefully. Bring to simmer. Adjust taste with spices. Simmer for 10 minutes. Yields two and a half gallons.

## *Buzzard Breath Chili*

**Michael D. Wenderlich of Ypsilanti, Mich.  
1990 Chili Champion**

- 4 pounds beef brisket
- 2 pounds chuck roast, cut into 1/2 inch cubes
- 2 pounds ground pork sausage
- 2 small cans beef broth
- 1 small can tomato soup
- 1 small can diced tomatoes with peppers
- 1 large can V-8 juice
- 1 can beer, to be added at various times
- 2-3 Tablespoons cumin
- 6-7 Tablespoons chili powder
- 2-3 Tablespoons black pepper
- 1 Tablespoon white pepper
- 1 Tablespoon cayenne pepper
- 1-2 Tablespoons salt
- 1/4 ..1/2 teaspoon summer savory
- 1/2 teaspoon Italian seasoning, dry
- 1/2 teaspoon thyme leaves
- 1/4 teaspoon ground cloves
- 1/4 teaspoon margarine
- 1/4 teaspoon ground ginger
- 1/2 teaspoon allspice
- 1/2 teaspoon cilantro
- 1/2 teaspoon oregano
- 1/4 teaspoon rosemary
- 1/4 teaspoon basil
- 1/4 teaspoon sage
- 3 green peppers
- 6-7 medium onions
- 1 bulb garlic
- 2-3 bay leaves
- 1-2 teaspoon white and brown sugar mixture
- 3 jalapeno peppers, finely diced
- 1 Hungarian peppers, finely diced
- 2 shakes red pepper seed
- Sprinkle cheese, Colby and Monterey jack mixture

Cut meats frozen. Brown and season meats. Season last batch of meat with garlic. Sauté onions and green peppers. Mix can goods and seasonings in pot while meat cooks. Add meats and season to taste.





## *Subterranean Chili*

**David Golden**  
**1989 Chili Champion**

- 3 pounds chicken breast
- 3 pounds ground beef
- 2 pounds spicy sausage
- 4 pounds stew beef
- 2 red peppers
- 1 green pepper
- 1 yellow pepper
- 1 pound diced mushrooms
- 1 large Spanish onion
- 3 Tablespoons chili powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 teaspoon pepper, lull
- 1 32 ounce spicy hot V-S juice
- 3 16 ounce cans tomato sauce
- 3 2 ounce cans tomato paste
- 1 16 ounce bottle hot sauce
- 1 12 ounce can beer
- 1 1 ounce shot Jim Beam

Brown meats with one handful each of pepper, mushrooms and onion. Add half the spices to the meat while browning. Mix beer, Jim Beam, V-8 juice, tomato sauce, tomato paste, hot sauce and remaining vegetables and spices. Add browned meats and cook over high heat for 1 hour and 15 minutes, then gradually turn heat down to low and let simmer for the remaining time. Keep covered for the first hour so it doesn't become too thick. The seasoning measurements above are approximate, as the cooks season by sight, smell, and taste.



## *Day Later Chili*

**Jim Scriggia**  
**1988 Chili Champion**

- 2 pounds sirloin steak, diced
- 8 hot Italian sausages, chopped
- 2 27 ounce cans crushed tomatoes with puree
- 1 10 ounce can beef consomme
- 1 12 ounce can Molson Golden
- 2 large Spanish onions, chopped
- 1/2 cup sweet barbeque sauce
- 1/2 cup hickory barbeque sauce
- 4 Tablespoons Worcestershire sauce
- 1/2 cup cider vinegar
- 4 jalepeno peppers, diced and seeded
- 24 large black olives, diced
- 2 Tablespoons mild chili
- 1 Tablespoon coriander
- 1 Tablespoon cumin
- 1 Tablespoon Mexican oregano
- 1 Tablespoon paprika
- 1/2 teaspoon hot chili
- 4 large cloves garlic, crushed

Cook sirloin steak with two cloves of garlic and onions. Cook Italian sausage. Mix cooked meats with rest of ingredients. Simmer uncovered for 90 minutes. Makes 11/2 gallons of chili.



# Renegade



## *Second Strike Renuked*

### **The Flamethrowers 1985 Chili Champion**

#### Spices:

- 8 ounces mole
- 8 tepin chili seeds, crushed
- 2 Tablespoons clavo molido
- 4 packages pulpitas
- 2 Tablespoons perejil
- 4 Tablespoons Mexican oregano
- 8 Tablespoons Mexican chili powder
- 4 Tablespoons fine ground comino
- 4 Tablespoons coarse ground comino
- 4 Tablespoons cilantro
- 6 Tablespoons paprika
- 2 Tablespoons caldo de res
- 2 Tablespoons chaparral gobernadora
- 4 Tablespoons non-iodized salt
- 4 Tablespoons Mexican pepper
- 2 Tablespoons basil

#### Canned goods:

- 1 can diced jalapenos & chilies
- 1 can salsa casera Mexican picanta
- 1 can pickled jalapeno nacho slices
- 2 cans green hot sauce
- 1 can tomatillo entero
- 1 jar picante sauce

#### Other ingredients:

- 1 quart tomato juice, salt-free
- 11/2 pounds pork
- 3-6 large sweet red cooking onions
- 2 bulbs garlic, whole
- 2 pounds round steak
- 5 green, red or yellow peppers, chopped
- 1/2 bottle of green chartreuse
- 1 can tomato sauce
- 1 can tomato paste
- 1/2 pint white rum



Blend all items in the sequence presented in this recipe. While browning pork and beef, lace bottom of pan with green chartreuse. Blend remaining ingredients except spices in large cooking pot. Add meats. Add spices. Cook on high heat for one hour. Add salt and pepper after the mixture has cooked for one hour.





## Seconds Anyone?

**Paul Huyck, 1991 Chili Champion**

- 2 pounds ground chuck
- 2 pounds lean chuck steak bits
- 1 pound chorizo sausage
- 42 ounces beef bouillon, condensed
- 18 ounces tomato paste
- 8 ounces red cooking wine
- 8 garlic sections
- 2 large white onions
- 2 Hungarian peppers
- 2 jalapeno peppers
- 2 cayenne peppers

Seasoning:

- 6 Tablespoons chili pepper
- 4 Tablespoons cumin
- 2 teaspoons Hungarian paprika
- 2 teaspoons celery salt
- 2 teaspoons Mediterranean oregano
- 1 Tablespoon salt
- 1 Tablespoon white pepper

## Hemroyd Heaven

**Joe Swiderski, 1990 Chili Champion**

- 5 pounds ground sirloin
- 3 pounds Chorizo sausage
- 8 cloves garlic
- 8 medium onions
- 5 ancho peppers
- 2 cayenne peppers
- 2 jalapeno peppers
- 2 chili peppers
- 2 cans Rotel Tomatoes
- 1 jar chili paste
- 2 cans tomato sauce
- 1 cup chili powder
- 1 cup chili pepper
- 1 cup cumin
- 1 teaspoon 1-loisin sauce
- 1 teaspoon roast beef base
- 1 bottle Guinness beer
- Salt and pepper to taste

## Smoke in the Hole

**Frank Klancnik & Joseph C. Thomas  
1989 Chili Champion**

- 3 pounds pork, cut into 1/4 inch cubes
- 7 pounds beef, cut into 1/4 inch cubes
- 15 cloves garlic, minced
- 1 large bell pepper, finely chopped
- 3 banana peppers, finely chopped
- 2 large onions, finely chopped
- 1/4 cup butter
- 3 Tablespoons molasses
- 1/3 cup honey
- 2 Tablespoons beef bouillon granules
- 1 Tablespoon chicken bouillon granules
- 4 teaspoons salt
- 4 Tablespoons dark ancho chili powder
- 2 Tablespoons Santa Fe chili powder
- 1 Tablespoon cayenne pepper
- 2 Tablespoons paprika
- 2 Tablespoons hot jalapeno chili powder
- 3 Tablespoons ground cumin
- 2 teaspoons oregano
- 2 Tablespoons MSG
- 1/2 teaspoon anise seed
- 1 teaspoon black pepper
- 6 28 ounce cans Cajun stewed tomatoes, finely chopped
- 1 12 pack beer

In a large, heavy pot brown meat. Drain excess grease. In skillet, melt butter. Add onions, peppers, and garlic. Sauté until onions are clear. Add vegetables to meat. Add one can of beer to pot with remaining ingredients. Stir well and bring to a boil. Reduce heat and drink remaining beers while simmering. Adjust spices to taste after 2 hours. Makes about 6 quarts.

## Fire on the Mountain Chili

**Walt & Claire Hunter of Plymouth, Mich.  
1988 Chili Champion (page 4)**



## *Tarantula Jack's Thundering Herd Buffalo Tail Chili*

**Phil Walter of Seattle, WA  
1989 World Champion Cook**

- 3 pounds beef, cubed
- 2 medium Walla Walla sweet onions,  
chopped finely
- 3 large cloves garlic, finely minced
- 2 10 ounce cans of chicken broth
- 2 12 ounce cans Hunt's tomato sauce
- 7 Tablespoons Gebhardt chili powder
- 2 Tablespoons ground cumin
- 1/4 teaspoon Tabasco pepper sauce

Sauté beef in skillet. Put beef into your favorite chili pot and simmer with onions and garlic broth for 1 1/2 hours. Keep your hands off and leave the lid on!

Add the Hunt's Tomato Sauce, Gebhardt Chili Powder and the ground cumin. Stir. Fifteen minutes before serving time, take the lid off. Add the Tabasco. Replace the lid and simmer for another 15 minutes. Add salt to taste. This will serve 6 to 8 hungry varmints.

## *7/8 CHILI*

**1988 World Champion Cook  
Kenton & Linda Stafford of Filmore, Calif.**

- 3 pounds top sirloin, cut into 1/4 inch squares
- 1 teaspoon Wesson Oil
- 1/8 teaspoon seasoning salt
- 3/4 teaspoon garlic salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon meat tenderizer
- 1 13 1/2 ounce can chicken broth
- 6 ounces beef broth
- 8 ounces Hunt's Tomato Sauce
- 1/2 medium yellow onion, finely chopped
- 1/2 medium white onion, finely chopped



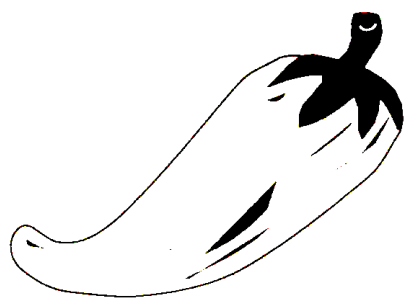
*7/8 Chili cont.*

- 3-5 cloves garlic, finely chopped
- 5 Tablespoons Gebhardt chili powder
- 6 Tablespoons California chili powder
- 4 teaspoons New Mexico chili powder
- 1 Tablespoon pasilla
- 2 Tablespoons cumin, finely ground
- 1 teaspoon salt
- teaspoon oregano
- teaspoon cayenne pepper
- teaspoon coriander (optional)
- teaspoon Tabasco pepper sauce (optional)

Brown meat about 1 pound at a time with Wesson oil, seasoning salt, garlic salt, garlic powder and meat tenderizer. Drain all excess grease. Put meat into cooking pot, add the following ingredients: I can of chicken broth, beef broth, Hunt's tomato sauce, yellow and white onions, garlic, Gebhardt chili Powder, California chili powder, New Mexico chili powder, pasilla, cumin, salt, coriander (or tional), Tabasco (optional). Mix well, now simmer for 1 1/2 hours. Add the other can of chicken broth if needed. After it has simmered for 1 1/2 hours add the following: oregano, cayenne pepper, New Mexico chili powder, California chili powder, salt, cumin and garlic salt. Cook 1 to 1 1/2 hours more. Check chili to avoid over cooking. Salt to taste.

*continued.*





# The first chili cook

As any chilihead will tell you, there is much debate about chili: its flavor, its ingredients, its consistency. But perhaps the most debatable point about chili goes back to the beginning, to its origin.

Some people think chili was invented in Mexico, then handed down to culinary Texans. Many attribute the Mexican washerwomen, who cooked at the boarder forts, with the creation of chili. It is said that the meat available to cook was so tough and stringy that the women used wild spices growing in the area, including red chile and marjoram, to make the meal palatable. This theory is questionable, considering the *Diccionario de Meficanismos*, published in 1959, describes chili con carne as “detestable food passing itself off as Mexican, sold in the U.S. from Texas to New York.”

According to H. Allen Smith, author of “Nobody Knows More About Chili Than I DO,” chili was invented by Canary Islanders. Because the settlers sent to the island from Spain were used to the spicy foods of their homeland, they searched their new environment for similar spices to add to their stew of beef, hot peppers, oregano and so on.

Chili may have been created as a trail ration in the mid-1800s. Some believe settlers ground meat, lard and pepper, then added the mixture to boiling water and a little flour or corn meal. Others believe the calvary created chili and carried it in their saddlepacks in a dehydrated form. In addition to being easy to carry, long-lasting and nutritious, it tasted a lot better than the bland, boiled food the untrained calvary cooks concocted.

Cowboys have also been credited with creation. Supporters of this theory believe that on cattle drives, meat and fat were allowed to simmer down in a blackened pot for several days. As it cooked, cowboys would toss in handfuls of spices according to their own “tastin’.” They

used spices that had been packed as rations and that had been harvested along the trip. Occasionally, beans or rice were added to thicken the mixture.

Many chiliheads across the country will swear on their spices that chili was created in Texas—by Americans and for Americans. Texas, after all, is the only state in the union that has passed a bill naming chili the official state food. In 1984, Manuel J. Lujan, Jr., a congressman from New Mexico, introduced “House Joint Resolution 465” to have chili declared the Official Food of the United States of America!

Wherever it originated, the “Bowl of Blessedness,” as it was called by Will Rogers, has found a permanent spot on American’s dinner tables. Each month, over two million pots of chili are cooked nationwide. Chili powder is the third largest selling spice in the country (right behind salt and pepper). Mexican and Tex/Mex restaurants are the second most popular ethnic restaurants.

For true chiliheads, the real origin of chili—really great chili—is in their own culinary imaginations!



# Great Chili Cook-Off

**If you know beans about chili ... you know there are no beans in it!**

That's what thousands of chili lovers have discovered at the Great Chili Cook-Off. Whether you like your chili hot n' spicy or mild with a little zing, there's a delicious concoction of meat, sauces, peppers and spices to tempt your taste buds at the cook-off.



Over 240 gallons of the best chili north of Texas are brewed at this exciting benefit for The National Kidney Foundation of Michigan (NKFM) each year. Since 1980, over 1,500 cooks have displayed their culinary skill while competing in the event's two competitions: the North Central Regional Chili Cook-Off and the Renegade Chili Cook-Off.





Eighty cooks compete in the North Central Regional Chili Cook-Off, which is sanctioned by the International Chili Society (ICS). The cooks brew “true chili,” which is any kind of meat cooked with chili peppers, various spices and other ingredients with the exception of thickening agents such as beans or spaghetti. The winner of the North Central Regional Chili Cook-Off receives \$500 and a guaranteed spot in the International Chili Society’s World Championship Cook-Off in California.

Forty cooks compete in the Renegade Chili Cook-Off. They tap their cooking creativity by preparing “anything in the pot chili,” which allows fillers such as beans and pasta. The winner receives \$250 and a guaranteed spot in the following year’s North Central Regional Chili Cook-Off.



The cook-off features much more than just great chili. Join us for a day of country concerts, the USA Demolition Derby, Great Midwestern Egg Drop Contest, a horse show, an art show and much more. For more information, call 800-482-1455.



## *Timber's Chili*

**Harold R. Timber of Taos, New Mexico**  
**1983 World Champion Cook**

In a small sauce pan dissolve the following ingredients in 2 cups warm water:

- 1 Tablespoon sugar
- 8 ounces beef consomme
- 2 Teaspoons oregano
- 2 Tablespoons paprika
- 2 Tablespoons cumin
- 1 Tablespoon celery salt
- 7 Tablespoons Gebhardt chili powder
- 2 Tablespoons MSG
- 1 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1 Tablespoon mole paste

When this is dissolved, add to a 6 quart cooking pot and keep at a light boil.

In a frying pan, sauté the following in a little Wesson oil:

- 2 pounds beef chuck, cut by hand into 1/8 inch cubes
- 2 pounds top round of beef coarsely ground
- 2 pounds pork butt medium ground

Add this to the above pot.

Sauté in a little Wesson oil:

- 3 cups finely minced onion
- 2 Tablespoons fresh garlic, finely minced

Add to the above pot along with 1 cup chopped green chilies. Then add 20 ounces Hunt's Tomato Sauce. Bring the pot to a boil and 1 can beer. Simmer uncovered for about 1 1/2 to two hours stirring occasionally. Let stand for 1/2 hour and skim off excess grease. Correct seasoning to taste. Thicken with masa harina in warm water to suitable consistency. Cover and let stand 1 hour before serving.

## *Los Venganza Del Almo*

**Bill Pfeiffer of Texas**  
**1982 World Champion Cook**

- 1 Tablespoon oregano
- 2 Tablespoons paprika
- 2 Tablespoons MSG
- 11 Tablespoons Gebhardt chili powder
- 4 Tablespoons cumin
- 4 Tablespoons instant beef bouillon, crushed
- 3 cans beer
- 2 pounds butterfly pork chops, cubed
- 2 pounds chuck cubed
- 6 pounds ground rump
- 4 large onions, finely chopped
- 10 cloves garlic, finely chopped
- 1/2 cup Wesson Oil or kidney suet
- 1 teaspoon mole, powdered
- 1 Tablespoon sugar
- 2 Tablespoons coriander
- 1 teaspoon Tabasco sauce
- 1 8 ounce can Hunt's tomato sauce
- 1 Tablespoon masa harina flour
- salt to taste

In a large pot, add paprika, oregano, MSG, Gebhardt chili powder, cumin, beef bouillon, beer and two cups of water. Let simmer. In a separate skillet, brown 1 1/2 pounds meat with 1 Tablespoon Wesson oil or kidney suet until meat is light brown. Drain and add to simmering spices. Continue until all meat has been added. Sauté finely chopped onions and garlic in 1 Tablespoon Wesson oil or kidney suet. Add spices and meat mixture. Add water as needed. Simmer two hours. Add mole, sugar, coriander and Hunt's tomato sauce Simmer 45 minutes. Dissolve masa harina flour in warm water until pasty. Add to chili. Add salt to taste. Simmer 30 minutes. For hotter chili, add additional Tabasco to taste.



## *Reno Red*

Joe & Shirley Stewart of San Francisco,  
Calif.

1979 World Champion Cook

- 3 pounds round steak, coarse grind
- 3 pounds chuck steak, coarse grind
- 1 cup Wesson oil or kidney suet
- 1 3 ounce bottle of Gebhardt chili powder
- 6 Tablespoons cumin
- 2 Tablespoons MSG
- 6 small cloves garlic, minced
- 2 medium onions, chopped
- 6 dried chili pods, remove stems and seeds and boil 30 minutes in water  
OR 3 ounce bottle New Mexico chili pepper
- 1 Tablespoon oregano, brewed in 1/2 cup beer like tea
- 2 Tablespoons paprika
- 2 Tablespoons cider vinegar
- 3 cups beef broth
- 1 4 ounce can diced Ortega green chilies
- 1/2 14 1/2 ounce can Hunt's stewed tomatoes or to taste
- 1 teaspoon Tabasco pepper sauce
- 2 Tablespoons masa flour

Brown meat in Wesson oil or kidney suet adding black pepper to taste. Drain meat and add chili powder, cumin, MSG, garlic and chopped onions. Cook 3045 minutes. Stir often. Remove skins from boiled pods, mash to a pulp and add to meat mixture (or add 3 ounces of New Mexico chili powder). Add strained oregano and beef mixture, paprika, vinegar, 2 cups of beef broth, Ortega green chiles, Hunt's stewed tomatoes and Tabasco sauce. Simmer 3045 minutes. Stir often. Dissolve masa flour into remaining beef broth, pour into chili. Simmer 30 minutes stirring often.

## *Nevada Annie's Champion Chili*

LaVerne Harris of Las Vegas, Nevada  
1978 World Champion Cook

- 3 medium onions
- 2 medium green peppers
- 2 large stalks celery
- 2 small cloves garlic
- 1/2 or more small fresh jalapeno peppers, diced
- 8 pounds lean chuck, coarsely ground
- 1 7 ounce can diced green chilies
- 2 14 1/2 ounce cans stewed tomatoes
- 1 15 ounce can tomato sauce
- 1 6 ounce can tomato paste
- 2 3 ounce bottles chili powder
- 2 Tablespoons cumin
- 1 12 ounce can beer, divided into two portions
- 1 12 ounce bottle mineral water
- 2-3 bay leaves Tabasco sauce to taste garlic salt to taste salt and pepper to taste

Dice and sauté the first five ingredients. Add the meat and brown it. Add the remaining ingredients, including 1/2 can beer (drink the remainder, says Annie). Add enough water to cover just the top of the mixture. Cook about three hours on low heat stirring often. Makes 24 or more servings.



## *Allegani Jani's Chili*

**Jani Schofield-McCullough of Midland, Texas**  
**1974 World Champion Cook**

- 4 pounds stew meat ground once
- 3 onions, chopped
- 2 Tablespoons oil
- 2 heaping teaspoons cumin seeds
- 6 cloves garlic, mashed
- 1 can tomatoes
- 1 teaspoon sugar
- 1/2 can beer
- 2 packages chili powder
- 3 teaspoons mole paste
- 1 teaspoon Tabasco sauce
- 1 teaspoon salt
- 1 quart water
- 4 jalapeno peppers, chopped
- 1/4 cup masa flour
- salt and pepper to taste

Brown meat and onions in oil. Season with salt and pepper. Using a molcajete (a Mexican grinding tool), grind cumin seeds and garlic with a little water. Add to meat. In a blender, combine tomatoes, sugar, beer chili seasoning and chili powder. Add to stew along with mole paste, Tabasco sauce, salt and water and jalapeno peppers. Cook for 2 1/2 hours, stirring well occasionally.

## *Winsor's Chili*

**Howard Winsor of Colorado**  
**1972 World Champion Cook**

- 1 medium sized onion, chopped in blender
- 5-6 large cloves garlic, chopped in blender
- 1/2 cup water
- 2 pounds lean beef, cut into 1/4 inch cubes
- 1 pound pork, cut into 1/4 inch cubes
- 7 ounce can Ortega brand green chilies, including liquid
- 5-6 jalapeno peppers
- 1 14 1/4 ounce can, No. 2, whole tomatoes, chopped in blender
- 1 16 ounce can, No. 303, whole tomatoes, chopped in blender
- 4 large bay leaves
- 1 Tablespoon oregano
- 1 Tablespoon salt
- 1 teaspoon cumin powder

Chop onion, garlic and water in blender. Cook in covered pot until soft. Add meat; cook until it loses red color. Puree green chilies and jalapeno peppers to the blender and to make a chile pulp. Add 1 cup chili pulp and tomatoes to meat. Cook 20 minutes.

Add remaining seasonings. Remove bay leaves about halfway through cooking time. You might have to remove pot lid part during cooking time if chili is too thin. Cook approximately 3 hours. Note:

If you want to use beans, put them in bottom of serving bowl before adding chili. Serves 6 to 8.



## *Chili Woody DeSilva*

**Woodruff DeSilva of Ontario, Calif.  
1968 World Champion Cook**

- 5 medium onions, chopped
- 4 pounds chuck beef, course chili grind
- 5 cloves garlic, minced
- 4 Tablespoons oregano
- 2 teaspoons woodruff
- 1 teaspoon cayenne pepper
- 2 Tablespoons paprika
- 4 dashes Tabasco sauce
- 3 10 ounce cans tomato paste
- 1 6 ounce can tomato paste
- 4 Tablespoons masa flour
- water
- scant teaspoon to full teaspoon chipenos, crushed
- small amount cooking oil
- New Mexico chili powder
- salt and pepper to taste

In a skillet, brown onion in oil and season with salt and pepper. Place in chili pot. Brown beef in skillet, adding more oil if necessary. Add garlic and 1 Tablespoon oregano. Add this mixture to chili pot. In a paper sack, shake together woodruff, cayenne pepper, paprika, New Mexico chili powder, cumin, the remaining 3 tablespoons oregano and the chipeno. Add the blended spices to the chili pot. Brown beef in chili pot with the Tabasco sauce, tomato sauce and tomato paste. Add enough water to cover the meat. Simmer at least 2 hours. Cool the chili and refrigerate it overnight. Skim off the excess grease. Reheat the chili to boiling point. In order to thicken the mixture, stir in a flour paste, made of flour and a little water. Stir constantly to prevent sticking and scorching. Add water as necessary for the desired texture.

## *Smith's Chili*

**H. Allen Smith of Austin, Texas  
1967 World Champion Cook**

- 4 pounds course-ground chopped sirloin or tenderloin
- 1-2 small cans tomato paste with water OR fresh tomatoes, finely chopped OR canned tomatoes pressed through a colander
- 3-4 medium onions, chopped
- 1 bell pepper, chopped
- 2-10 cloves garlic, minced
- 1 Tablespoon oregano
- 1/2 teaspoon sweet basil
- 1 Tablespoon cumin seed or ground cumin
- olive oil or butter
- chili powder or chili pods
- salt and pepper to taste

In a 4 quart pot, brown meat in oil or butter, or in a blend of the two with 3 Tablespoons or more of chili powder or chili pods. Add the remaining ingredients. Simmer 2-3 hours with the lid on.



Together...



# Kidneys: Master Chemists of your Body



*Bones can break, muscles can atrophy, glands can loaf, even the brain can go to sleep without immediate danger to survival. But should the kidneys fail, neither bones, muscles, glands nor brain could carry on.'*

-Dr. Homer W. Smith

Your kidneys are the master chemists of your body. They perform the following vital functions:

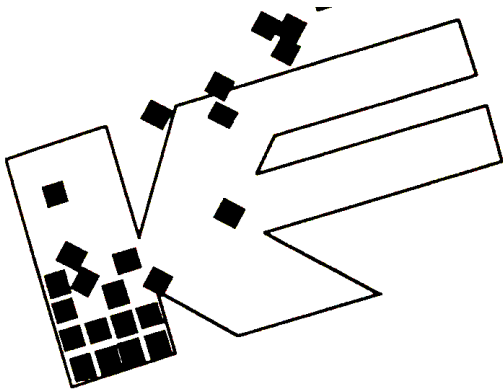
- Remove waste products from your body
- Balance your body's fluids
- Release the hormones which regulate your body's blood pressure
- Synthesize the vitamins which control your body's growth
- Control the production of red blood cells

If your kidneys fail, your other organs will suffer too. The two leading causes of kidney failure are diabetes and high blood pressure. If these diseases are controlled, kidney failure can be avoided. Although many forms of kidney disease do not produce symptoms until late in the course of the disease, there are six warning signs of kidney failure:

- Burning or difficulty during urination
- An increase in the frequency of urination
- Passage of bloody urine
- Puffiness around eyes, swelling of the hands and feet
- Pain in small of back just below ribs
- High blood pressure



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# You can help thousands of Michigan residents escape a serial killer!

Kidney disease silently stalks its victims. It is unseen, unheard and rarely observed before it strikes. It's so insidious, in *fact*, you may be shocked to discover more than 20 million Americans are suffering from kidney and urinary diseases.

Each year, 95,000 people die from kidney and urinary diseases, while more than 250,000 die from associated complications. Often, the symptoms are ignored or undiscovered until it is too late.

Since 1955, The National Kidney Foundation of Michigan (NKFM) has led the fight against these life-threatening diseases. NKFM's staff and volunteers are devoted to the eradication of kidney and urinary diseases.

Through research, education and patient services programs, NKFM helps more people cope with kidney and urinary disease than any other voluntary health agency in Michigan.

NKFM's efforts have changed legislation, ensured quality care for patients and advanced medical knowledge. NKFM continues to help thousands of Michigan residents escape this deadly disease through its patient and family programs.

The first generation of volunteers saw their efforts save lives and return health to thousands of people. With your support, this generation may be the one to witness the discovery of a cure.

Through the efforts and donations of people like you, the National Kidney Foundation of Michigan will one day reach its goal...to find a cure. For more information write:

National Kidney Foundation of Michigan, Inc.  
2350 South Huron Parkway  
Ann Arbor, Michigan 48104  
313-971-2800 or 800-482-1455



## Chili Tips

- Don't forget to wear plastic gloves to prevent the juices from burning your hands.
- Too much chile heat? Try eating starches such as bread, potatoes, and rice or drink dairy products to relieve your distress.
- The hotness in a chile is found in the seeds and the white membranes inside the fruit. To reduce heat, remove the seeds and membranes from both fresh and dried chiles.
- Adjust the amount of spices and peppers in recipes to your own taste.

## Glossary

- caldo de res**  
(Spanish) beef broth
- chilipiquennes**  
(Spanish) very hot, tiny, wild chilies about the size of cranberries (chilitepIn)
- chipenos**  
(Spanish) little peppers (also known as chilipiquines)
- cilantro**  
fresh leaves from coriander (Chinese parsley)
- clavo molido**  
(Spanish) finely ground chili powder made from New Mexican chilies
- comino**  
(Spanish) cumin
- coriander**  
the seed-like fruit of an herb in the parsley family
- cumin**  
a spice similar to caraway seed except it is lighter in color and stronger in flavor
- masa harina**  
(Spanish) corn mill flour
- mole**  
common sauce in Mexican cooking
- molcajete**  
(Spanish) three legged stone bowl with rough interior used as mortar for grinding chilies and masa
- MSG**  
monosodium glutamate
- pasilla**  
dried Anaheim chili (California) or dried Chilaca chili (Southwest and Mexico)
- perejil**  
(Spanish) parsley
- pulpitas**  
(Spanish) boneless meat
- salsa casera**  
(Spanish) homemade salsa (sauce)
- summer savory**  
an aromatic herb used for seasoning
- tomatillo entero**  
(Spanish) small green tomato in a papery husk
- woodruff**  
an herb used for seasoning



▲ • ▲ • ▲ **Chili Recipe** ▲ • ▲ • ▲



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