

Best Overall Chili: EVERYTHING CHILI – Mark Abdella

1. Steak (diced after cooking)
2. Ground Beef
3. Ground Pork
4. Bacon
5. Garlic
6. Onion
7. Chili Peppers – Anaheim (seeded)
8. Red Bell Pepper
9. Green Bell Pepper
10. Crushed Tomatoes
11. Tomato Paste
12. Fresh Italian Parsley
13. Beef Broth
14. Bacon grease
15. Beer
16. Coffee
17. Bourbon
18. Fresh Lime juice
19. Tabasco
20. Worcestershire
21. Molasses
22. Red Wine Vinegar
23. Apple Cider Vinegar
24. Liquid Smoke
25. Browning Sauce
26. Maple Syrup
27. Honey
28. Brown Sugar
29. Ketchup
30. Cumin
31. Coriander Powder
32. Cinnamon
33. Chili Powder – Hot
34. Chili Powder – Mild
35. Dry Mustard
36. Paprika
37. Basil
38. Oregano
39. Rosemary
40. Thyme
41. Salt
42. Pepper

Hottest Chili – Ryan Hagberg

Ingredients

3 lbs. Hamburger
2 large onions
1 green pepper
2 cans minced jalapeno peppers
5 cloves garlic
4 (15 oz.) cans stewed tomatoes
2 (15 oz.) cans spicy chili beans

5 tbs. Chili Powder
2 tbs. Ground Cayenne Pepper
2 tsps. Cumin
2 tsps. Dried mustard
1 tsp. Oregano
1 tsp. Paprika
Pepper
Salt

Instructions

1. Brown hamburger and place in large pot
2. Mince the onions, peppers, and garlic. Place all in pan and sauté.
3. Drain the tomatoes then chop. Save the leftover tomato sauce.
4. Add the sautéed veggies, jalapeno, tomatoes (with saved sauce) and chili beans to hamburger.
5. Start cooking
6. Add all the spices once brewing
7. Cook covered for about 2 hours
8. Cook uncovered for about 2 more hours or until consistency is to your liking

Most Exotic Chili – Brian Prill

- 4 Tablespoons Olive Oil
- 8 cloves Garlic, Minced
- 1 whole Large Onion, Diced
- 1 whole Red Bell Pepper, Seeded And Diced
- 1 whole Yellow Bell Pepper, Seeded And Diced
- 1 whole Green Bell Pepper, Seeded And Diced
- 3 whole Carrots, Peeled And Diced
- 8 cups Vegetable Broth (can Sub Chicken Or Beef Broth If You Prefer)
- 1 can (12 To 14 Ounces) Plain Tomato Sauce
- 4 can (10 Ounce) Ro-tel (diced Tomatoes And Chiles)
- 2 teaspoon Ground Oregano
- 2 Tablespoon Ground Cumin
- 4 Tablespoons Chili Powder (more To Taste)
- 2 can (14 Ounces) Kidney Beans, Drained And Rinsed
- 1 can (14-ounce) Pinto Beans, Drained And Rinsed
- 1 can Garbanzo Beans, Drained And Rinsed
- 1 can Black Beans, Drained And Rinsed
- 1 whole Orange Bell Pepper, Seeded And Diced
- 1 pound Ground Turkey
- 1pound Ground Beef

Best Side Dish: BBQ Keilbasa – Pat Given

1 to 2 packages of kielbasa

1 bottle BBQ sauce (Cub's Brown Sugar & Honey BBQ works well)

½ can of Coca-Cola

Just put it in a crockpot until warm and serve