CHILI Cook-off

WINNING RECIPE

Schmidt Family Chili Recipe

Ingredients

- 3 lb ground beef
- 1 lb regular Jimmy Dean breakfast sausage
- 1 large onion, chopped
- 1–2 tbsp unsalted butter
- 3 dried morita peppers, stems and seeds removed, finely diced
- 9 cloves garlic, minced
- 4 oz canned Hatch green chiles
- 6 oz tomato paste
- 2 oz Kinder's Original Chili Seasoning
- 1 oz Kinder's Woodfired Chili Seasoning
- 44 oz fire-roasted diced tomatoes with peppers
- 44 oz tomato sauce
- 3 cans Bush's Chili Magic Campfire Style

Method

1. Brown ground beef in batches; drain excess grease. Brown the regular breakfast sausage separately until fully cooked.
2. In a separate skillet, caramelize the chopped onion in butter over medium-low heat for about 20–30 minutes, until golden and sweet.
3. Near the end, add finely diced moritas and a splash of water or tomato sauce. Cook 3–5 minutes to begin softening.
4. Combine the cooked ground beef and sausage in a large pot.
5. Add Hatch green chiles, minced garlic, tomato paste, and both Kinder's chili seasonings directly to the meat. Stir and cook together for a couple of minutes.
6. Add the caramelized onion and morita mixture to the seasoned meat. Then add the fire-roasted diced tomatoes and tomato sauce; stir to combine.
7. Bring to a gentle simmer, cover, and cook on low stovetop heat for 1 hour.
8. Add all 3 cans of Bush's Chili Magic Campfire Style and simmer for another 30 minutes.
9. Serve hot, topped with sour cream, shredded cheddar cheese, and Fritos.