

# 2019 Solano County 4-H Chili Cook-Off

## Chili Con Carne – Winning Recipe

Cowtown Chili Boys, Vaca Valley 4-H Club

### Ingredients:

1 large onion, sliced  
1 green pepper, chopped  
1 pound ground beef  
Two 1-pound cans (4 cups) red or kidney beans, drained  
One 1-pound can (2 cups) tomatoes  
One 8-ounce can (1 cup) seasoned tomato sauce  
1 to 1.5 tablespoons chili powder  
1 to 1.5 teaspoons salt  
1 bay leaf  
Dash paprika to taste  
Dash cayenne to taste

### Directions:

Brown onion, green pepper and meat in a little hot fat/oil. Add beans, tomatoes, tomato sauce, chili powder, salt, bay leaf, paprika and cayenne. Cover, simmer one to 1.5 hours, adding reserved bean liquid or water if needed.



Vacaville Mayor Ron Rowlett congratulates the Chili Cowtown Boys, winner of the Solano County 4-H Chili Cook-Off. From left are Ian Weber, Xander Lovell, Francis Agbayani, and Matthew Agbayani. Photo by Kathy Keatley Garvey



## Chicken Enchilada Chili

Lil Peppers, Pleasant Valley 4-H Club

### Ingredients:

2 tablespoons butter  
1 ½ pounds boneless, skinless chicken breast, cut into ½ inch pieces  
1 pound ground pork  
1 onion, chopped  
1 red bell pepper, chopped (optional)  
1 tablespoon minced garlic  
1 32-ounce carton of chicken broth  
2 15-ounce cans green enchilada sauce  
1 15-ounce can corn, drained  
1 15-ounce can pinto beans, rinsed and drained  
1 15-ounce can black beans, rinsed and drained  
1 10-ounce can diced tomatoes and green chilies, drained  
2 tablespoons ground cumin  
1 tablespoon chili powder  
½ teaspoon ground coriander  
1 8-ounce package shredded Monterey jack cheese  
1 cup sour cream  
Garnish: sliced green onion

### Instructions:

In a large Dutch oven, melt butter over medium heat. Add chicken and pork and next three ingredients: cook, stirring occasionally for 8 to 10 minutes or until chicken and pork are browned and cooked through. Stir in broth and next eight ingredients. Bring to a boil, reduce heat and simmer for 30 minutes  
Gradually add cheese, stirring until melted. Add sour cream stirring until melted. Garnish with green onions, if desired.



## 4-H Green and White Chili

Dixon Ridge Chili Team, Dixon Ridge 4-H Club

### Ingredients:

2 pounds pork shoulder, cut into ½-inch chunks  
2 pounds ground pork sausage  
Olive oil (as needed to brown meat)  
2 cans green enchilada sauce  
2 cans white cannellini beans  
2 onions, coarsely chopped  
2 of each pepper diced: pasilla, Anaheim, Serrano and green bell pepper  
2 cloves of garlic, minced  
2 tomatillos, diced  
1 bunch of cilantro, chopped  
Water (approximately 1 cup)  
Cornstarch for thickening, if needed  
Seasonings to the taste: chicken bouillon, black pepper, garlic salt and cumin

Instructions: in a large stockpot, brown pork in the olive oil. Add the ground sausage and continue cooking over high heat until meat is browned (about 30 minutes). Add the water and seasonings. Cook an additional 30 minutes. Add green enchilada sauce and beans. Turn heat down and simmer for 30 minutes. While mixture is simmering, coarsely chop the onions, mince the garlic, dice the peppers and tomatillos, and chop the cilantro. Add these to the pot and continue cooking until the pork is tender (about 30 to 45 minutes). Check flavor and adjust seasonings to taste. If needed thicken with cornstarch.



## Out of This World Chili

The Chili Awakens, Suisun Valley 4-H Club

### Ingredients:

- 2 pounds of Mason Ranch Dixon May Fair award-winning ground beef
- 1 large onion, chopped (about 1 cup)
- 1 red bell pepper, diced
- 4 cloves of garlic, crushed
- 2 tablespoons of chili powder
- 2 teaspoons salt
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano leaves
- 1 can (28-ounces) crushed San Marzano tomatoes from San Marzano Italy
- 1 can (10-ounces) pinto beans, undrained

Cook and stir ground chuck, take out and drain. Cook onions, bell peppers and garlic until soft, about 3 minutes. Stir in all the remaining ingredients except the beans. Heat to a boil, reduce heat. Cover and simmer for one hour. Stir in beans. Heat to a boil and reduce heat. Simmer uncovered and mix occasionally, 20 minutes. Enjoy with toppings and corn bread.



## Vegetarian Chili

Chili Masters, Vaca Valley

2 tablespoons olive oil  
1 large onion, diced  
1 red pepper, diced  
4 garlic cloves, minced  
1 14-ounce package extra firm tofu  
2 tablespoons chili powder  
2 teaspoons cumin  
1 teaspoon paprika  
½ teaspoon Ancho chili powder  
Cayenne pepper to taste  
1 6-ounce can of tomato paste  
2 cans of fire roasted tomatoes  
1 can of black beans, rinsed and drained  
1 can of kidney beans, rinsed and drained

### Directions

Coat the bottom of a large pot with oil and place it over medium heat. When the oil is hot, add the onions and pepper. Saute for 5 minutes. Add the garlic and crumble the tofu into the pot. Add the chili powder, cumin, paprika, ancho chili powder and cayenne. Cook 5 minutes more. Stir in tomatoes, tomato paste and beans. Raise heat and simmer for 90 minutes. Stir occasionally and add a bit of water if it becomes too thick. Season with salt and pepper. Serve with toppings.

Toppings: jalapenos, sour cream, shredded cheese, tortilla



## Pulled Pork Chili

Super Sherwood Forest, Sherwood Forest 4-H Club

### Ingredients:

- 2 pounds boneless pork roast
- 2 tablespoons brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon chili powder
- ½ teaspoon cumin
- ¼ teaspoon cayenne pepper
- 1 small red onion, diced
- 2 cups beef broth
- 1 28-ounce can of tomato sauce
- 1 28-ounce can of diced tomatoes
- ½ cup barbecue sauce
- 28-ounces ranch-style canned beans
- 1 teaspoon hot sauce

### Instructions:

In a small bowl, mix together the brown sugar, garlic powder, salt, pepper, chili powder, cumin and cayenne. Use mixture to season the pork roast well on both sides, then place in your slow cooker. Add the onion, beef broth, tomato sauce, diced tomatoes, barbecue sauce, chili beans and hot sauce to the slow cooker. Cover and cook on low for 8 to 10 hours. Shred the pork, using two forks, and stir the chili well. Garnish with your favorite toppings and enjoy.