



Here are a few Chili recipes that I have run across lately. If you have some good Chili recipes, please send them to me to include here.



Table of Contents

- [Troop 76 Chili - Serves 100 People](#)
- [White Chili](#)
- [Eight Bean Chili](#)
- [Mark's Cookoff Winner!](#)
- [Chili for 8](#)
- [One Thousand Chills/One Thousand Spills](#)
- [Portable Chili](#)
- [Mike's Chili \(Whoever Mike is!\)](#)
- [Texas Chili](#)
- [Homestyle Chili](#)
- [Texas Lava Chili](#)
- [Chili Recipes from the Geezer's Cookbook](#) -- submitted by Mark A. Michalski

Other Chili Recipes and Resource Sites:

- [Welcome To Chile Pepper Magazine!](#)
- [Chili-related Resources and Recipes](#)
- [The Chile-Heads home page.](#)

Go to [The MacScouter Scouting Resources online](#), if you arrived here from somewhere else.



Troop 76 Chili - Serves 100 People

- 30 lbs coarse ground meat
- 4 lbs chopped onion
- 2 tablespoons cummin (ground or seed)
- 12 oz chilie powder
- 3 tablespoons salt
- 3 tablespoons garlic powder

Braise meat and onions. Add seasoning. You can add mashed tomatoes or tomatoe paste for color and economy. Some of the above seasonings will vary and might need more. Pepper may be added according to taste or the group that will be eating the chili.

PINTO BEANS 6 pounds, if desired, may be cooked and half of them ground or mashed. If you use the beans, cut meat to 20-22 lbs.

And this is how you can scale this recipe for even larger groups!

<i>Ingredients</i>	<i>Serves 800</i>	<i>Serves 600</i>
Venison	120 lbs	80 lbs
Coarse ground beef	240 lbs	160 lbs
Dhopped onions	40 lbs	32 lbs
Chili powder	9 lbs	6 lbs
Cummin, ground	.75 lbs	8 oz
Garlic powder	1.5 lbs	.75 lbs
Salt	1.5 lbs	.75 lbs
Tomatoe paste	5 gal	4 gal
Water		

And here are a few other supplies that you will need:

2 lbs salt	1 can peppers
50 lbs pinto beans	2 lbs coffee
3 3oz jars of tea	10-15 lbs sugar
1 small bottle of lemon juice	1 bottle of coffee creamer
2-3 gals of pickles	40 lbs of crackers
4-5 large bottles of catsup	10 lbs of SLICED onions
25 lbs schredded cheese	100 lbs ice
1-2 jars of piccanti sauce	
800 10oz chili bowls	800 6" plates
800 forks	800 spoons
800 napkins	500 ice tea cups
400 coffee cups	

White Chili

PORTIONS: about 6 eight ounce servings

INGREDIENTS:

- 1 roasted chicken
- 6 C water
- 1 pale stalk celery with leaves, coarsely chopped
- 2 dried cayenne peppers with seeds, split
- 1 t mustard seeds
- 1 t dill seeds
- 1 t white peppercorns
- 2 cubes of chicken bullion (optional)

2 T margarine or butter
1 large onion, chopped fine
1 garlic clove, minced
3 C chicken stock
coarsely chopped white meat of chicken
1 T fresh basil, chopped
pinch ground cloves, crushed
pinch coriander seeds crushed
2 cans great northern beans, undrained
1 tomato, chopped, for garnish

Remove chicken white meat from carcass and reserve. Boil down chicken bones and skin (without skin might be whiter) in 6 C water seasoned with pale inner celery stalk with leave, 2 dried cayenne peppers, split with seeds, 1 t mustard seeds, 1 t dill seeds, and white peppercorns and 2 cubes of chicken bullion (optional). Simmer 2-3 hours. Strain out and discard solid matter.

In dutch oven, sauté onion and garlic in margarine or butter until translucent. Do not brown. Stir in chicken meat pieces and 3 C stock. Add chopped basil. Add crushed cloves and 1 t crushed coriander seeds and beans, undrained. Heat to boiling; reduce to simmer covered for one hour. Stir occasionally. Mix individual servings with 2 T sour cream or 2 T plain yogurt. Garnish with chopped tomato.

NOTE: I can't decide whether I like the sour cream better than the plain yogurt as a whitener. If I had some plain white rice, I might add that, too, just to get the complete protein. I have a habit of splashing some hot sauce into the stew. I choose something not too dark, like yellow scotch bonnet sauce. My wife's out of town this week and I will certainly live well with this dish. I hope the same for you and yours. Time now for Yankees vs. the former St. Louis Browns and white chili.

-- Thanks to Bob

Eight Bean Chili

1/4lb of each of the following dry beans;
kidney, white, pink, black, red, pinto, cranberry and navy.
1lb hot pork sausage
5lbs ground beef
5 large onions, chopped
1 jar minced garlic
1/4c coriander
1/4c cinnamon
1/4c paprika
1/4c cayenne pepper
1/2c dried red peppers
1 gallon can Italian plum tomatoes with sauce

This recipe will feed a whole troop;
In a large pot, soak the beans together overnight in water to cover.

Drain and add fresh water to cover. Cook at simmer 1 1/2 hrs. Heat a #14 DO and fry sausage until brown. Add onions and garlic. Cook over medium heat for 5 minutes. Add all spices and cook another 5 minutes. Add tomatoes and juice and simmer 1/2hr. Divide meat into 3 batches and brown in a large skillet. Drain and add to tomato mixture. When the beans are fully cooked, drain reserving liquid, and add to DO. Salt to taste and simmer 1hr, add bean liquid as necessary. -- Thanks to Mark A. Michalski, Cubmaster Pack 24, Clinton Valley Council, mam@AH.DS.ADP.COM

Mark's Cookoff Winner!

1/4 cup olive oil
2 lbs hot pork sausage
2 lbs cubed stew meat
1 can rotel tomatoes
8 cloves garlic (minced)
1/3 c chili powder
4 tbs cumin
1/4 cup jalapenos (sliced)
1 tsp tabasco sauce
2 large cans crushed tomatoes
4 large onions (2 wht-2red)
2 lbs ground chuck
Bottle of V8 (hot)
2 cans beef broth
2 large cans of hot chili beans
2 tsp paprika
1 tbs dried red pepper
2 tsp coriander
1 can tomato sauce
6 tbs red wine vinegar

This recipe will feed a whole troop: In a large skillet, saute onions in olive oil, set to the side. In a #14 DO, brown pork sausage and chuck and then add stew meat. Season with salt and pepper to taste. Cook for about 20 minutes. Add onion mixture. Stir in spices and cook 5 minutes. Add V8, tomatoes, tomato sauce and beef broth. Bring to boil, lower heat and simmer 1 hour. Stir in garlic, tabasco, peppers and hot chili beans. Simmer another 10 minutes. You can dissolve some corn starch in about a 1/4 cup of warm water and then add to the chili until thick. Sprinkle with cheese, popcorn, frito chips or fixin's of your choice.

We will sometimes cook the meats two days ahead of time, place in gallon freezer bags and keep in the cooler. Also to save time chop the onions and garlic and assemble in a gallon freezer bag ahead of time to cut down on prep time.

Sometimes for family camping only (NO Scouts around) I'll include a can of beer, which is usually boiled away when the hour is done. My kids (12yr, 10yr and 8yr) love it and it usually wows the Super Bowl

crowds. I also have a 8 bean chili if you're interested.

-- Thanks to Mark A. Michalski, Cubmaster Pack 24, Clinton Valley Council, mam@AH.DS.ADP.COM

Chili for 8

All ingredient amounts are just suggestions; add more or less. It's very free form. You might have your own secret ingredients. Go for it!

1 large onion, sliced/diced.

2-3 cloves garlic.

1/2 green pepper, diced..

1 Tblspn oil.

·
Saute above in the oil in bottom of DO until onions are tender. Add:.

·
2 lb. lean ground beef .

Brown thoroughly, salting and peppering to taste. Drain off excess fat. Add:.

·
2 sm cans tomato paste.

1-2 large cans tomatoes (you can substitute a large jar of spaghetti sauce for the tomatoes and paste).

3 Tblspns chili powder (or more, depending on how hot you like it).

·
Simmer uncovered for 45-60 minutes, cooking off some of liquid. When thickened, add:.

·
Drained kidney or black beans (as many as you like; I suggest 2 soup-size cans)..

·
Cover and simmer 15 or so minutes. .

Serve with rice or pasta, and salad. Use another DO to make corn bread. Hot sauce on side is good, too. I showed my scouts how to cook this shortly after I started as SM, and my senior patrol cooks it frequently on campouts now. They scarf it down by the plateful and want more. There rarely is any left over. .

Mmmmmmm...I'm getting hungry. Enjoy!

-- Thanks to Pete Farnham, SM, Troop 113, GW District, NCAC, Alexandria, VA, pfarnham@ASBMB.FASEB.ORG

One Thousand Chills/One Thousand Spills

Troop 1000 Dutch Oven Cornmeal Crusted Chili

1 C minced onion (1 medium onion chopped finely)

1/2 C diced green and sweet red pepper (include one or two jalapenos if you wish)

1/2 C sliced mushrooms (Optional, fresh or canned, use more for vegetarian chili)

2 cloves garlic minced
1 can beef consomme
1000 beans (red kidney, or black beans, actually I use one or two cans)
1 28 oz can whole Roma tomatoes cut into quarters
1 lb ground or cubed meat (beef, chicken or lamb) (may be omitted for vegetarian chili)
1 1/2 Tbs chili powder
1 tsp oregano
1 bay leaf
2 pkgs of Jiffy corn muffin mix (batter prepared according to package directions)
2 Tbs olive oil
Cayenne pepper to taste .

Heat Dutch Oven over charcoal. Brown meat (and/or mushrooms) in Olive oil for a few minutes. Add onion and green peppers and fry until Onion is translucent. Finally add garlic, sweet red pepper and jalapeno (if desired) and fry for just a few minutes. If fatty hamburger was used be sure pour off most of the fat. (Fat can be removed with a large spoon or bulb baster). Add the can of consume and scrape the solids from the bottom of the dutch oven. Add beans, tomatoes (including juices), one and one half cans of water, and spices. Cover the Dutch oven. Meanwhile make up the batter for the corn bread or corn muffins using package directions. Dilute about 1/3 Cup corn muffin mix with 1/2 can of water. Add to the chili broth with stirring. Correct spices and spoon in the remaining prepared corn muffin so that it floats on top of the chili. Cover the Dutch oven and put charcoal on the top. Cook for about 30-40 min so that the cornbread is slightly browned and crusty. Serve chili together with cornbread in cups or bowls.

Notes:

Shredded cheese, chopped peppers or canned corn may be added to corn muffin crust.

Without added Cayenne the chili is mild enough to be served to children; addition of 1/4 t of Cayenne makes a very spicy chili.

It makes sense to spend the extra money and get lean ground beef (ground round) since it is not much fun trying to remove the extra fat.

This recipe won the weekly best chili award during our troops week at Summer Camp at Lost Lake Scout Reservation Clinton Valley Council). However, honesty forces me to admit that it was the only entrant ;-)"

Next come some assorted recipes I found along the way. I really don't know who the all "owners" are, but just enjoy.

--Thanks to Morton Raban and the Troop 1000

Portable Chili

"Cook up pot of chili (homemade or canned). Buy individual size bags

of Doritos or something similar. Cut an X on front of bag and open. Put chili on top of the chips, and shredded cheese. And you have portable lunchtime nachos/tacos."

-- Thanks to Carol Eichinger

Mike's Chili (Whoever Mike is!)

2lb ground beef
1tbs oil
tobasco sauce
onion chopped
1-1/2 tbs chili powder
3 cans canned tomatoes
4 tbs water
2 tsp ea. salt, sugar, 1/2 tbs
worcestershire sauce, cocoa, ground 1 lg
cumin, oregano
2 cans kidney beans

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans and simmer 1 hour covered. Add kidney beans and cook 1 additional hour uncovered.

Texas Chili

2lb lean chuch roast
bacon grease
6 jalapino pepers, seeded
and chopped
1 tbs cumin
1 (20 oz) can tomatoes, chopped
1 large onion
6 cloves garlic, minced
2 tsp salt
4 tbs chili powder
1 tbs oregano

Brown meat, garlic and onions in bacon grease. Add Jalapino pepers and mix well. Add remaining ingredients, cover and cook 1 hour.

Homestyle Chili

1 lb gound beef
3 cloves garlic, minced
2 tbs chili powder
1 (20oz) can tomatoes, chopped
1 c red wine (dry)
1 lb uncooked kidney beans
1 lg yellow onion, chopped
1 tbs cumin
1 tbs cumin

1 tbs worcestershire sauce
1 green bell peper, chopped
salt & peper to taste

Cover beans with 2-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Variations: Use black beand instead of kidney beans. Add fresh ground ginger, paprika or cocoa. Cook, eat and enjoy!!!

Texas Lava Chili

WARNING! Two of the ingredients are not allowed on Scout events and should be dropped from the recipe in those cases.. I am only copying the recipe from another source so will post it in it's entirety.

Texas "Lava" Chili Yields 12 Servings w/non Scouting ingredients (Please do not include these when cooking for Scouts, on a Scout Campout, Camporee etc)

4 Lb Boneless Sirloin Roast
2 Lb Boneless Venison Roast
6 Green Jalapeno Peppers Seeded & Diced (or sub your own kind)
2 Cups Lone Star Beer (not for Scout outings)
1 Cup Sour Mash Bourbon (not for Scout outings)
1/2 Cup Regular Coca Cola
2 Tbls Tabasco Sauce
4 Medium Onions, Chopped Coarse
1 1/2 Cups Tomato Paste
5 Cloves Garlic, Minced
1 Tbls Cayenne Flakes
2 Cups Tomato Sauce
1 tsp Allspice
1 Tbls Cumin, Ground
1 Cup Green Bell Pepper, Cored & Seeded & Chopped
2 Tbls Fresh Cilantro, Chopped
2 Tbls Cumin, Ground
1 Cup Red Bell Pepper, Cored Seeded & Chopped
2 Tbls Peanut Oil
1 Tbls Cumin, Ground
6 Ancho Peppers, Dried & Chopped

Cut all the meat into 1/4 " cubes. Put the peanut oil in a large, cast iron pot. Heat over medium high heat. Add the onions, garlic, meat cubes and the first measure of cumin. Cook until the meat is browned. Add the tomato sauce, beer, bourbon, Coca-Cola, chile peppers, Tabasco, cayenne, allspice, cilantro and second measure of cumin. Cover. Cook over low heat for 45 minutes, stirring often. Uncover. Cook for another 20 minutes. Stir in the third measure of cumin. Serve.

-- Thanks to Don Houston, from the Chile-Heads Recipe Collection



The Cooking for Scouts and Scouters pages are presented by R.
Gary Hendra -- [The MacScouter](#) -- UC Pack 92 & CC Troop 92, Milpitas,
California



The MacScouter Scouting Resources Online
is a member site of the **US Scouting Service Project**