

# Easter Eve Chili

Joe Bork

*Based on the 2004 ICS World Champion chili recipe,  
Dago Reds Wop 'n Good Chili by Kathy Hipskind*

## In Short

A true Texas-style chili with beef and spices and little else.

<b>Prep time</b>	15 minutes
<b>Cook time</b>	3 to 3½ hours
<b>Serves</b>	6

## Software

Ingredient	Weight	Volume
Chuck roast, cubed	4 to 4½ lbs	
Tomato sauce		8 oz
Spicy V8® juice		8 oz
Ground white pepper		1½ tsp
Onion powder		1 tbsp
Garlic powder		¾ tsp
Chili powder		5 tbsp
Ground cumin		5½ tsp
MSG (or other tenderizer)		¼ tsp
Tobasco® sauce		4½ tsp
Cayenne pepper		¼ tsp
Paprika		¼ tsp
Curry powder		¼ tsp
Habanero pepper, minced		½ tsp
Arrowroot		2 tbsp
Brown sugar, packed		1½ tsp
Extra-virgin olive oil		1 tbsp
Kosher salt		3 tsp

## Hardware

- One large cooking pot
- One chef's pan
- Measuring spoons
- Two large wooden spoons
- One small bowl

## Procedure

### Preparation:

1. In the chef's pan, brown the **beef** with the **olive oil, white pepper, and 3 tsp of salt.**
2. In the large pot, combine the **chicken broth, tomato sauce, and V8 juice.** Stir in **1 tbsp of onion powder, 2 tsp of garlic powder, and 2 tbsp chili powder.** Warm over low heat.
3. When the meat is browned, add the meat and juices to the large pot.
4. Simmer, covered, over low heat.

### Stage 1:

After 1½ hours

1. Stir in **2 tbsp chili powder, 5 tsp cumin, ¼ tsp MSG (or other tenderizer), and 1 tbsp Tabasco sauce.**
2. Uncover and return to simmer at low to medium low heat.

### Stage 2:

After 2 hours

1. Mix together **¼ tsp chili powder, ¼ tsp cayenne pepper, ¼ tsp paprika, and ¼ tsp curry powder.**
2. Stir in mixture.
3. Add **½ tsp minced habanero peppers** and another **½ tsp chili powder.**
4. Add **kosher salt** to taste.

### Stage 3:

After 2½ hours

1. In a small bowl, combine **2 tbsp arrowroot** with **water** enough to form a paste.
2. Stir in paste.
3. Add **1¼ tsp garlic powder, 1½ tsp brown sugar, packed, and ½ tsp cumin.**
4. Add **kosher salt** to taste.
5. Reduce heat to low.

### Stage 4:

After 3 hours (3½ hours if needed)

1. Serve!

For hotter chili, add more chili pepper (about 1-2 tsp) and more habanero pepper (about ½ tsp) in stage 3.

To compliment the all-beef chili, you can serve a variety of side dishes along with it:

Red kidney beans  
(cooked with 1 tbsp  
brown sugar)

•  
Diced green pepper

•  
Cheddar cheese  
(freshly-grated)

•  
Sour cream

•  
Diced red onion

•  
Tortilla chips