

## Even More Not-Kosher, Camp Trail Chili

Stolen by Gordon Nichols - 1979

**Winner, 1976 World Chili Bakeoff, Hobbs, New Mexico** – Tourist Division –  
Suzanne Campo *“The hand that rocks the cradle **RULES** the Chili World!”*

**Winner, 1999 WPI Winter Carnival Chili Competition** – Student Division  
*“Do a decomposition analysis all you want, That’s still kick-ass Chili!”*

**Winner, 1999 Lambda Chi Alpha KAGL Approval Stamp.**

*“We came. We Served. We Conquered. Where’s the beer to wash this down?”*

### **Ingredients for four to six trail riders:**

2 medium onions, peeled and chopped  
6 garlic cloves, peeled and chopped  
1/2 lbs. chopped Pork  
1/2 lb. ground pork  
1/4 lb. Sweet Italian Sausage  
(2) 14.5 oz. can Black Beans  
(1) 14.5 oz. can Italian Style Diced tomatoes  
(1) 10 oz. jar Medium Newman’s Own Pineapple Salsa  
3 oz. Heinz Chili Sauce (or to taste)  
1/2 oz. McCormick Chili Powder (dust for the meat)  
2-3 oz. Louisiana Gold hot Sauce (or to taste)  
1 Chopped Jalapeño Pepper  
1/2 cup Bushmills Irish Whiskey  
2 – 3 Tablespoons Honey (\* Light Brown sugar may be substituted)

### **Directions:**

1. Sauté onions and garlic in 2 tablespoons olive oil until clear, then add to chili pot
2. Thoroughly brown chili Pork and Italian Sausage over medium-high heat, then drain fat, lightly dust with hot sauce and add to chili pot
3. Add beans, Picante and Chili sauce and Jalapeño to chili pot
4. Drain excess liquid from tomatoes, dice into cubes and add to chili pot
5. Add Whiskey to chili pot
6. Add Honey to chili pot
7. Stir ingredients thoroughly in chili pot, add chili powder and hot sauce to taste, simmer over medium heat for about one hour, stirring often.
8. OR: after all ingredients are thoroughly mixed in a crock pot, cook on low for 3 - 4 hours
9. Serve with shredded Cheddar Cheese or a suitable goat cheese

