

New Mexico Camp Trail Chili

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 about ten trail riders:

6-8 small to medium onions, peeled and chopped
6-8 large garlic cloves, peeled and chopped
2 lbs. Extra Lean chopped chili beef
** Or, 1 lb. Hamburg and 1 lb. chopped beef chunks
(3) 28 oz. can Red Kidney Beans
(2) 14.5 oz. can Italian Style Diced tomatoes
(1) 16 oz. jar Old E Paso Picante (Medium to Hot to taste)
6 oz. Heinz Chili Sauce (or to taste)
1 oz. McCormick Chili Powder
4-6 oz. Louisiana Gold hot Sauce (or to taste)
1 Chopped Jalapeño Pepper

Directions:

1. Sauté onions and garlic in 2 tablespoons olive oil until clear, then add to chili pot
2. Thoroughly brown chili beef 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. Stir ingredients thoroughly in chili pot, add chili powder
6. Thoroughly stir all ingredients in chili pot, add hot sauce to taste, simmer over medium heat for about one hour, stirring often.
OR: after all ingredients are thoroughly mixed in a crock pot, cook on low for 4-5 hours