



Circle of Friends Cookbook

Volume 2

Chili Recipes



Chili & Biscuits

1 lb. ground beef
1 onion, chopped
4 stalks celery, chopped
1-1/4 oz. pkg. chili seasoning
mix
1/4 c. all-purpose flour

28-oz. can diced tomatoes
15-1/2 oz. can chili beans
Optional: 4-oz. can sliced
mushrooms, drained
garlic powder, salt and pepper
to taste

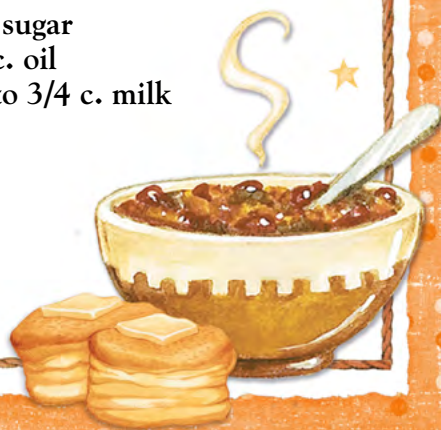
In a large skillet, brown together beef, onion and celery. Drain; stir in seasoning mix and flour. Add tomatoes with juice and remaining ingredients; simmer until thickened and bubbly. Transfer to a lightly greased 13"x9" baking pan. Drop Biscuit Dough by tablespoons into hot chili. Bake, uncovered, at 375 degrees for 10 to 15 minutes, until biscuits are golden. Serves 6 to 8.

Biscuit Dough:

1-1/2 c. all-purpose flour
1 c. yellow cornmeal
4 t. baking powder
1/2 t. salt

2 T. sugar
1/2 c. oil
1/2 to 3/4 c. milk

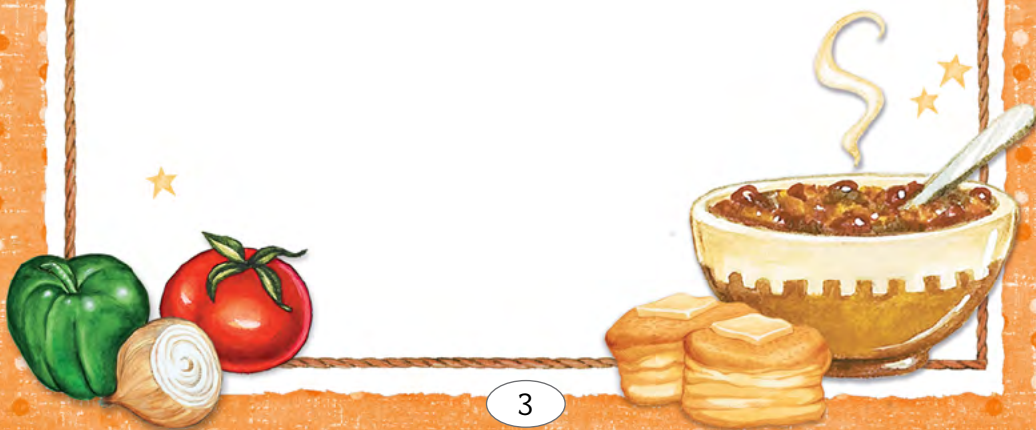
Combine dry ingredients and oil. Stir in enough milk to form a soft dough.



Santa Fe Chicken Chili

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| 2 lbs. boneless, skinless
chicken breasts, cubed | 14-1/2 oz. can chicken broth |
| 4 cloves garlic, minced | 12-oz. jar salsa |
| 4 onions, chopped | 10-oz. pkg. frozen corn |
| 4 green peppers, diced | 3 T. chili powder |
| 1/4 c. olive oil | 2 t. ground cumin |
| 28-oz. can diced tomatoes | 1/4 t. cayenne pepper |
| 15-1/2 oz. can kidney beans,
drained and rinsed | 1/2 t. salt |
| | 1/2 t. pepper |

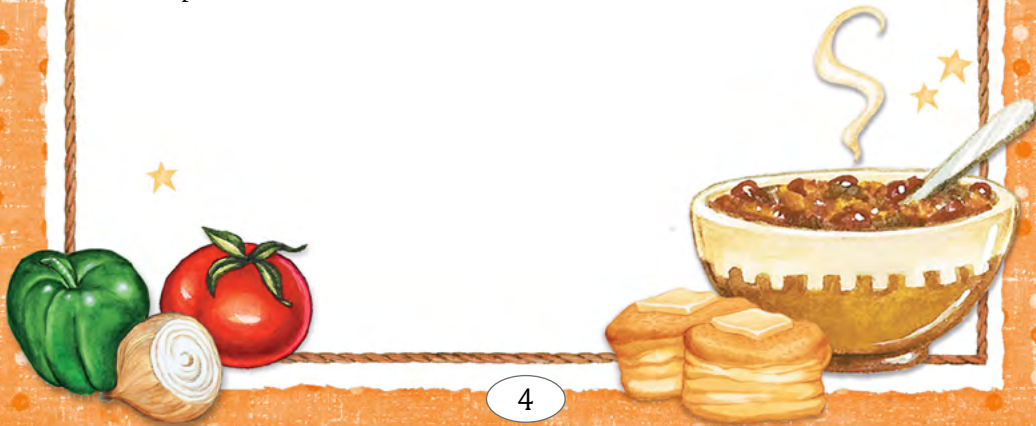
In a Dutch oven over medium heat, sauté chicken, garlic, onions and peppers in oil until chicken is no longer pink. Add tomatoes with juice and remaining ingredients; simmer one hour.
Makes 10 servings.



Rio Grande Green Pork Chili

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| 3 lbs. boneless pork steak,
cubed | 7-oz. can diced green chiles |
| 1 clove garlic, minced | 4-oz. can chopped jalapeño
peppers |
| 3 T. olive oil | 1/3 c. dried parsley |
| 1/2 c. all-purpose flour | 1/4 c. lemon juice |
| 14-1/2 oz. can crushed
tomatoes | 2 t. ground cumin |
| 32-oz. can tomato juice | 1 t. sugar |
| 2 14-1/2 oz. cans beef broth | 1/4 t. ground cloves |

In a heavy skillet over medium heat, sauté pork and garlic in oil. Add flour, stirring until thoroughly mixed. Drain; transfer browned pork to a slow cooker. Add tomatoes with juice and remaining ingredients. Cover and cook on low setting for 6 to 8 hours, until pork is tender. Serves 12 to 14.



Slow-Cooker Sweet Potato Chili

28-oz. can diced tomatoes

16-oz. can black beans,
drained and rinsed

16-oz. can kidney beans,
drained and rinsed

1 onion, chopped

1 red pepper, chopped

1 green pepper, chopped

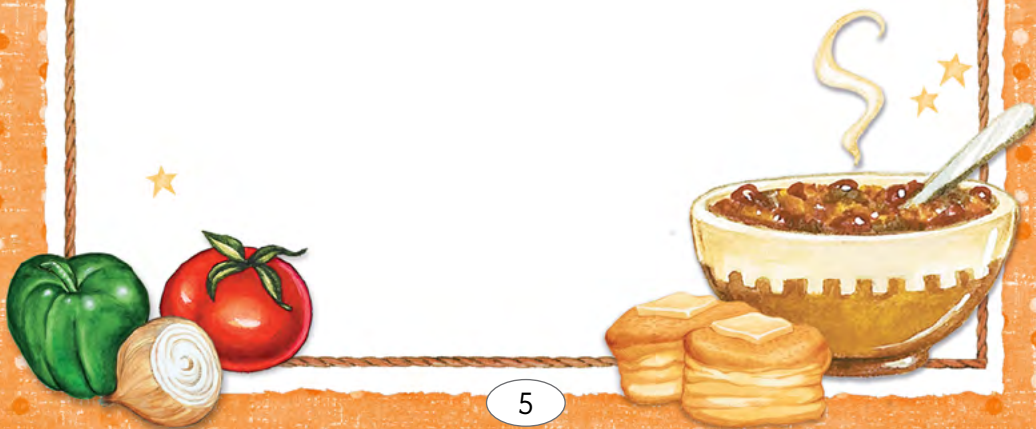
3 to 4 stalks celery, chopped

2 sweet potatoes, peeled and
cut into 1/2-inch cubes

Optional: 1 lb. ground beef
or ground turkey, browned
and drained; canned diced
jalapeños or hot pepper
sauce to taste

8-oz. pkg. shredded Mexican-
blend or Cheddar cheese

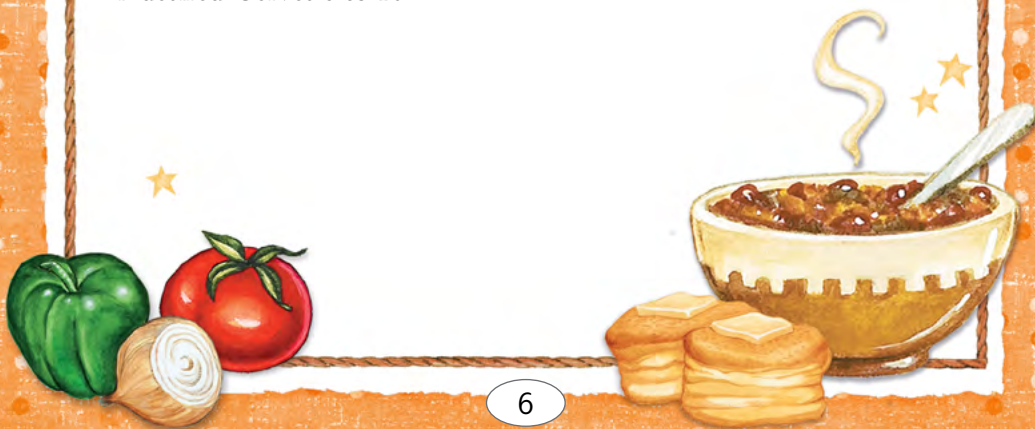
Combine tomatoes with juice and all ingredients except cheese in a slow cooker; stir to mix. Cover and cook on low setting for 8 to 10 hours, or on high setting for 4 to 5 hours. Garnish servings with cheese. Serves 6.



Chicken & Barley Chili

14-1/2 oz. can diced tomatoes 15-oz. can kidney beans,
16-oz. jar salsa drained and rinsed
14-1/2 oz. can chicken broth 15-1/4 oz. can corn, drained
1 c. pearled barley, uncooked 3 c. cooked chicken, cubed
3 c. water Optional: shredded Cheddar
1 T. chili powder cheese, sour cream
1 t. ground cumin

In a stockpot, combine tomatoes with juice, salsa, broth, barley, water and seasonings. Bring to a boil over high heat. Cover and reduce heat to low; simmer for 20 minutes, stirring occasionally. Add beans, corn and chicken. Increase heat to high; bring to a boil. Cover and reduce heat to low. Simmer for 5 minutes, or until barley is tender. Ladle into bowls. Top with cheese and sour cream, if desired. Serves 8 to 10.

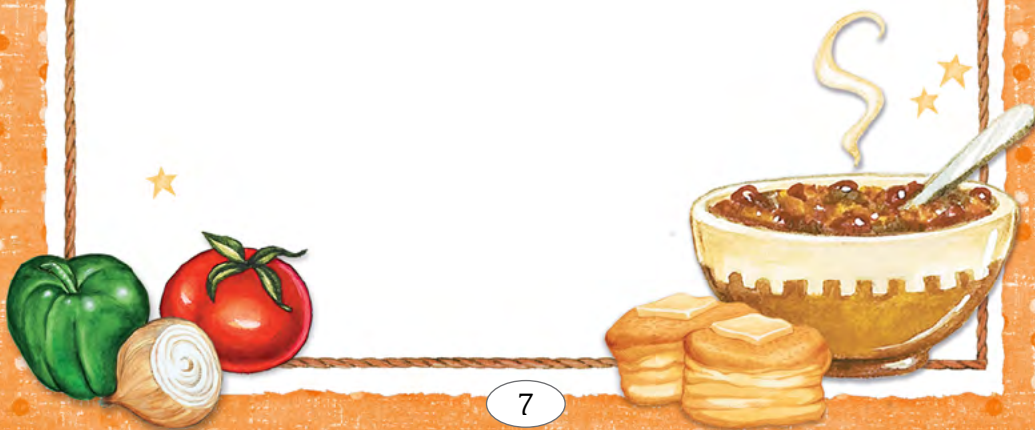


Black Bean Chili

1-lb. pork tenderloin
3 15-1/2 oz. cans black
beans, drained and rinsed
16-oz. jar chunky salsa
1/2 c. chicken broth
1 green pepper, chopped

1 onion, chopped
2 t. chili powder
1 t. ground cumin
1 t. dried oregano
Garnish: sour cream,
diced tomatoes

Place pork in a lightly greased slow cooker; add remaining ingredients except garnish. Cover and cook on low setting for 8 hours, or on high setting for 4 hours. Shred pork; return to slow cooker. Garnish servings with dollops of sour cream and diced tomatoes. Serves 6.



Fireside Chili Pot

2 15-1/2 oz. cans chili
with beans

2 c. cooked rice

1/2 c. onion, chopped

1/2 c. green pepper, chopped

1/4 c. sliced black olives

1/2 c. shredded Cheddar
cheese

Mix together chili, rice, onion and green pepper in a large saucepan. Cook over medium heat, stirring occasionally, for 20 minutes, or until bubbly. Sprinkle with olives and cheese; continue to cook until cheese melts, about 5 minutes. Serves 6.



Slow-Cooker Steak Chili

- 2 T. oil
- 2 lbs. beef round steak,
cut into 1-inch cubes
- 1-1/2 c. onion, chopped
- 2 cloves garlic, minced
- 1-1/3 c. water, divided
- 1 c. celery, chopped
- 2 15-oz. cans kidney beans,
drained and rinsed
- 2 14-1/2 oz. cans diced
tomatoes
- 16-oz. jar salsa
- 15-oz. can tomato sauce
- 1-1/2 T. chili powder
- 1 t. ground cumin
- 1 t. dried oregano
- 1/2 t. pepper
- 1/8 c. all-purpose flour
- 1/8 c. cornmeal
- Garnish: shredded Cheddar
cheese, sour cream,
crushed tortilla chips

Heat oil in a large skillet over medium heat; add beef, onion and garlic. Cook until beef is browned and onion and garlic are translucent. Drain; transfer beef mixture to a large slow cooker. Add one cup water, celery, beans, tomatoes with juice, salsa, sauce and seasonings; stir. Cover and cook on low setting for 8 hours. Shortly before serving time, place flour, cornmeal and remaining water in a small bowl; whisk until smooth. Add mixture to simmering chili; stir for 2 minutes, until thickened. Garnish as desired. Serves 8.



The Great Pumpkin Chili

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| 3 lbs. ground beef | 2 green peppers, chopped |
| 3 14-1/2 oz. cans diced tomatoes | 2 onions, chopped |
| 2 15-oz. cans kidney beans, drained and rinsed | 2 T. chili powder |
| 15-oz. can pumpkin | 2 T. honey |
| | 1/4 t. cayenne pepper |
| | 1 t. salt |

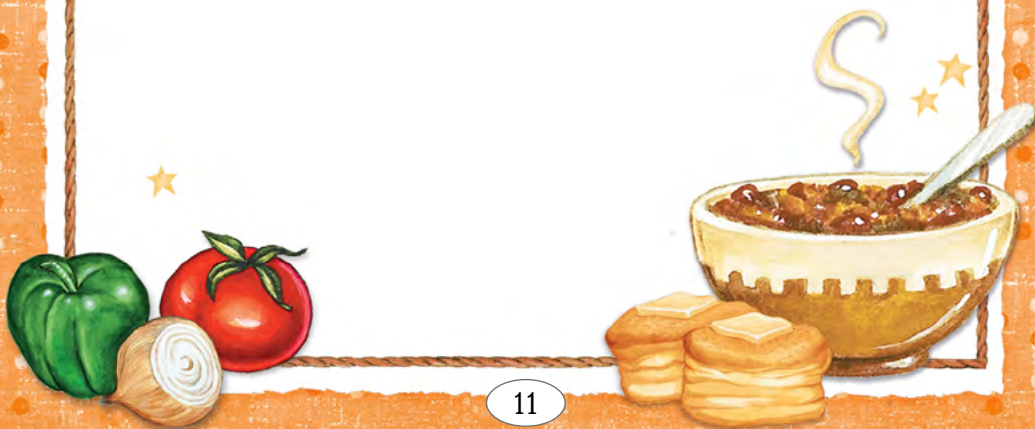
Brown beef in a large stockpot over medium heat, stirring to crumble; drain. Stir in tomatoes with juice and remaining ingredients; reduce heat to low. Simmer, covered, for one to 2 hours, adding water as necessary. Makes 12 servings.



Cincinnati-Style Chili

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| 2 lbs. ground beef | 2 T. allspice |
| 4 c. water | 2 bay leaves |
| 8-oz. can tomato sauce | 1 t. cinnamon |
| 1 T. Worcestershire sauce | 1 t. nutmeg |
| 1 t. vinegar | 1 t. celery seed |
| 1 onion, finely chopped | 1 t. salt |
| 1 t. garlic, minced | cooked spaghetti |
| 3 T. chili powder | Garnish: shredded Cheddar |
| 3 T. ground cumin | cheese |

Combine uncooked beef and water in a large stockpot. Add remaining ingredients except spaghetti and cheese. Simmer over medium heat for 3 hours, stirring often. Discard bay leaves. Serve chili ladled over spaghetti and topped with cheese. Serves 6 to 8.



Garlicky Green Chili

3 lbs. boneless pork chops,
cubed

2 T. oil

1/4 c. all-purpose flour

2 T. garlic, minced

salt and pepper to taste

2 4-oz. cans diced green
chiles

14-1/2 oz. can chicken broth

16-oz. jar chunky salsa

1 bunch fresh cilantro,
chopped

1 t. ground cumin

In a Dutch oven over medium heat, brown pork in oil. Mix in flour; cook and stir for one minute. Add garlic, salt and pepper; cook for 2 minutes. Stir in remaining ingredients; simmer for 45 minutes. Serves 8.



Ivan's Chili

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| 3 c. dried red kidney beans | 1 t. garlic salt |
| 28-oz. can peeled tomatoes,
drained and chopped | 3/4 t. pepper |
| 3 8-oz. cans tomato sauce | 1 onion, diced |
| 3 T. chili powder | 1 to 2 cloves garlic, diced |
| 1 t. dried oregano | 1 T. oil |
| 1/2 t. sugar | 1 lb. ground beef |
| 1 t. salt | 2 t. Worcestershire sauce |

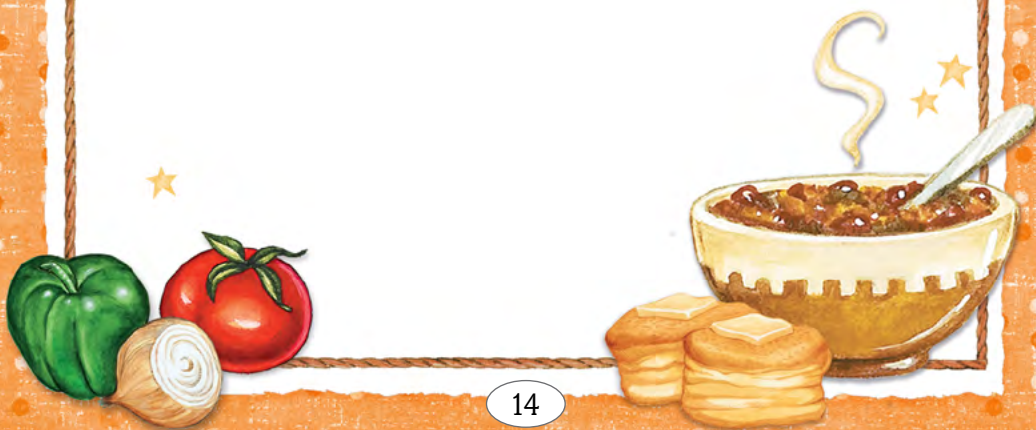
In a stockpot, cover beans with water and soak overnight; drain and rinse. Return beans to pan; cover with fresh water. Bring to a boil over medium heat; reduce heat and simmer until beans are tender, 4 to 5 hours. Add tomatoes, tomato sauce and seasonings. In a skillet over medium heat, sauté onion and garlic in oil. Add beef and Worcestershire sauce; cook until browned. Drain; add beef mixture to beans. Simmer, uncovered, for 1-1/2 to 3 hours. Makes about 15 servings.



Crowd-Pleasing Chili

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| 5 lbs. ground beef | 5 t. garlic, minced |
| 5 10-3/4 oz. cans tomato soup | 3 T. chili powder |
| Optional: 5 15-1/2 oz. cans chili beans | 2-1/2 c. water |
| 2 1.35-oz. pkgs. onion soup mix | Garnish: shredded Cheddar cheese |
| | saltine crackers or corn chips |

Brown beef in a Dutch oven over medium heat; drain. Add remaining ingredients except cheese and crackers or corn chips. Simmer for 1-1/2 hours, stirring occasionally. Sprinkle servings with cheese; serve with crackers or corn chips. Serves 20 to 25.



Slow-Cooker Chicken Chili

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| 1 lb. boneless, skinless
chicken breasts, cubed | 1/2 t. salt |
| 1 c. dried Great Northern
beans, rinsed | 10-3/4 oz. can cream of
chicken soup |
| 1 clove garlic, minced | 5 c. water |
| 1 onion, chopped | 1 t. ground cumin |
| 2 t. dried oregano | 4-oz. can diced green chiles |
| | hot pepper sauce to taste |

Combine all ingredients except cumin, chiles and hot pepper sauce in a slow cooker; mix well. Heat on low setting for 8 to 10 hours, until juices run clear when chicken is pierced with a fork. Stir in remaining ingredients; heat through. Serves 8.



WWII Mess Hall Chili

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| 1 lb. dried pinto beans | 5 c. tomatoes, diced |
| 2 lbs. onion, chopped | 1/2 c. fresh parsley, snipped |
| 1 lb. green peppers, chopped | 1/2 c. chili powder |
| 1/2 c. margarine, divided | 2 t. cayenne pepper |
| 1-1/2 T. oil, divided | 1 T. salt |
| 2 lbs. ground beef | 1 t. cumin seed |
| 1 lb. lean ground pork | |

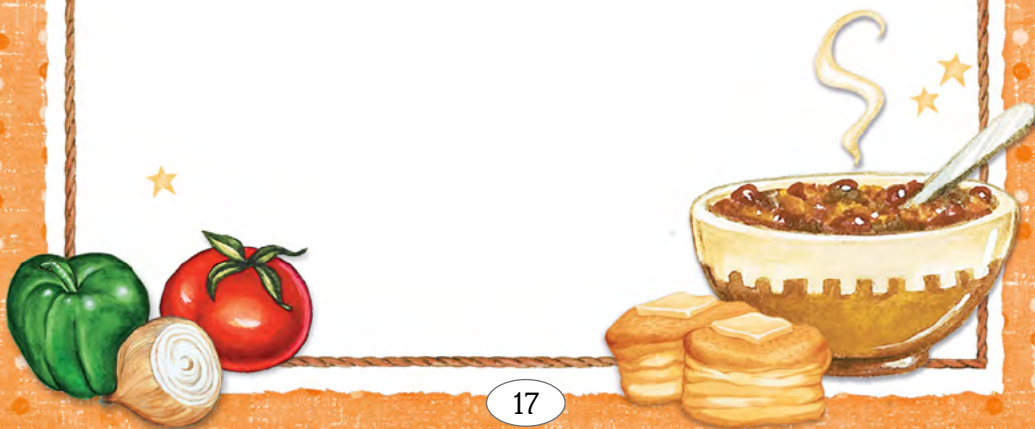
In a Dutch oven, cover beans with water and soak overnight; drain and rinse. Return beans to Dutch oven; cover with fresh water. Cook over medium-low heat until nearly tender. In a skillet over medium heat, sauté onion and green peppers in half of the margarine and oil. Add remaining margarine and oil; sauté beef and pork until browned. Drain; add meat mixture and remaining ingredients to beans in Dutch oven. Simmer for one to 1-1/2 hours, stirring occasionally, until beans are tender. Skim off any fat before serving. Makes about 15 servings.



Biffiny's Baked Chili

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| 1-1/2 lbs. ground beef | 1 c. long-cooking rice,
uncooked |
| 1 onion, chopped | 2 T. chili powder |
| 46-oz. can tomato juice | 2 t. sugar |
| 10-3/4 oz. can tomato soup | salt and pepper to taste |
| 2 16-oz. cans dark red
kidney beans, drained and
rinsed | |

Brown beef and onion in a skillet over medium heat; drain. Combine with remaining ingredients in a large oven-safe pot; stir well. Cover and bake at 350 degrees for 2 to 3 hours, stirring every 30 minutes. Serves 8 to 10.



Vegetarian Garden Patch Chili

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| 1 T. oil | 14-oz. can stewed tomatoes |
| 3 onions, chopped | 4 t. sugar |
| 1 carrot, peeled and chopped | 2 15-oz. cans kidney beans,
drained and rinsed |
| 1 T. jalapeño pepper, chopped | 1/3 c. bulghur wheat,
uncooked |
| 4 cloves garlic, minced | salt and pepper to taste |
| 3 to 4 t. chili powder | |
| 2 t. ground cumin | |
| 28-oz. can stewed tomatoes | |

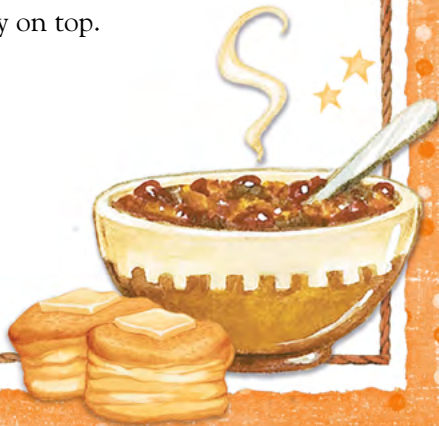
Heat oil in a large saucepan or Dutch oven over medium heat. Add onions, carrot, pepper, garlic, chili powder and cumin. Cook, stirring occasionally, over medium-high heat for about 5 minutes. Add tomatoes with juice and sugar; continue cooking about 5 minutes, stirring occasionally. Reduce heat to low; mix in beans and bulghur wheat. Simmer until thickened, about 15 minutes.
Makes 4 servings.



Chili with Corn Dumplings

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| 1-1/2 lbs. ground beef | 2 T. chili powder |
| 3/4 c. onion, chopped | 1 t. garlic, minced |
| 15-1/4 oz. can corn, divided | 1-1/3 c. biscuit baking mix |
| 16-oz. can stewed tomatoes | 2/3 c. cornmeal |
| 16-oz. can tomato sauce | 2/3 c. milk |
| 1 t. hot pepper sauce | 3 T. fresh cilantro, chopped |

Brown ground beef and onion in a Dutch oven over medium heat; drain. Set aside 1/2 cup corn; stir remaining corn with liquid, tomatoes with juice, sauces, chili powder and garlic into beef mixture. Heat to boiling. Reduce heat; cover and simmer for 15 minutes. Stir together baking mix and cornmeal in a bowl; stir in milk, cilantro and reserved corn just until moistened. Drop dough by rounded tablespoonfuls onto simmering chili. Cook over low heat, uncovered, for 15 minutes. Cover and cook an additional 15 to 18 minutes, until dumplings are dry on top. Serves 6.



Mexican Vegetable Chili

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| 1 c. jicama, peeled and diced | 1-1/2 t. chili powder |
| 1 c. onion, chopped | 8-oz. can no-salt-added tomato sauce |
| 1/2 c. celery, chopped | 2 14-1/2 oz. cans no-salt-added whole tomatoes |
| 1/2 c. carrot, peeled and sliced | 15-oz. can chili beans |
| 1 green pepper, chopped | 15-oz. can pinto beans, drained and rinsed |
| 2 cloves garlic, minced | Garnish: shredded Mexican-blend cheese |
| 2 t. oil | |
| 1/2 c. water | |
| 2 t. beef bouillon granules | |
| 1-1/2 t. ground cumin | |

In a Dutch oven over medium heat, sauté jicama, onion, celery, carrots, green pepper and garlic in oil until crisp-tender. Stir in water, bouillon, seasonings and tomato sauce. Add whole tomatoes with juice, cutting or breaking up tomatoes. Reduce heat to low; cover and simmer for 20 minutes, stirring occasionally. Uncover; simmer an additional 10 to 20 minutes, until vegetables are tender. Stir in beans; simmer until heated through. Serve topped with cheese. Makes 6 to 8 servings.

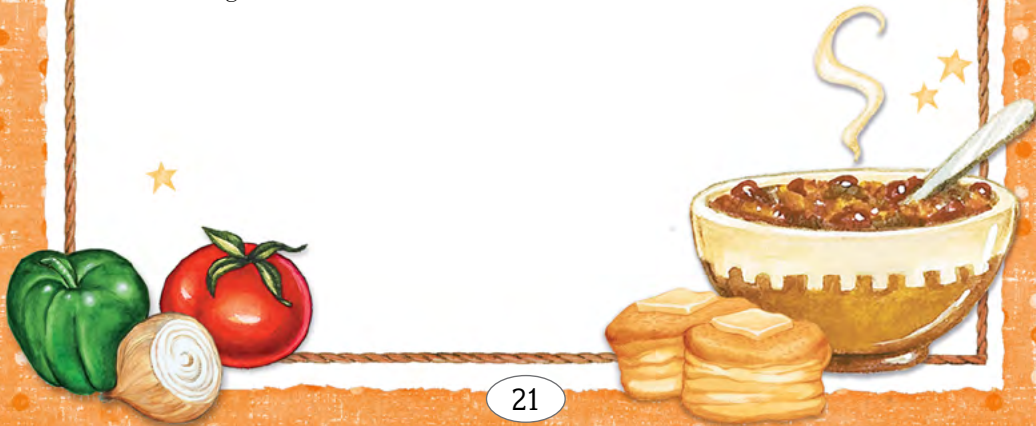


Jan's Prize-Winning Chili

1-1/2 lbs. ground beef
1 onion, chopped
1 clove garlic, minced
28-oz. can diced tomatoes
29-oz. can tomato sauce
2 cubes beef bouillon
2 1-1/4 oz. pkgs. chili
seasoning mix

7-oz. can diced green chiles
16-oz. can pinto beans,
drained and rinsed
16-oz. can red kidney beans,
drained and rinsed
Garnish: shredded Cheddar
cheese, sour cream,
minced onion

Brown beef, onion and garlic in a deep skillet over medium heat; drain. Mix together tomatoes with juice and remaining ingredients except garnish; add to beef mixture. Cover and cook over low heat for at least one hour, stirring occasionally. Top servings with shredded cheese, sour cream and minced onion. Makes 10 to 12 servings.



Smoky White Bean Chili

5 15-1/2 oz. cans Great Northern beans, drained and rinsed

16-oz. pkg. mini smoked sausages

10-oz. can diced tomatoes with green chiles

1 T. dried, minced onion

1 T. chili powder

salt and pepper to taste

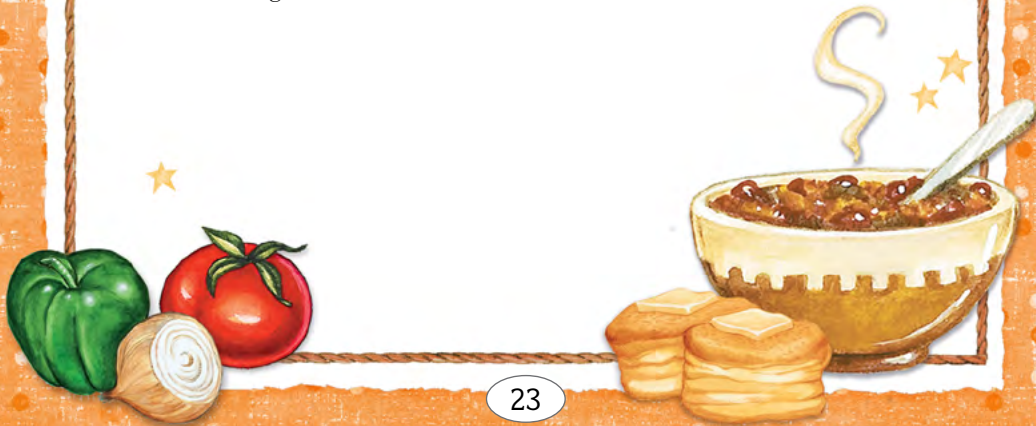
Combine all ingredients in a slow cooker. Cover and cook on low setting for about 4 hours. Makes 6 to 8 servings.



White Chicken Chili

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| 1 T. olive oil | 1 t. ground cumin |
| 1 lb. boneless, skinless
chicken breasts, cubed | 1/2 t. dried oregano |
| 1/4 c. onion, chopped | 1/2 t. dried cilantro |
| 1 c. chicken broth | 1/8 t. cayenne pepper |
| 4-1/2 oz. can chopped green
chiles | 19-oz. can cannellini beans |
| 1 t. garlic powder | Garnish: shredded Monterey
Jack cheese |

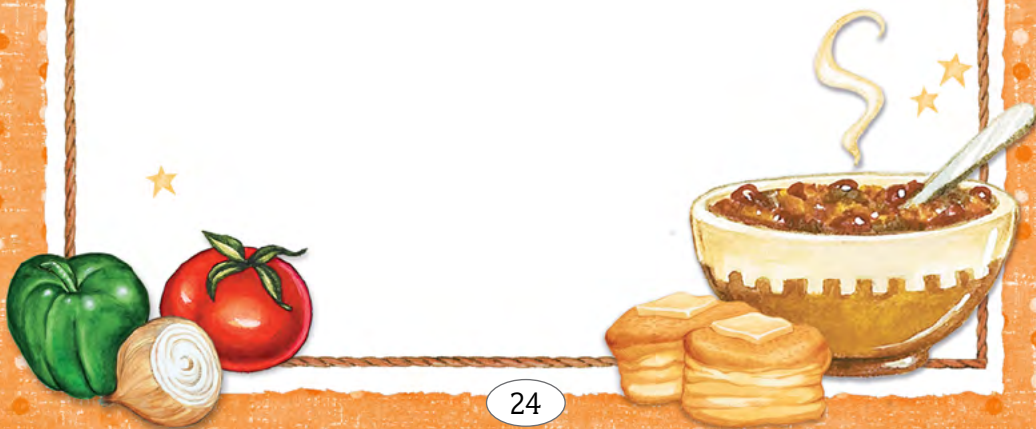
Heat oil in a large saucepan over high heat; add chicken and cook 4 to 5 minutes, stirring often. Remove chicken with a slotted spoon. Add onion to pan; sauté 2 minutes. Stir in broth, chiles and spices; simmer 2 minutes. Add chicken and beans; simmer 5 additional minutes, or until chicken juices run clear. Garnish with cheese before serving. Serves 4.



Mom's Firehouse Chili

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| 1-1/2 lb. boneless beef chuck
roast, cubed | 16-oz. can kidney beans,
drained and rinsed |
| 3 onions, sliced | 16-oz. can Great Northern
beans, drained and rinsed |
| 2 c. water | pepper, garlic powder, dried
parsley, chili powder and
hot pepper sauce to taste |
| 28-oz. can crushed tomatoes | 14-3/4 oz. can corn, drained |
| 6-oz. can tomato paste | |
| 2 stalks celery, sliced | |
| 1 green pepper, cut into strips | |

Place beef, onions and water in a large slow cooker. Add tomatoes with juice and tomato paste; stir well. Add celery, green pepper and beans. Stir in seasonings to taste; top with corn. Cover and cook on low setting for 8 to 10 hours, or on high setting for 5 to 6 hours, stirring occasionally. Makes 6 servings.



Texas Beef Chili

2 lbs. stew beef cubes
1 onion, chopped
15-oz. can chunky tomato
sauce

12-oz. jar thick & chunky
salsa
1 green pepper, chopped

Combine all ingredients except green pepper in a slow cooker. Cover and cook on low setting for 8 to 10 hours. Stir in green pepper; increase to high setting and cook for an additional 15 to 20 minutes. Serves 6.

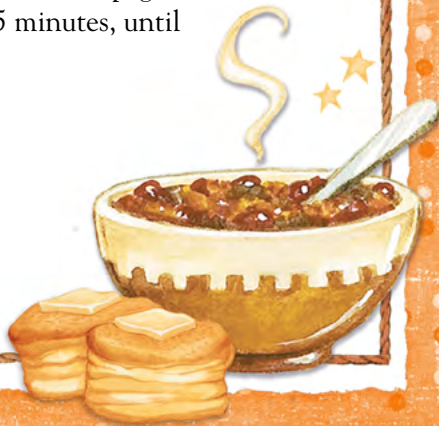


Lori's Kid-Friendly Chili

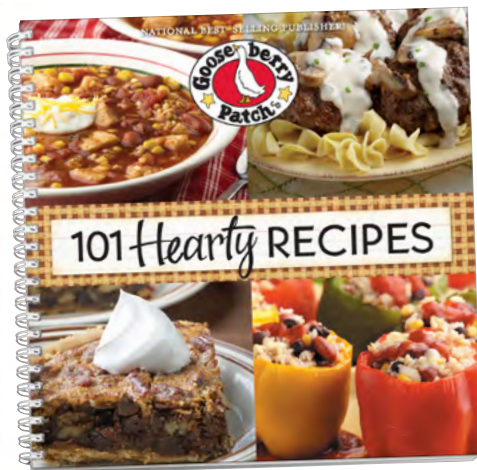
1 lb. ground beef
14-1/2 oz. can petite diced
tomatoes
10-oz. can diced tomatoes
with green chiles
15-oz. can tomato sauce
15-1/2 oz. can mild chili
beans

1-1/4 oz. pkg. mild chili
seasoning mix
2 c. water
8-oz. pkg. thin spaghetti,
uncooked and divided

In a Dutch oven over medium heat, brown beef; drain. Add both cans of tomatoes with juice, tomato sauce, beans, seasoning mix and water. Bring to a boil. Reduce heat; simmer over low heat for 30 minutes. While chili is simmering, break half the spaghetti into thirds and cook as directed on package, reserving the rest for a future use. Drain but do not rinse spaghetti. Add spaghetti to pot. Continue to simmer for another 5 minutes, until chili thickens slightly. Serves 8 to 10.



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