



# FIRE FIGHTER CHILI BATTLE Contest Recipes

## FIRE FIGHTER CHILI BATTLE

### Super Simple Firehouse Chili

#### Ingredients:

- 2 tablespoons canola oil
- 2 pounds ground beef
- 2 large onions chopped
- 1 can tomatoes (28 ounces)
- ½ cup ketchup
- 3 cans chili beans
- 2 tablespoons sugar
- 2 tablespoons dry onion soup mix
- 2 tablespoons chili powder
- tomato juice
- salt & pepper to taste

#### Method of Preparation:

Brown ground beef and onion together until cooked and drain excess fat. In a large pot combine remaining ingredients and add seasonings to taste. Simmer over low flame for 2–3 hours. Add tomato juice for more moisture if necessary.

Recipe courtesy of the Ladies Firefighter  
Auxillary – Missy Schneider

## FIRE FIGHTER CHILI BATTLE

### Truck 5 Alarm Chili

#### Ingredients:

- 2 pounds ground beef
- 1 teaspoon butter
- 2 large white onions, chopped
- 2 green bell peppers, seeded & chopped
- 1 habanero pepper, chopped
- 3 cans kidney beans, drained
- 3 (15 ounce) cans tomato sauce
- 1 tablespoon chili powder
- 2 teaspoons salt
- 1 garlic clove, peeled and chopped fine
- ½ teaspoon cumin
- ½ teaspoon cayenne pepper

#### Method of Preparation:

In a large pot, cook the ground beef over medium heat until evenly browned. Drain off grease, and set aside. Melt butter in a skillet over medium heat. Sauté the onions, green pepper, garlic clove and habanero pepper until the onions are translucent. Remove from heat. Transfer the onion mixture to the pot with the ground beef, and set the heat to medium. Add the kidney beans and tomato sauce to the beef mixture, and season with chili powder, salt, cumin, and cayenne pepper. Bring to a simmer. Cover, reduce heat to low, and simmer for 1 hour, stirring occasionally. Serve with elbow noodles.

Recipe courtesy of Truck 5 – Joe Nadboralski

## FIRE FIGHTER CHILI BATTLE

### Jerry's Firehouse Chili

#### Ingredients:

- 3 pounds chuck roast cut into ½ inch cubes
- 1 pound ground beef
- 1 pound smoked bacon diced
- 3 garlic cloves, minced
- 1 can (28 ounces) tomato sauce + 1 can of water
- 3 cans (6 ounces each) tomato paste, roasted garlic flavor
- 2 cans (28 ounces each) diced tomatoes, Italian style
- 1 red pepper diced
- 1 red onion chopped
- 2 cans (16 ounces each) chili beans, drained
- 1 can (16 ounces) black beans, drained
- 1 can (16 ounces) northern beans, drained
- 1 tablespoon seasoned salt

- 2 tablespoons liquid smoke
- 4 tablespoons chili powder
- 3 tablespoons brown sugar
- Chipotle pepper salsa, to taste

#### Method of Preparation:

In a small amount of oil, brown chuck roast cubes and minced garlic. Combine tomato sauce and water with liquid smoke. Simmer chuck roast cubes in tomato sauce for 1½ to 2 hours or until tender. Add small amounts of water when simmering, if needed. In a large frying pan, cook ground beef and bacon, drain and set aside. Combine tomato products, seasoning, peppers and onions with chuck roast, and simmer for 30 minutes. Add ground beef, bacon and chili beans, simmer for 30 minutes. Add black and northern beans before serving. Adjust seasoning or add water as needed.

Recipe courtesy of Engine 2 – Jerry Moes

## FIRE FIGHTER CHILI BATTLE

### Triple F's Black Bean Chili

#### Ingredients:

- 1 cup diced onion
- ½ cup roasted bell pepper, chopped
- 3 tablespoons roasted jalapeño pepper, diced
- 1 bulb of roasted garlic
- 12 ounce can of Garbanzo beans
- 1½ tablespoons chili powder
- 1½ teaspoon cumin
- 1 tablespoon oregano
- ¼ teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- 3 cans (28 ounces each) diced tomatoes, undrained + 1 can of water
- 2 cans of black beans, drained
- 3 tablespoons chopped cilantro
- 1 tablespoon brown sugar

#### Method of Preparation:

Mix all seasonings. Sauté onion and peppers until soft. Add garbanzo beans and seasonings and sauté for 1 minute. Add tomato mixture and stir. Cover and simmer for 10 minutes. Add roasted garlic and stir for five seconds. Add black beans, fresh cilantro, and sugar and stir. Cover and simmer for 10 minutes.

Recipe courtesy of Engine 31

## FIRE FIGHTER CHILI BATTLE

### E34 "Burleigh Express" Beer Chili

#### Ingredients:

- 1 medium red onion
- 1 medium chopped red pepper
- 1 medium chopped green pepper
- 1 pound ground beef
- 2 cloves minced garlic
- 1½ tablespoons chili powder
- 2 teaspoons cumin
- 1 teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon dried oregano
- 14.5 ounce can diced tomatoes, undrained
- 19 ounce can red kidney beans, drained
- 14 ounce can beef broth
- 12 ounce bottle of Miller Genuine Draft
- 1 tablespoon yellow cornmeal
- 1 tablespoon fresh lime juice

#### Method of Preparation:

Combine onion, peppers, beef and garlic in large Dutch oven over medium/high heat. Cook until beef is browned, stirring to crumble. Stir in chili, cumin, sugar, and salt; cook a few minutes. Add oregano, tomatoes, beans, broth, and beer to pan; bring to boil.

Reduce heat and simmer 30 minutes. Stir in cornmeal, cook 5 more minutes. Stir in lime juice and serve.

Recipe courtesy of Engine 34 –  
John Schwengel