

Campfire Chili

Yields approximately 2 ½ gallons

**By Chef Charlie Gipe, CEC AAC &
Chef Robert Roebuck, CEC AAC**



2 pounds of smoked beef brisket, medium dice
1 cup white onions, medium dice
1 cup green bell pepper, medium dice
1 cup red bell pepper, medium dice
2 tablespoons of Extra virgin olive oil
2 - 28 ounce cans of diced tomatoes in juice
2 - 12 ounce bottles of chili sauce
2 teaspoons of minced garlic
1 teaspoon of Sririacha
2 tablespoons of southwestern seasoning
Half of teaspoon of black pepper
2 tablespoons of chili powder
Quarter of a cup of brown sugar
1 - 15.5 ounce can of Cannellini beans
1 - 16 ounce can of mild chili beans (Pinto Beans in Chili Sauce)
1 - 15.5 ounce can red kidney beans
1 - 15.5 ounce can of butter beans
1 - 15.5 ounce can of great Northern beans
1 - 15.5 ounce can of black beans

Method :

In a 2 1/2 gallon stock pot, sauté peppers and onions in olive oil and then add the beef. When the onions are cooked , add all of the other ingredients, bring to a boil then reduce and simmer for 30 minutes. Taste and adjust the seasoning.

Optional ingredients : jalapeños and banana peppers. This recipe freezes very well.