

Tally Rally – Chili Recipes

 evergreenaudubon.org/tally-rally-chili-recipes

Brad Andres

February 3, 2019

Guests at the Christmas Bird Count Tally Rally pot-luck supper were treated to two excellent pots of chili – one with meat and one for the vegetarians in the crowd. Both chilies were so good that people were begging for the recipes. The eDipper is pleased to comply! Special thanks to JoAnn & Bill Hackos and Lisa and Dave Wald for sharing their recipes.

Hackos Meat Chili (for a crowd!)

Ingredients

- 8 lb lean ground beef (preferably 93% lean)
- 5 large onions chopped
- 4 red peppers chopped
- 8 cloves garlic chopped
- 4 24 oz cans of plum tomatoes
- 3 30 oz cans of pinto beans
- 2 26 oz can of black beans
- 1 cup good quality moderately hot chili powder
- 1/4 cup ground cumin
- 1/4 cup dried oregano (Mexican oregano if possible)
- 1/4 cup masa

Preparation

1. Brown the ground beef and transfer to a very large pot
2. Brown the onions, peppers, and garlic and add to the beef
3. Chop tomatoes coarsely (in a food processor if possible) and add to pot
4. Add the spices and simmer over moderate heat for 2 hours
5. Add pinto and black beans and heat
6. Mix the masa in warm water and stir it
7. Add the masa liquid to the chili to thicken it
8. Transport warm to the Tally Rally and reheat

Wald Black Bean & Quinoa Chili (veggie)

Ingredients

- 1 cup quinoa
- 2 cups water
- 1 large onion, diced

- 1 green or red bell pepper, diced
- 1 cup chopped celery
- 1 jalapeño pepper, minced
- 2 tomatoes, cored and diced
- 1 cup carrots
- 2-16 oz cans of black beans, drained
- 1-28 oz can crushed tomatoes
- 1 Tablespoon chili powder
- 1 Tablespoon dried parsley
- 1 Tablespoon dried oregano
- 2 teaspoons dried cumin
- 1/2 teaspoon black pepper
- salt to taste
- 2-4 cloves of garlic, minced

Preparation

1. Cook quinoa in water and let stand 10 minutes.
2. In a large skillet, cook over medium heat – onion, jalapeño, bell pepper, carrot, and celery about 7 mins.
3. Stir in tomatoes and herbs and cook about 25 mins over low heat.
4. Add quinoa and cook 5 more minutes.