

ASC Chili Cookoff Winners!

#1: Sonja Brightwell



#2: Sara Heijerman

Sweet and Spicy Chili

- If possible, marinate around a pound of stew meat overnight with:
 - o ¼ cup brown sugar
 - o 2 cloves minced garlic
 - o 3 tablespoons soy sauce
 - o 2 tablespoons Worcestershire sauce
 - o 2 tablespoons mustard
- Assembly day:
 - o Brown and drain 1 pound hamburger, add to crockpot
 - o Cook edges of stew meat mixture, add to crockpot
 - o Add remaining ingredients to crockpot, and cook on low for 8 – 10 hours
 - 2 small cans Ro-tel diced tomatoes with green chilies
 - 2 cans Mrs. Grimes Spicy Hot Chili Beans
 - 1 can Mrs. Grimes Regular Chili Beans
 - 1 large can (29oz) tomato sauce
 - 1/3 cup brown sugar
 - 1 large onion (cut in large pieces)

Tied for #3: Christine Marchand

TACO RANCH CHICKEN CHILI

INGREDIENTS:

- 3 (16 oz) cans of Bush's White Chili Beans (do not drain)
- 1 (10 oz) can Rotel (do not drain)
- 1 (1.25 oz) packet reduced sodium taco seasoning
- 1 (1 oz) packet ranch seasoning mix
- 1.5 lb chicken breasts

optional toppings:

- lime wedges
- sour cream
- cilantro

DIRECTIONS:

Mix together white chili beans, rotel, taco seasoning, ranch seasoning and chicken breasts.

INSTANT POT: Cook for 15 minutes at high pressure. Do a quick release.

SLOW COOKER: Cook for 4 hours on high or 8 hours on low.

Shred chicken and stir to combine. Serve in bowls with optional toppings of lime juice, sour cream and cilantro. Enjoy!

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Tied for #3: Mikayla Olson (pictured as #4)

- 1 32 oz. tomato juice can
- 1 lb. ground hamburger
- 2 8 oz. cans of tomato paste
- 2 cans of chili beans
- 1 jalapeño
- 2 tbsp chili powder
- 1 tbsp cumin powder
- 1 tsp minced onion
- 1 tsp garlic powder
- 4 tbsp brown sugar
- 1 tsp roasted pepper flakes