“The Local Buy” Recipe, Episode 511

Looking for something to top your half-smoke sausage? Try one of these chili recipes!

**St. Brigid’s Farm Savory Chili**

*Recipe by Chef Mike Smollon, My Butcher and More*

*From the 2009 Maryland Buy Local Cookout Recipe Book*

**Ingredients**

- 3 tablespoons olive oil
- 1 medium Arnold Farms onion, sliced thin
- 3 cloves garlic, chopped
- 2 pounds St. Brigid’s Farm grass-fed ground beef
- ½ teaspoon fresh ground black pepper
- 1 teaspoon garam masala
- 3 tablespoon chili con carne powder
- Seeds from one dried chili pepper
- 2 cups Fordham Copperhead Ale
- 2 16 ounce cans kidney beans, drained
- 2 pounds very ripe Arnold Farms tomatoes, diced and slightly drained
- 2 tablespoon tomato paste
- 2 cups fresh Arnold Farms sweet corn (3-4 ears, scraped)
- 1-2 teaspoons salt
- 2 cups grated Chapel’s Country Creamery cheddar cheese

**Directions**

Heat oil in a deep 12-inch skillet over medium to high heat. Add onions when hot. Lower heat and sauté onions 4-5 minutes. Add garlic and cook until golden brown. Place in crock pot.
Add ground beef to the pan. When beef is brown, add black pepper, garam masala, and chili con carne powder and stir constantly until spices begin to stick to the bottom of the pan (about 30-45 seconds). Put beef into the crock pot with onion mixture.

Add beer to the pan and heat. Scrape the bottom of the pan well and add to crock pot. Add kidney beans, tomatoes, tomato paste, corn, and salt. Stir to combine.

Turn crock pot to auto shift (or other appropriate setting) and cook for 3 or more hours. Stir occasionally.

Place chili in a big bowl and serve. Top with ½ cup grated cheddar cheese.

**Simple Turkey Chili**

*Recipe by Amanda Ingraham on allrecipes.com*


**Ingredients**

- 1 ½ teaspoons olive oil
- 1 pound ground turkey
- 1 onion, chopped
- 2 cups water
- 1 (28 ounce) can crushed tomatoes
- 1 (16 ounce) can kidney beans, drained, rinsed, and mashed
- 1 tablespoon garlic, minced
- 2 tablespoons chili powder
- ½ teaspoon paprika
- ½ teaspoon dried oregano
- ½ teaspoon ground cayenne pepper
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon ground black pepper

**Directions**

Heat the oil in a large pot over medium heat. Place turkey in the pot and cook until evenly brown. Stir in onion and cook until tender.

Pour water into the pot. Mix in tomatoes, kidney beans, and garlic. Season chili powder, paprika, oregano, cayenne pepper, cumin, salt, and pepper. Bring to a boil. Reduce heat to low, cover, and simmer for 30 minutes.
Jeff’s Hot Dog Chili
Recipe by orion3 on allrecipes.com
http://allrecipes.com/recipe/223538/jeffs-hot-dog-chili/

Ingredients
- 1 pound ground beef
- 1/3 cup water
- ½ (10 ounce) can tomato sauce
- ½ cup ketchup
- 2 ½ teaspoons chili powder
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon white sugar
- ½ teaspoon onion powder
- 1 dash Worcestershire sauce

Directions
Place ground beef in a large saucepan with water and mash the beef with a potato masher to break apart. Stir in tomato sauce, ketchup, chili powder, salt, black pepper, sugar, onion powder, and Worcestershire sauce. Bring to a boil and cook over medium heat until the chili has thickened slightly and the beef is fully cooked, about 20 minutes.