

George's Chili

Serves about a dozen hungry scouts and leaders

Ingredients

4 Tablespoons of oil or bacon fat
2 small onions, diced
2 stalks celery, diced
6 cloves garlic, minced
2 pounds ground beef
6 cans beans, 2 black & 4 pinto
2 cups water
2 cups beef broth
8 oz tomato paste

2-6 peppers, diced

For additional flavor and appearance, grill and char the peppers. Select the varieties for your desired heat level: Shishito, Anaheim, Serrano, Jalapeno, etc)

Seasoning packet (adjust accordingly)

4 teaspoons chili powder
2 teaspoons cayenne powder
1 teaspoon dried oregano
1 teaspoon smoked paprika

Use a 12 or 14 inch Dutch oven

Preparation at Camp

1. Preheat oven for 15 minutes using about 20 briquettes under the oven.
2. Sautee the onions, celery in a few tablespoons of vegetable oil until soft. Add the garlic during the final few minutes so it doesn't burn.
3. Add the ground beef and brown.
4. Pour in the cans of beans, 2 cups of water and 2 cups of beef broth.
5. Add the seasoning, tomato paste, and charred, diced peppers.
6. Simmer for at least 30 minutes.

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