

Tried and True
Recipes from the Fine Folks at:
Deejays Smoke Pit Forums

<http://www.deejayssmokepit.net/>



SoFlaQuer – Jeff - Stuart and Palm Beach, Florida

SoFlaQuer's Chili Verde

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| 7 Tbsp. Red Chili Powder | 2 Tbsp. Green Chili Powder (optional) |
| 2 Tbsp. Ground Cumin | 1 Tsp. Dried Oregano (crumbled) |
| 1 Tsp. Cayenne Pepper (optional) | 2 Cups Onion (finely chopped) |
| 2 Tbsp. Minced Fresh Garlic | 2 Cups Green Bell Pepper (chopped) |
| 1 Lb. Green Chiles | 5 Red Chile Peppers |
| 6 Fresh Tomatillos | 1/2 Cup Fresh Cilantro (chopped) |
| 1 (19 oz.) can Green Enchilada Sauce | 1 (7 oz.) can Hot Salsa Verde (Green) |
| Lard or Oil (for browning) | 1 (10 oz.) can Rotelle Tomatos & Green Chiles |
| 1 (29 oz.) can Tomato Sauce | 1 (29 oz.) can Tomato Puree |
| 1/2 Cup Turbinado (Raw) Sugar | 3 Tbsp. Salt |
| 1 Tbsp. Lime Juice/or Juice of 1 Fresh Lime | 3 1/2 Lbs. Smoked Brisket/Pork/Sirloin (Any |
| Combination=3.5#) or Fresh Pork and Beef for browning. (Cubed) | |
| 2 (15 oz.) can Dark Red Kidney Beans (optional) | |
| 1 (15 oz.) can Light Red Kidney Beans (optional) | |
| 1 (15 oz.) can Chili Beans (optional) | |

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In a small bowl, combine Oregano, Cumin, Chile Powders, Turbinado and Salt.

In Large Stock Pot combine enchilada sauce, rotelle tomatoes, salsa verde, tomato sauce and puree. Start on Simmer.

Brown meat in Lard/Oil with onions and garlic (if not smoked). Drain and add to Chili Pot.

Comine Tomatillos, seeded chile peppers, Green Bell Pepper, onions and garlic into Food Processor and pulse to a fine chop. Add Mixture to Pot and stir. Add Cilantro and Lime Juice.

Now add your Chile Powder, etc. from small bowl. Add slowly and stir as you go. Add Beans at this point. (If desired)

Cook at least 2 1/2 to 3 hours - stirring occasionally as not to burn on bottom. Thin or Thicken as needed.

To thicken: Combine 1/4 Cup White Corn Meal with 1/4 Cup Cold Half and Half and mix well. Slowly pour into Chile Verde while stirring. Let cook on Low for another 30 minutes. (This is how I enjoy it!)

Garnish with Chopped Onion, Mexican Cheese and Remaining Cilantro, as needed.

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