

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

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



SoFlaQuer – Jeff - Stuart and Palm Beach, Florida
Super Moderator
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SoFlaQuer's Chili Verde

- 7 Tbsp. Red Chili Powder
- 2 Tbsp. Green Chili Powder (optional)
- 2 Tbsp. Ground Cumin
- 1 Tsp. Dried Oregano (crumbled)
- 1 Tsp. Red Cayenne Pepper (optional)
- 2 Cups Onion (finely chopped)

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2 Tbsp. Minced Fresh Garlic
2 Cups Green Bell Pepper (finely chopped)
1 Lb. Green Chiles
5 Red Chile Peppers
6 Fresh Tomatillos
1/2 Cup Fresh Cilantro (finely 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 and Green Chiles
2 (15 oz.) can Dark Red Kidney Beans (optional)
1 (15 oz.) can Light Red Kidney Beans (optional)

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1 (15 oz.) can Chili Beans (optional)
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)

In a small bowl, combine Oregano, Cumin, Chile Powders,

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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. Drain and add to Chili Pot. (Omit this step if using saved Smoked Meat)

Comine Tomatillos, seeded chile peppers, Green Bell Pepper, onions and garlic (If no browning needed) into

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Food Processor and pulse to a fine chop. Add Mixture to Pot and stir.

Add Fresh Cilantro and Lime Juice. Stir

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.

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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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