

Logos 2009 Chili Cook-Off Recipes

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1st Place: Mojito Chicken Chili by Jana Gering (#2)

Cuban Mojito Sauce

Ingredients:

- 1 ½ cups Extra-virgin Olive Oil
- 1 finely chopped white onion
- 10 cloves garlic, peeled and crushed (not chopped)
- 2 bunches (about 3 cups) coarsely chopped fresh cilantro leaves
- 3 TB Cumin
- 1 tsp coarse ground black pepper
- 3 tsp ground Oregano
- 1 tsp Sea Salt
- 1 can fire-roasted green chilies
- 1 bottle Corona or light beer (optional: use 1 cup chicken broth if you wish)
- Juice of 2 oranges
- Juice of 4 limes

Directions:

Heat EVOO in a large saucepan, and add the garlic and onion, cook over medium heat until the onions are slightly transparent. Add the Cilantro, Cumin, Oregano, black pepper, and sea salt. Keep heat on low, add the green chilies, beer, and the lime and orange juice. Cook on medium/low heat, stirring frequently for about 30 minutes, until it's significantly reduced in quantity. Reserve, and use the same pan to braise the chicken.

Mojito Chicken Chili

Ingredients:

- 6 boneless skinless chicken breasts

- 3 cups frozen corn
- 5 cans black beans, drained and rinsed
- 2 cans fire-roasted green chilies
- 1 red onion, chopped
- 1 white onion, chopped
- 1 up to 1 ½ quarts chicken broth
- 1 Batch Cuban Mojito Sauce

Directions:

Braise (may need to add more olive oil) the chicken breasts whole in the saucepan until cooked through and well-browned on the outside. Set chicken aside to cool. Add the chicken broth, corn, black beans, green chilies, and onion to the saucepan, keeping it on medium heat. Using a fork, shred the chicken on a cutting board and add it back to the chili mixture. Stir together the chicken chili and the entire batch of Cuban Mojito sauce. Simmer on the stovetop for one hour...ish. Alternatively, put everything in the crock pot and cook on low for 4-6 hours. Serve garnished with lime slices.

* This recipe makes one LARGE crockpot full. Reduce chicken, corn, beans and broth to reduce quantity; keep the Mojito sauce recipe the same.

2nd Place: 8 Bean Fit n' Lean Turkey Chili by John Barry (#6)

Recipe currently not available.

3rd Place: Basic Chili by Dave Dunkin (#1)

Recipe currently not available.