



## 1<sup>st</sup> Place Winner of the 2012, TO2 Ward Chili cook-off! ☺

### NM Chili

2 c. dry pinto beans  
6 c. water or chicken stock  
1 pint, pressure cooked, hamburger meat (Approx. 1 lb. You can use 1 lb. of sautéed hamburger meat instead)  
1 medium onion (or 1 Tbs. dried onion)  
1, 15 oz. can chunky tomatoes  
2 tsp. garlic, chopped  
2 tsp. cumin  
1 tsp. oregano  
2 ½ tsp. red chili powder (I use the hot powder)  
4 Tbs. green chile, chopped (I like the hot variety from NM- Sandia or Anaheim chile)  
garlic salt to taste

Rinse pinto beans and remove any bad beans or stones.

#### **Quick Cook method:**

Soak 2 c. beans in 6 c. boiling water with ¼ tsp. baking soda for at least 1 hr. This will soften the shell of the beans and help them cook faster. After beans have expanded, rinse thoroughly with cool water. Place soaked beans in a pressure cooker (I use the Presto 6 qt. model) with 6 c. fresh water and ¼ c. vegetable oil to control froth buildup from the beans. Place on pressure cooker lid and set on high setting. Bring up to a boil and wait until you see steam coming out of vent port of the pressure canner. Cook your older beans (>8+ years for 45 min) and newer beans (<8 yrs old for 30 min) on a high setting or until tender. Take pressure cooker off heat and let it depressurize before opening the lid. After beans are cooked, you should still have a few cups of water remaining with the beans. Add remaining ingredients and bring back up to a boil. Cook for another 30 min or until all of the ingredients have combined. Add garlic salt to taste. Makes 8-10 servings.

#### **Traditional or Longer Cook Method:**

Put 2 c. of beans and liquid in a crock pot on high for 4-6 hours and cook beans until tender. You may need to add additional water as the beans cook. Make sure the beans are always covered with water! Once beans are tender, add remaining ingredients and bring back to a boil. Cook for another 30 min or until all of the ingredients have combined. Add garlic salt to taste. Makes about 8-10 servings.

We eat this chili with a buttered tortilla or a side of corn bread. ☺

*-Jennifer Reynolds*

#### **Finished Chili:**

