TRADITIONAL RED

Dago Reds Wop 'n Good Chili by Kathy Hipkind of Lodi, California

Ingredients:
See instructions below

Instructions:
Brown 4 lbs. cubed tri-tip with 3 tsp. salt and 1½ tsp. white pepper. Place in stock pot and simmer on low heat for 3 hours.

Add:
2 cans chicken broth
1 can Hunts Tomato Sauce
1 small can Spicy V-8 Juice
1 tbs. onion powder
2 tsp. garlic powder
2 tbs. chili powder (Gebhardt's)

@ 1 ½ hrs Add:
2 tbs. chili powder (Gebhardt's)
5 tsp. cumin
¼ tsp. msg
1 tbs. Tabasco sauce

@ 2 hrs Add:
1 tsp. New Mexico hot chili powder
1 ½ tsp. Tabasco sauce
¼ tsp. red jalapeno powder
1 tbs. chili powder (Gebhardt's)
Salt to taste

(More)
@ 2 ½ hrs Add:
5 tsp. arrowroot (mix with water to form paste)
1 tsp. garlic powder
1 tsp. brown sugar
½ tsp. red jalapeno powder
½ tsp. cumin
Salt to taste

CHILI VERDE
Black Coyote Green Chili by Wes Carlson of Loves Park, IL

Ingredients:
2 lbs. pork loin - cubed
1 28 oz. can. green chili - whole - seed and cut into small cubes
1 tbsp. salt
2 cloves garlic
2 cups water
5 jalapenos - seeded
1 medium sweet onion - chopped
5 tbsp. ground cumin
1/4 tsp. oregano
2 cans Campbell’s chicken broth
2 tbsp. green Tabasco sauce
8 oz. green sauce

Instructions:
Mix together salt, cumin and oregano. Set aside.
Blend together jalapenos and green sauce. Set aside.
Gray pork in frying pan. Set aside.
Combine chicken broth, half the water, onion and garlic in cooking pot. Heat until onion is translucent. Add blended jalapenos, pork and 1-1/2 tbsp. of cumin mixture to pot. Continue cooking over medium heat. After one hour, add 1/3 can green chilies (blended), 1 tbsp. green Tabasco sauce and another 1-1/2 tbsp. of cumin mixture. After 2-1/2 hours, add remaining green chilies, green Tabasco sauce and cumin mixture. Salt, thicken or thin sauce to suit.

Servings: 40

(More)
SALSA

Chili Daddy Salsa by Tom Calvert of Taylorville, IL

**Ingredients:**
- 4-5 cups diced tomatoes
- 1 cup diced red onion
- 1/4 cup diced white onion
- 2 tbsp. minced garlic
- 1 green bell pepper diced
- 1/2 of each of the following bell peppers: (diced)
  - Red, Yellow, Gold and Orange
- 4-5 jalapeno peppers diced
- 2 tbsp. cilantro chopped
- Juice from 1/2 of each fresh lime, fresh lemon
- 1/2 tsp. black pepper
- 1/2 tsp. celery salt
- 1-2 8 oz. cans tomato sauce (optional)

**Instructions:**
Combine all ingredients.
Add salt to taste.

Adding the tomato sauce tightens the consistency.

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