

## **Vegetarian Chili**

*Blue Ribbon Recipe submitted by Georgia Johnson of Hillsboro, Washington County Fair, 2004*

3 Tbl. olive oil  
1 large onion, chopped  
3 cloves garlic, minced  
2 carrots, chopped  
1 zucchini, chopped  
2 cups vegetable broth  
1 28-ounce can tomatoes  
1 15-ounce can black beans  
1 15-ounce can red beans  
1 15-ounce can corn  
1 tea. ground allspice  
2 tea. ground cumin  
2 tea. ground coriander  
1 Tbl. ground oregano  
1 Tbl. ground New Mexico Chili powder



Sauté onions, add carrots, garlic and zucchini. Sauté briefly. Add vegetable broth, tomatoes, beans and spices. Bring to a boil. Reduce heat, cover and simmer for 30 minutes.

*[Editor's note: This recipe was the winner of a chili cook-off at the 2004 Washington County Fair. I have no idea where one might find New Mexico Chili powder.]*

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## **Turkey Chili**

*Chili Contest Winner, 2003 Washington County Fair – Looks like it might feed two dozen people!!*

1 gallon tomato sauce  
2 bay leaves  
2 Tbl. brown sugar  
  
3 Tbl. olive oil  
5 pounds ground turkey  
1 medium onion, diced  
1 head garlic  
  
2 tsp. thyme  
2 tsp. rosemary

2 tsp. marjoram  
1/2 cup chili powder  
3 Tbl. oregano  
2 pints stewed or diced fresh tomatoes  
4 tsp. pepper  
1 can beer  
1 cup red wine  
1 can V-8 juice (size?)

15-oz. cans red beans

Fill 6-quart pot with tomato sauce, bay leaves, 2 Tbl. brown sugar. Simmer while preparing the rest of the ingredients. Put oil in fry pan. Brown meat. Add onion, garlic. Simmer until done. Drain meat. Add to tomato sauce mixture. Add thyme, rosemary, marjoram, chili powder, oregano, tomatoes, pepper, beer, wine and V-8 juice. Simmer 3.5 hours. Stir frequently. Add red beans. Remove bay leaves. Freeze excess.

*[Editor's Note: This recipe was copied as written, there was no size indicated on the can of V-8 juice.]*