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Tor:

Per our conversation at Emperor Norton day, attached you will find a recipe for chili-beans. This recipe is excellent and has always resulted in no beans being left after the festivities. If you choose to use this recipe please do not substitute the beans, as they are a key ingredient.

As I understand the rules, you must cook at least 5 gallons of beans. This recipe will be sufficient. Cooking instructions are as follows.

1. Fry 10 lbs. medium ground chili meat (Good Quality trimmed ground chuck). While frying, add garlic salt, lemon pepper, cumin, chili powder, and minced onion seasonings. All seasoning should be heavier than normal. Fry until meat is cooked medium. Drain all grease from chili meat, set meat aside.
2. Chop 10 medium brown onions in to small pieces. chop 5 green bell peppers in to fine pieces. Add 5 small 7 oz. cans of Ortega diced green chiles (medium hot). Add 1 large can of sweet red bell peppers (same quantity as diced chiles). Add 2 cloves of fresh garlic minced by garlic press (do not use garlic seasoning). Fry above ingredients until onions are translucent.
3. Combine chili meat and cooked vegetables. This process can be done up to two days in advance. If you are not going to be using this mixture right away, refrigerate until you are ready to add to bean pot.
4. This step includes the beans and the sauces!! Drain and wash 4 gallons of "Sun Vista Pinto Beans". Put washed pinto beans in pot. Drain and wash 1 gallon of Kidney Beans (brand of your choice). Add to pot. Add to pot, 2 small cans of "El Patio" tomato sauce (spicy) and 4 14 oz. cans regular tomato sauce. Drain the juice from a 1 gallon can of stewed tomatos in to the pot. Take the drained stewed tomatos and chop into small pieces - add to pot.
5. Add chili-meat and vegetable mixture to bean pot and

cook until done, stirring frequently to insure beans to not burn or stick to the bottom of the pot.

One added note on winning bean cook-offs!! A strategy often used by the provider of this recipe is to provide the judges with something to clean their pallets with prior to sampling Chapter 13's beans. A known and proven product for this purpose is the Salsa receipt that is also attached to this letter. Although some people may claim that this procedure is blackmail or a form of buying the judges favor, I have always claimed that strategy is always an important part of winning chili-bean cook-offs!! This procedure is simple. Just provide each judge with a small cup of salsa and salted tortilla chips with instructions to clean their pallets prior to tasting your beans. Be sure to let each judge know where your cooking location is so they can stop by after the competition to obtain more salsa.

Good Luck!!

Duncan Kibble
827-1219

P.S. My bean pot is only 4 gallons. You are welcome to use it if you need it.

Attachments

CHILI-BEAN RECIPE

- 4 gallons of "Sun Vista Pinto Beans"
- 1 gallon red kidney beans (brand of your choice)
- 2 small cans of "El Patio tomato sauce (spicy)
- 4 14 oz. cans regular tomato sauce
- 1 gallon stewed tomatos
- 10 lbs. medium ground chili meat (trimmed ground chuck)
- 10 medium brown onions
- 5 green bell peppers
- 5 small cans "Ortega diced chiles" (7 oz.)
- 1 large can sweet red bell peppers

SPICES: 2 cloves of garlic
Garlic Salt
Lemon Pepper
Cumin
Chili Powder
Minced Onions

SALSA RECIPE - 2 quarts

- 12 tomatos (medium size)
 - 6 bunches green onions
 - 1 bunch celery
 - 2 green bell pepper
 - 1 bunch celentro
 - 1 large 7 oz. can Ortega Diced Chiles (medium hot)
 - 1 small 4 oz. can Ortega Jalepenos (medium hot)
 - 1 bunch red radishes
 - 1 can Snap-E-Tom Tomato & Chile Cocktail 10 oz.
 - 1 large 16 oz. jar Pace Picante Sauce (medium hot)
 - 4 cloves garlic
- 2 small FRESH jalepeno peppers (optional)

DIRECTIONS

Hand cut/chop all vegetables, do not use blender as blenders tend to liquify salsa.

1. Cut/chop 12 tomatos into small pieces
2. Salt tomatos prior to adding other ingredients (heavy salt)
3. Dice onions (small pieces)
4. Cut/chop bell peppers and radishes (small pieces)
5. Cut/Chop celery (use white portion only)
6. Chop celentro leaves and all (fine)
7. Use garlic press and mince 4 cloves garlic
8. Add Ortega's chiles & peppers, discard juices first
9. Add jar Pace Picante sauce
10. Mix all ingredients well.
11. Add Snap-E-Tom until salsa floats (about 1/2 can) (hint- use large stainless steel bowl to mix vegetables)