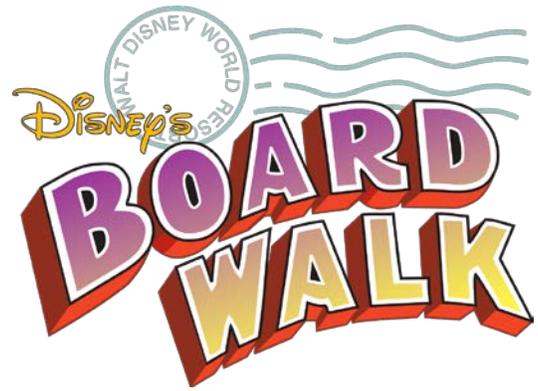


# Boo-Yah Chili

Disney's Boardwalk Resort

ESPN Club

Serves:12-18



## Ingredients for Chili Spice

- 3 tbsp. celery salt
- 3 tbsp. granulated garlic
- 3 tbsp. chili powder
- 3 tbsp. ground cumin
- 1 tbsp. and 1 tsp. onion powder
- 1 tbs. and 1 tsp. ground black pepper
- 1 tbsp. and 1 tsp. salt

## Directions for Chili spice

- Mix all ingredients in a large bowl

## Ingredients for Chili

- 3 lbs. beef stew meat cut in 1x1 cubes
- ½ cup chili spice
- 4 tbsp. olive oil, divided
- 4 cups finely diced yellow onions
- 4 lbs. ground beef
- ¾ cup minced garlic
- 2 cups finely diced celery
- 4 cups finely diced green peppers
- 12 cups vegetable juice
- 2 cups canned crushed tomatoes
- 4 cups canned diced tomatoes, drained
- 3 ½ cups fresh diced tomatoes
- Tortilla chips & shredded cheddar cheese for garnish



## Directions for Chili

- Place stew meat in bowl and coat thoroughly with chili spice. Let sit for 30 minutes. Package remaining chili spice for later use as a rub for beef or pork dishes.
- Pour 2 tablespoons of olive oil into an extra-large soup pot. Add onions and sauté over medium heat until golden brown, about 10 minutes.
- Add ground beef and cook until browned, about 10 minutes. Drain fat.
- Pour 2 tablespoons of olive oil into another medium to large pot. Add stew meat and cook over medium heat until cooked through, about 12-15 minutes. Drain fat.
- Add cooked stew meat to pot with browned beef and onions. Add garlic, celery and green peppers. Mix together all ingredients, cover and continue to cook over low to medium heat until vegetables are tender, about 10-12 minutes.
- Add vegetable juice and tomatoes. Mix well. Continue cooking for about two hours on low until stew meat is fork tender. Skim excess fat from top.
- To serve, top with shredded cheese, diced onion, bacon and Pico de Gallo.

