

Oren Schmidt's Southwestern Tri-Tip Chili

*** **PEOPLE'S CHOICE WINNER** ***

FICKLIN VINEYARDS FIRST-ANNUAL CHILI CHAMPIONSHIP 2009

Prep time-30 minutes /Cook time 3 hours/ Serves 12+

Ingredients:

2 medium untrimmed Tri-Tips (about 5 lbs. total)
4 Tbsp Mexican Chili Powder
2 Tbsp Cayenne Pepper
2 Tbsp Black Pepper
1 Tbsp Cumin
2 Tbsp Seasoned Salt
2 large Yellow Onions
½ cup olive oil
2 large cloves of garlic (fresh)
1 yellow bell pepper
1 orange bell pepper
1 red bell pepper
2 – 15 oz cans diced tomatoes with Jalapenos
2 – 15 oz cans diced tomatoes
1 – 15 oz can chopped tomatoes (larger chunks)
1 – 12 oz can tomato paste
6 fresh Jalapeno chili peppers
6 fresh Serrano chili peppers
2 large fresh Anaheim chili peppers
1 – 15 oz can Kidney Beans
1 – 15 oz can Black Beans
2 – 15 oz can Pinto Beans

Overnight Prep:

In a small mixing bowl mix together chili powder, cayenne, black pepper, salt, and cumin to form dry rub for Tri-Tips. Rub down completely and allow to stand overnight in refrigerator.

Day of Prep:

Remove seeds from all peppers and dice into fine cubes. Also dice onions and garlic and set aside in separate bowls. Grill Tri-Tip about 1-1½ hours until medium-well, dice into small to medium sized cubes, do not discard extra fat; dice into fine cubes.

Directions:

In a large 12 quart stock pot combine onions, garlic, and olive oil; sauté until onions are translucent. Add Tri-Tip and an additional 1 Tbsp chili powder, mix well. Reduce heat to simmer. Add all 5 cans tomatoes and chopped chilis and half of the tomato paste, stir and bring to a boil. Let boil about 20 minutes and then add beans and bell peppers. Allow to simmer 30 minutes stirring occasionally while adding remainder of tomato paste at your discretion to achieve desired consistency. Allow to chili to cool before serving with freshly chopped cilantro and chunky cornbread. Pairs well with [Ficklin Zinfandel](#) or [Ficklin Cabernet Sauvignon](#).

