



Oakridge BBQ LLC

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Oakridge BBQ Texas Red Chili Seasoning Mix Notes

Thank you for purchasing our new Texas Red Chili Seasoning mix! We are very excited to hear what you think about it. If you post images of your cooking experiments on social media, please be sure to tag your posts and pictures with #OakridgeBBQ and @OakridgeBBQ so we can find them.

Basic usage recommendations: Everyone's idea of the perfect pot of chili is different, so please feel free to adjust or augment to your liking by adding beans, diced onions, diced green peppers or Poblano chiles, a can of Rotel, or whatever you like.

My recommended ratio of dry chili mix to meat is as follows: ½ Cup (level, not packed) or 55 – 57 grams of dry chili mix per pound of ground beef. So, two pounds of ground beef would call for using 1 level cup of chili mix or around 110 grams if you have a kitchen scale.

Recipe recommendations: Other than following the recommended ratio of chili mix to ground beef, my biggest recommendation is to make sure you "bloom" your chili mix in the chicken stock/tomato puree before adding it to the ground beef. I have a YouTube video where I walk through the entire process I also recommend you watch. Not that making chili is rocket science, but there are a couple key techniques that I feel make a noticeable difference in the finished product. You can point your smart phone camera at the QR code below, or just type the URL address into any web browser.



<https://youtu.be/ZaR-o6MeD7s>

Quick & Easy Texas Red Chili Recipe: This recipe is my base no-bean, no-water chile con carne (chili with meat) recipe, and is for two pounds of ground beef. To upscale, just multiply measurements/ingredients by the number of servings desired. The times do not change.

2 lbs. 80/20 Ground Beef
2 Cups No Salt Added Chicken Stock
2 Cups Tomato Puree
1 Cup (~ 110 grams) Oakridge BBQ Texas Red Chili Mix
¼ Cup Extra Virgin Olive Oil
2 tsp Kosher Salt

Important Note: Only use stainless steel or other non-reactive cooking pots for chili due to the acidity of the tomatoes. If you use bare aluminum, cast iron or any other reactive metal pots for your chili, the acid in the tomatoes will react with the metal and give the chili a strong metallic taste.

In a two quart sauce pan add chicken stock and tomato puree, bring to medium-high simmer (DO NOT boil) and add chili seasoning mix. Whisk to combine, cover with tight fitting lid and heat gently until medium-high simmer is resumed, then kill heat and let mixture set covered tightly for 10 minutes. While chili mixture is steeping, pour olive oil into bottom of 2 gallon stock pot, set heat to high and add ground beef. Let ground beef cook without moving until you begin to see the edges brown and crisp up and you start to smell that "crispy beef" smell. Then, break the ground beef up and resume cooking over high heat until it is completely browned and all water has been cooked off. You may now drain the beef, however I do not. If you drain, you will need to add an additional ¼ cup of olive oil or chicken stock to the recipe to account for the lack of fat. Once burger is browned through and all water is cooked off, add the steeped chili mix to the ground beef and stir thoroughly. Cover pot with tight fitting lid and set burner to lowest heat setting. Simmer chili for one hour, stirring every 15 minutes and make sure the chili doesn't scorch or burn.