

Re: Chili on the Egg!!!

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Posted by [KennyG](#) on October 29, 2002 at 13:35:02:

In Reply to: [Re: Chili on the Egg!!!](#) posted by cward on October 29, 2002 at 10:47:26:



cward,

For smaller single and double batches, I use deep CorningWare casserole dishes like the 2 qt. and 1 gallon in the pic. Wrapping the bottom and sides with foil makes cleanup easy. The other piece is a Hasty-Bake "basting pan" that holds 2 gallons for the bigger cooks.

Plenty of great chili recipes are available here on this forum and all over the net. Here is my basic recipe to get you started:

Per batch - 6 light or 2-3 hearty servings. This batch recipe easily doubles, triples and quadruples.

3 strips of thick bacon
1 TBS. olive oil

1 lb. of your favorite meat. course ground beef, sausage, whatever, and any combination.
1 28 oz. can seasoned diced tomatos
2 14 oz. cans chili beans, 1 each of red and black in hot or mild. whatever you like.
1 medium sweet onion chopped
1 small spanish onion chopped
2 cloves garlic run through a garlic press
1 tsp. ground cinnamon
1 tsp. ground cumin
1 TBS. your favorite BBQ rub
1 or more dried chilis, I use Anchos for flavor and japones for heat.
1+ tsp. your favorite hot sauce
1 bottle dark beer, drink half and use the rest in the recipe
salt and pepper to taste
optionally, thinly sliced green onion, shredded cheddar cheese and sour cream for serving garnish.

Fire up your Egg for a stable 250-275*
soak half a handful each of apple and mesquite chips in water. Or, whatever chips you like.

Open all the cans and dump the beans and tomatos into the correct sized chili pot.

In a non-stick skillet, fry the bacon extra crisp and set aside. Now use the drippings to brown 1/2 of the meat, 1/2 of the onions and all of the garlic. Season with salt and pepper during the browning. Remove when all red is gone from the meat and add this to the chili pot. Crumble the bacon and add as well.

Add olive oil to the skillet and brown the remaining meat and onions. Take it a step further this time and let the mix begin to burn a bit. (for texture)

Add this and all remaining ingredients except garnish items to chili pot and stir well. Float your dried peppers in the pot and let them do their magic during the long cook.

Smoke on the Egg uncovered for about 2 hours (single batch) and shoot for a finish temp of 190*
Add roughly 30 minutes cooking time for each additional batch. Stir again every 20-30 minutes and sample to see if additional seasoning is required.

Enjoy,

K~G

Follow Ups:

- [Re: Chili on the Egg!!!](#) - cward 15:02:55 10/29/02 (0)
- [Re: Chili on the Egg!!!](#) - YB 14:17:37 10/29/02 (2)
 - [Re: Chili on the Egg!!!](#) - Tim M 18:05:53 10/29/02 (0)