

MEXENE[®]
CHILI

CHILI DOG RECIPE BOOK



Mexene, The Chili
Champion's Choice

Chili Dog Recipes

Mexene Hot Dog Sauce

- 1 pound ground meat
- 1 medium onion
- 3 tablespoons Mexene Chili Powder
- 1 teaspoon salt
- 3/4 teaspoon oregano
- 1/4 teaspoon cumin
- 1/4 teaspoon red pepper flakes
- 2 cups water

Brown meat (breaking up pieces) and onions; drain. (At this point you can run it through a chopper if a finer dice is desired). Add Mexene Chili Powder and all other spices; mix well. Add water and simmer for one hour. Can be frozen.

Bacon Chili Cheese Dog

Ingredients Required Per Chili Dog:

- 1 steamed all-beef hot dog
- 2 slices crispy fried bacon
- 1/4 cup chopped tomatoes
- 1 slice American cheese
- 2 tablespoons mustard
- 1/3 cup prepared chili (Prepared using instructions found on 1.6 oz. packs of Mexene Chili Mix or 2 & 3 oz. bottles of Mexene Chili Powder)
- 1 tablespoon diced onions
- 1 soft hot dog bun

Spread mustard on a warm, soft hot dog bun. Place cheese on the bun, followed by the hot dog. Top with chili, bacon, tomatoes, and onions.

Bacon Burrito Dog

Ingredients Required Per Chili Dog:

- 1 (12-inch) flour tortilla
- 2 steamed, premium all-beef hot dogs
- 2 slices American Cheese
- 1/3 cup prepared chili (Prepared using instructions found on 1.6 oz. packs of Mexene Chili Mix or 2 & 3 oz. bottles of Mexene Chili Powder)
- 3 slices crispy bacon
- 2 tablespoons diced onions

On a flour tortilla, place all ingredients in the order listed. Begin rolling up tightly, folding top and bottom in and over the ingredients to form a sealed envelope.

Chili Cheese Dog Nachos

- 1 lb. prepared chili (Prepared using instructions found on 1.6 oz. packs of Mexene Chili Mix or 2 & 3 oz. bottles of Mexene Chili Powder)
- 2 hot dogs, sliced into 1/2 inch pieces
- 1 package corn tortilla chips
- Sour cream, garnish
- Salsa, garnish
- 1 cup green onions, chopped

Follow directions found on Mexene package to prepare the chili, but add the hot dog pieces after browning ground beef. Preheat broiler. Arrange corn chips on a platter or in a casserole dish. Top the chips with the cooked chili. Cover the chili dog sauce with cheese. Melt cheese under hot broiler, 2 minutes, until melted and bubbly. Garnish with sour cream, salsa and chopped green onions.

Chili Dog Pie

- 5 hot dogs, sliced 1/4 inch thick
- 1 cup shredded cheddar cheese
- 1/2 cup chopped onion, optional
- 1-1/2 cup milk
- 1 cup buttermilk biscuit and baking mix
- 3 eggs
- 1 lb. prepared chili (Prepared using instructions found on 1.6 oz. packs of Mexene Chili Mix or 2 & 3 oz. bottles of Mexene Chili Powder)

Preheat oven to 400°F. Lightly oil a 9-inch deep dish pie plate. Layer hot dog slices and cheese in a pie plate. Sprinkle chopped onion over cheese, if desired.

Combine milk, baking mix and eggs in a mixing bowl. Stir with a spoon until smooth. Pour over mixture in pie plate. Bake 35 to 40 minutes until a knife inserted halfway between center and edge comes out clean. Let stand 5 minutes before cutting.

Spoon heated chili over each wedge to serve.

Chili Dog Casserole

- 8 hot dog buns
- 8 hot dogs – all beef, pork, or turkey
- 1 lb. cup prepared chili (Prepared using instructions found on 1.6 oz. packs of Mexene Chili Mix or 2 & 3 oz. bottles of Mexene Chili Powder)
- 1/4 cup chopped onion
- 1 tablespoon prepared mustard
- 2 cups shredded cheddar cheese

Preheat oven to 350° F. Lightly grease a 9X13 inch baking dish. Tear up the hot dog buns and arrange the pieces in the bottom of the dish evenly. Slice the hot dogs into bite size pieces and layer the pieces over the buns. Pour the chili over the hot dogs, sprinkle with the chopped onion, and then spread some mustard over the chili and the onion. Top off with the cheese. Bake at 350° F for 30 minutes. Serve.

Terlingua International Chili Championship Recipes

Lady Bug Chili

Recipe by Dana Hay Plocheck

2006 Terlingua International Chili Champion

In 4-Quart pot, brown 2 lbs. coarse ground beef (chili grind) in skillet. After browning, drain meat. Add:

1 can (14-1/2 oz.) beef broth

1 can (8 oz.) no-salt tomato sauce

Float 1 jalapeño pepper and

1 Serrano pepper.

Bring to boil then add Packet #1:

Packet #1:

1 Tbsp. onion powder (rounded)

2 Tsp. Garlic Powder

1 Tbsp. Mexene Chili Powder



Cover and simmer at medium boil for 1 hour. Remove peppers, squeeze juice and set aside. Replace lid and continue medium boil for additional 15 minutes, and then add Packet #2.

Packet #2:

2-1/2 Tbsp. light chili powder

2-1/2 Tbsp. dark chili powder

2 tsp. cumin

1/4 tsp. black pepper

1/4 tsp. white pepper

1/4 tsp. cayenne pepper

1/2 cube beef bouillon

1/2 cube chicken bouillon

1/4 tsp. brown sugar

1 pk. Sazon Goya

Continue boiling with lid on for 30 minutes. Then, add juice from peppers and Packet #3.

Packet #3:

2 tsp. Mexene Chili Powder

1 tsp. cumin

1/2 tsp. salt

Leave covered and simmer for additional 15 minutes and serve.

Sahara Chili
Recipe by Margaret Nadeau
2005 Terlingua International Chili Champion

Step 1:

2 lbs. coarse ground beef
1 tbsp. cooking oil
1 tbsp. granulated onion

Add ingredients together
and lightly brown meat.

Step 2:

Add:
1 can (8 oz.) tomato sauce
1 can beef broth

Cook for 30 minutes.

Step 3:

Add:
3 tbsp. Mexene Chili Powder
1 tsp. Garlic Powder
1/2 tsp. salt
1/2 tbsp. ground cumin
1/2 tsp. cayenne pepper
1/2 tsp. black pepper
1 tsp. chicken granules (or one cube)

Cook for 1 hour

Step 4:

Add:
2 tbsp. Mexene Chili Powder
1 tsp. Paprika
1/2 tbsp. ground cumin
Add water if needed

Leave covered and simmer for 30 minutes



Foltz's Chili
Recipe by Roger B. Foltz
2004 Terlingua International Chili Champion

Step 1:

2-1/2 lbs. ground beef
1 tbsp. oil
1 tbsp. chicken bouillon
1 tbsp. beef bouillon
1 tbsp. paprika
1 tbsp. onion powder
1 tbsp. garlic powder



Brown ground beef in oil, drain. After draining, add beef bouillon and chicken bouillon. Cook on high until boiling. Then add remaining ingredients in Step 1. Reduce heat to simmer and cook for 1 hour.

Step 2:

1/2 tsp. salt
1/4 tsp. jalapeno pepper, seeded and chopped
1 bay leaf
1/2 tsp. brown sugar
1 can tomato sauce
1 package Sazon Goya or 1/2 tsp. MSG (optional)

After cooking for one hour, add all ingredients in Step 2. Simmer for an additional 30 minutes.

Step 3:

1 tbsp. paprika
1/8 tsp. Ancho Chile powder
1/8 tsp. habanero pepper, seeded and chopped
3 tbsp. Mexene Chili Powder
1/4 tsp. white pepper
1/8 tsp. red pepper

After cooking for 30 minutes, add all ingredients in step 3. Simmer for an additional 10 minutes and remove from heat.

Step 4:

1 tsp. paprika
3 tbsp. Mexene Chili Powder
1 tbsp. cumin
1/4 tsp. brown sugar
1 tsp. MSG (optional)
1 tsp. "Original" Louisiana Hot Sauce

Just before serving, add all ingredients in Step 4. Simmer for additional 10 minutes and serve. For additional heat, add more "Original" Louisiana Hot Sauce.