

Chili Conquistador Recipe

Serves 6-10. Takes about an hour and fifteen to thirty to make

Raw Ingredients:

- 2 cups onion diced
- 2 lbs ground beef
- 3 cups white rice, long grain or short grain is fine
- 1 lbs diced tomato (1 can)
- 1 can crushed tomato (1 can)
- 1 can kidney bean
- 16 oz bag cheese
- 1 box cornbread mix

Material List:

- Cutting board, knife for the onion
- Mixing bowl, spoon, spatula for the cornbread mix
- Measuring cup, pot and lid for the rice
- Dutch oven, if cooking outside
- Fry pan, baking dish, if cooking inside
- Serving spoon for serving your amazing dish to your family and friends
- Can do attitude and a smile for a good time

Directions:

1. Prepare rice according to instructions on box
 - a. We recommend Minute Rice Long Grain White Rice. It should be in a red box, shaped like a cereal box
 - b. We are preparing the rice now so that it is ready to go when we need it later
2. Mix cornbread according to instructions on box
 - a. Any cornbread mix will do. We used two different brands when we made it, Krustez and Jiffy. Gluten Free Cornbread is also available
 - b. We are preparing the cornbread batter now so that it is ready to go when we need it later
3. Dice the onions
 - a. We recommend using the confetti technique to dice your onions. It may or may not actually be called that, but check out the videos for an example of how to do it.
 - b. No matter how you dice them, we are looking for small pieces of onion. Something that is about the size of a piece of corn
 - c. Don't set this aside as we are about to add it to our frying pan
4. Brown onion and ground beef.
 - a. If inside: In a large fry pan, preheat the pan by turning the stove on to medium to high heat
 - b. If outside: place your dutch oven over a large pile of hot coals. This is frying pan mode

- c. Add in the ground beef and then the onion. The beef is cooked when it's brown and not pink. The onions will turn brown and perhaps a bit translucent.
5. Add tomatoes, kidney beans to the onion and beef mixture, heat until simmered.
 - a. Before adding your kidney beans: rinse them with running water. The goal is to remove the kidney bean juice
 - b. Add this to your dutch oven or to your fry pan. The goal of this step is to warm up the tomatoes and the kidney beans so that they are the same temp as the rest of the food before we bake it.
6. Add spices to the meat mixture, mixing well
 - a. Our Recommended Spices: salt, black pepper, crushed red pepper, cayenne, garlic powder
 - b. Other takes:
 - i. Chili Powder, Garlic Powder, Cayenne Pepper, Salt, Black Pepper, Cumin,
 - c. When adding your spices, it is the chef's choice on how much to add. Spices are the ultimate expression of creative freedom. You get to choose what flavors you want to bring to the dish. Add however much or little you desire.
7. Then, add the rice to the meat mixture, stirring well.
 - a. If inside: we transitioned from a frying pan to a large ceramic bowl. Whatever dish you end up going with, make sure that it can hold up to 6qts of water. Other options include roasting pans. You will eventually be putting this dish in the oven, so make sure it's oven safe.
 - i. We poured the meat into the bowl, then we stirred in the rice so that it mixed really well.
 - b. If outside, this marks the transition from frying pan mode to oven mode.
 - i. If working with charcoal, we recommend that you take the time to arrange the bottom coals in a circle and separate the rest of the coals before you add the rice. You will need to move your oven off of the hot coals. Once that's done, go ahead and add the rice
 - ii. If working over an open fire, you won't need to rearrange your bottom coals, but you will need to find some coals to put on the lid of your dutch oven.
 - iii. Either way, this transition means that we will have an even distribution of heat from the top and the bottom, rather than just having it come from the bottom.
8. Lay cornbread mix over the meat and rice mixture.
 - a. This is when your premixed cornbread mixture comes into play! We spooned most of the batter out on top of the meat and rice mixture, then we used a spatula to spread the rest of it out. We recommend that you use the spatula to even out the surface to the best of your ability.
9. Bake at 375 until the cornbread is cooked. (around 30 minutes)
 - a. If inside: most likely, your dish will not be a standard baking dish that would come with directions on the back of the box (like 8x8 or 9x13 pans). This fact makes this step one of the true tests of your chef abilities. You will need to monitor your cornbread as it cooks, check it every so often to see if it's done. Of the three times that we cooked this dish, it came out good twice. So watch it as it bakes, and you will know that it's done when it's

not runny and the dough stays separated if cut. Test it like you would test a pumpkin pie, with the slices in the middle.

- b. If outside, put a nice ring of coals on the edge of your lid of your dutch oven. You can also put a couple in the middle. Check your cornbread every so often, seeing how it bakes. You will know that it's done when it's not runny and the dough stays separated if cut. Test it like you would test a pumpkin pie, with the slices in the middle.
10. Finally, add the cheese on top of the cornbread, bake until melted.
 - a. This is a nice cheesy layer on the top of your dish. We recommend using about 16 oz, about two cups, of cheddar cheese. Try to make an even layer and pull it out when it's all melted
 - b. Optionally, you can add some cheese to the meat and rice mixture for a cheesy inside
 11. Serve your fantastic dish and enjoy. It's not easy making Chili Conquistador, but it sure is worth it :)