



## YAKIMAN CHILI

A FEW DAYS AFTER OUR INCREDIBLE MEAL ON THE YAKIMA, Reid Watson sent us all this email with his recipe for Yakiman Chili. This is pretty free form stuff, but use your good sense and dedication and you'll get close enough to make it your own. Here's the note from Reid.

*"Hello gentlemen, that was a kick ass time this weekend, on many fronts. My first official guided trip, with father and brother, was memorable, if not so fruitful. The rock & roll, fire dance, crutch guitar, high octane melee was unforgettable. And then there was the grub."*

~ ~ ~ ~ ~

*(In order of placement in 12 inch & backup 10 inch Dutch ovens)*

- |   |  |
|---|--|
| 1 pound <b>bacon</b>  | 5 pounds <b>smoked chicken meat</b> , preferably with special <b>Bryan love seasoning</b> —3 Tbsp. <b>chili powder</b> , 2 Tbsp. <b>unsweetened cocoa powder</b> , 1 Tbsp. <b>curry powder</b> |
| 2 medium <b>sweet Mayan onions</b>  | 1 Tbsp. <b>paprika</b> , <b>sea salt &amp; pepper to taste</b>   |
| 3 cups <b>mushrooms</b>   | 1 cup <b>chicken broth</b>   |
| 2-15 oz. cans <b>kidney beans</b>   | 1 package <b>Firenza Cornbread Mix</b>   |
| 1-10 oz. can <b>black beans</b>   | 1 cup <b>milk</b>  |
| 2-10 oz. cans <b>diced tomatoes</b>   | 1/2 cup <b>oil</b>   |
| 2-10 oz. cans <b>Ro-Tel diced tomatoes and green chilies</b>  | 2 <b>egg</b>   |
| <b>Grilled, mostly unskinned and diced peppers</b> , 3 <b>serranos</b> , 3 <b>anaheims</b> , 1 <b>pasilla</b> | 1/2 can <b>corn</b>  |
|   | <b>Mexi cheeses topping</b>  |

10-15 coals on bottom, until all ingredients have intercoursed at least 30 min. Remove most coals on bottom, 10-15 on top after cornbread spreads out. Remove all coals, and spread cheese on top. Sour cream and chives for more awesomeness.

### BLACK AND BROWN BETTY *(for Dessert)*

- |  |                                |
|--|--------------------------------|
| 8 <b>granny apples</b> , <b>peeled, cored and sliced</b> | 1 cup <b>oats</b>              |
| 1 <b>pint blackberries</b>                               | 3/4 cup <b>flour</b>           |
| 1/2 cup <b>sugar</b>                                     | 1/2 cup <b>butter softened</b> |
| <i>Top with:</i>   | 1 cup <b>pecans chopped</b>    |
| 1 cup <b>brown sugar</b>                                 | 2 tsp. <b>cinnamon</b>         |
|  | 1 tsp. <b>nutmeg</b>           |

10 coals on bottom, 10 on top for 20 min., remove from bottom heat and cook for another 10min, or so.

[Compliments to the *Texas Treasury Dutch Oven Cooking* book for my inspirations]