

Elim Chapel Chili Cook-Off 2026 Winning Recipes!

Brendene's Winning Chili: Pineapple Chili (Non-traditional Category & Overall Winner)

Ingredients

- 20 ounces turkey sausage (links with casings removed)
- 1 medium onion, chopped to equal about 2 cups
- 1 (20-ounce) can pineapple tidbits in juice (divided)
- 2 (28-ounce) cans Rotel
- 1 (15-ounce) can black beans, rinsed and drained
- 1 (6-ounce) can tomato paste
- 2 tablespoons chili powder
- 4 teaspoons ground cumin
- 1 teaspoon Cajun seasoning
- 2 cloves garlic, minced
- 1 jalapeno pepper minced (medium to large depending on your preference)
- shredded reduced-fat cheese, reduced-fat sour cream and hot sauce (such as Tapatío) for serving, if desired

Instructions

1. In a non-stick skillet over medium heat, cook sausage and onions, stirring to crumble sausage. Once sausage is cooked through, drain off any fat and transfer the sausage and onions to your slow cooker. **(I found link turkey sausage at Sobey's not the breakfast sausage. The recipe originally called for Italian Turkey Sausage but I could not find it.)**
2. Drain the pineapple, reserving both the juice and the fruit separately. Add the juice to the slow cooker. Cover and store the fruit in the refrigerator (it will be added toward the end of cooking).
3. Add Rotel, black beans, tomato paste, chili powder, Cajun seasoning, cumin and garlic to the slow cooker.
4. Stir everything to combine.
5. Cook on low (6-8 hours), adding reserved pineapple during last hour or two of cooking, or on high (4-5 hours), adding pineapple during last 1/2 hour - hour of cooking.
6. Serve topped with cheese, sour cream and hot sauce, if desired.

Notes

Pineapple: The texture of the cooked pineapple is completely controlled by when you add it. We prefer to add it toward the end of the cooking time, so that it's still fairly firm. If you prefer it to be more melded into the chili or you simply won't be able to add it toward the end of cooking, then you can toss it in at the beginning – it will be cooked down and much less pronounced in texture, but still very good.

Beans or no beans: If you don't want beans in your chili, you may certainly leave them out, and can also increase the amount of meat. We love the texture and the health benefits of the beans, but feel free to try it

different ways!

Make-ahead: You can prepare the meat and onions the evening before and then refrigerate until you assemble your ingredients in the slow cooker. You can also make the chili entirely in advance and freeze it in large batches.

Nutrition Information:

YIELD: 10 servings SERVING SIZE: 1 cup

Amount Per Serving: CALORIES: 469 TOTAL FAT: 8g SATURATED FAT: 1g TRANS FAT: 0g UNSATURATED FAT: 4g SODIUM: 626mg FIBER: 15g PROTEIN: 22

NOTE: This is my modified version not the original from the internet. Brendene

Martin's Winning Chili: Ground Beef Chili (Traditional Category)

The day before you cut up 1 big onion or 2 small onions, take a bowl that you can close, then take 3 tablespoons butter melted in the microwave and take 2 tablespoons Brown sugar, 1 tablespoon white Sugar, add 3 tablespoons of hot sauce, mix all that together and put the onions that you cut up in the mixture and stir that together and put the Lid on and put it in the fridge for over night.

Take 1 onion cut it up and put it in to your ground beef if you want to put some Salt and pepper and some spices in there.

Take a frying pan and put 3 tablespoons of butter in the pan and melt the butter, put ground beef in the pan and fry it till everything changes colour, and put that in a big, then put 1 big can diced tomatoes in there 2 cans tomato soup, 4 splashes hot sauce, then put the mixture of onions that you have in fridge put that in the pot.

Put 1 tablespoon white sugar, ———1 tablespoon brown sugar.——-add 3 cans beans in there any kind of beans. 2 cans Corn. 1 more cut up Onion. Cut up 2 Bell peppers doesn't matter what colour. And put some green onions in there, 1 head garlic cut up, cut up 3 stems of mushrooms put it in there, at the end put 2 teaspoons of butter in there and stir, and turn the heat down to medium and let it simmer for 1/2 hour and enjoy it.