

KLONDIKE DERBY

DUTCH OVEN CHILI WITH CORNBREAD REPICE

For the Chili:

- 1 lb ground beef or turkey (optional)
- 1 large onion diced
- 2 bell peppers diced
- Oil
- 4-8 cloves garlic minced
- Salt
- Pepper
- Chili powder
- Cumin
- Oregano
- 2 (14.5 oz) cans black beans, drained
- 2 (14.5 oz) cans kidney beans, drained
- 2 (14.5 oz) cans diced tomatoes
- 1 (4 oz) can diced green chiles
- 1 (6 oz) can tomato paste

For the Cornbread:

- 1 box of cornbread mix (don't forget required additional ingredients according to directions)
- (You can also use vegetarian/vegan cornbread mix or make the batter from scratch if you wish.)

Directions:

1. Preheat the dutch oven with oil, placing coals mostly underneath the dutch oven.
2. Prepare and cook the vegetables and garlic. (5 min)
3. Add remaining chili ingredients and cook. (10 min)
4. Reduce heat on bottom and increase heat on top.
5. Mix and pour cornbread batter on top of chili and cook. (20 min)

*****You must clean up your cooking area before leaving. All trash must be packed on your sled!*****

Notes:

- You may (and should) cook meat before the derby, but nothing else should be cooked ahead of time.
- Vegetables can be cut ahead of time but it must be done by the scouts.
- Any substitutions can be made for dietary reasons or allergies.
- You can add to this recipe, but you may not fundamentally change it. For example, adding cheese on top, a dash of hot sauce, or using different spices is fine, but making a jambalaya instead of chili is not.
- This recipe will make around 10-12 servings. Reduce quantities if the patrol is on the small side to avoid waste.

* You will need to provide your own mess kits, utensils, napkins, etc.

