

## Biff's LAST WEEKEND OF SUMMER Recipes

### Chili Con Carne w/ Jalapeño Cheddar Corn Bread

Serves 6

Prepare: 45 min

Cook: 2 hours

8 slices bacon, cut into 1-inch pieces  
2 cups chopped onions  
4 cloves garlic, chopped  
3 pounds lean pork shoulder, cut in ½ in cubes  
1/4 to 1/3 cup chili powder  
1 – 28 oz. can tomatoes in puree  
1 – 14 oz. can petite diced tomatoes w/jalapeño  
1 cup beer  
1 – 4 oz can chopped green chilies  
1 to 2 jalapeño chilies, seeded and finely chopped  
1 teaspoon oregano  
1 bay leaf  
2/3 cup Biff's Blue Ribbon BBQ Sauce  
2 – 16 oz. cans pinto or kidney beans, drained  
1 – 4 oz. can sliced olives, drained

In a large Dutch oven, brown bacon. Add onions and garlic, sautéing until soft. With a slotted spoon, remove to a colander, returning as much fat as possible to pan by pressing. In same pan and in small batches, brown pork lightly on all sides and drain in colander.

When finished browning, wipe all fat from pan then return meat and onion mixture. Add chili powder and cook for 2 minutes, stirring occasionally. Add tomatoes, beer, chilies, oregano, bay leaf and BBQ sauce. Simmer, uncovered for 1 hour. Stirring occasionally.

Add beans and sliced olives. Simmer another 45 minutes to 1 hour covered until pork is tender and sauce has thickened. Discard bay leaf. Skim fat.

Serve as is or with any or all of suggested garnishes.

Garnishes: avocado chunks, grated cheddar cheese, chopped green onions, sour cream, sliced olives.

## **Jalapeño Cheddar Corn Bread**

1 package (8.5 ounces) corn muffin mix  
1 egg  
1/3 cup milk  
1 – 4 oz can diced green chile peppers  
1 cup cheddar cheese  
1 – 8 oz can creamed corn

Preheat oven to 400 degrees. Lightly grease a 9x9 inch baking pan. Combine muffin mix, egg and milk in large mixing bowl. Mix until well blended. Do not over mix. Fold in chiles, cheese and corn. Pour batter into pan and bake for 25 minutes or until slightly brown.

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## **Delmonico Steak**

Rib eye steak

Lightly salt, baste with melted butter and grill. Serve with a side of warmed Biff's Blue Ribbon BBQ Sauce.

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## **Alder Plank Salmon w/ Biff's**

Salmon Filet  
½ Cup Biff's Blue Ribbon BBQ Sauce  
1 med. sweet onion, sliced

Lay salmon on alder plank, cover with Biff's Blue Ribbon BBQ Sauce, place sliced onions over top. Cook on BBQ grill for 20 minutes.

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