

Transylvanian Chili

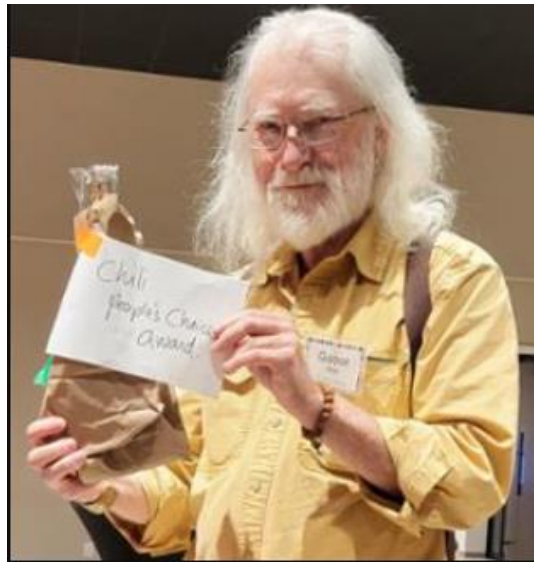
(Kolbászos Három Bab Főzelék)

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https://sandbox.gaborkiss.com/Transylvanian_Chili_recipe.pdf



The Transylvanian Chili donated by the Partner Church Committee took home the People's Choice award at the MUUF Chili-Off on October 18!



What makes it Transylvanian?, Paprika, of course, and Hungarian sausage (kolbász). I added no chili, but the secret ingredient, Ort's Farm Zesty Bloody Mary Mix, has chili and jabanero. The final result is tasty and has a mild kick, but even a wimp like me can enjoy it.

Here is the recipe. No quantities are given because I just eyeballed (taste-budded) it.

Ingredients:

Hungarian sausage (Magyar kolbász) which is available here.

<https://thehungarianstore.com/product/gyulai-kolbasz/>

I used both mild and hot (erős and csemege) for variety. "One of each" means one package, so four sticks of sausage total.



Home / Food

Gyulai Kolbasz

\$22.00

Gyulai Kolbasz

Make sure to select whether you want Mild or Hot or one of each!

This now comes as two packages!

Delicious smoked kolbasz. Vacuum packed. Available in mild or hot.

Bake, pan fry, or boil. We use this when we make rakott krumpli, kolbasz and rice, and kolbasz and sauerkraut!

This is a cooked product so you can just slice and eat it. We keep ours refrigerated!

Kolbasz CLEAR

2 mild ▼

Choose an option

Two pack **1 of each**

2 mild

2 hot

Zesty Bloody Mary Mix. I got mine at Ort Farms in Long Valley.



Onion, garlic, red pepper, liquid smoke, paprika, canned beans (kidney, pinto, and black). No chili powder!



Steps:

- 1) Chop sausage into fine cubes (leave the skin on), fry in a large pot until they are browned and have released a lot of their fat.
- 2) Chop onions and garlic and sauté them in oil for awhile until the onions are translucent and starting to brown. Then put in with the sausage, continue frying. You might have to add some vegetable oil if there is not enough fat from the sausage. After a few minutes add chopped red pepper and lots of paprika while stirring and keep frying for a few more minutes.
- 3) Partially drain the beans (saving the liquid), put into the large pot, add liquid smoke, salt, pepper, and some bloody mary mix. Start with a cup and add more depending on how spicy it is. Add liquid from the beans if necessary to get a good texture, it shouldn't be too stiff at this stage. Let it simmer for awhile, maybe 30 minutes.
- 4) The final step is to thicken with a rúe (rántás)
 - a) Put some of the tasty liquid into a small saucepan and add maybe 2-3 tablespoons of flour while stirring. Try to avoid lumps and add more liquid if needed to keep it liquid, like clam chowder.
 - b) Slowly pour this into the big pot while stirring. It will give the whole thing a nice creamy texture and will thicken it up.

Here are some in-process photos:







