

RIUNITE BOLD AND BEEFY TEXAS NO BEAN CHILI WINS SOUTH REGIONAL FINALS

Congrats Rebecka Evans!

Riunite Bold and Beefy Texas No Bean Chili

- 2 Medium onions, finely chopped
- 1 ½ Pounds New York strip steak
- 1 ½ Pounds ribeye steak
- 1 ½ Pounds flat iron steak
- ¼ Cup oil, divided
- ¼ Cup garlic, minced
- 2 Teaspoons cumin powder
- ½ Teaspoon dry Mexican oregano
- ½ Cup Riunite Lambrusco
- 1 (12 Ounce) bottle of beer
- 5 Tablespoons chili powder

Riunite

SEE FULL RECIPE AT RIUNITETAILGATE.COM

EUROPEAN UNION

Photo by Riunite Wines



Food and Photo By At Home with Rebecka

MY **RIUNITE** BOLD AND BEEFY TEXAS NO BEAN CHILI
WINS – SOUTH REGIONAL FINALS – HOUSTON, TEXAS
2018



*Rebecka Evans South Regional Finals – Riunite Chili Cook-off Winner with Houston Texans
Kevin Walter*

ABOUT THE WINE:

Riunite, America's #1 and best loved Italian wine for over 4 decades, is the leading source of classic wines from Central Italy's Emilia Romagna Region, home of prosciutto di Parma, Parmigiano Reggiano and balsamic vinegar. Riunite is most closely identified with the Lambrusco grape, a variety native to central Italy. Lambrusco is said to be one of the oldest grapes in history, one that was first vinified by the Etruscans,

dating back to before the first century BC. When you are drinking *Riunite*, you are drinking history.

ABOUT THE CONTEST:

Create an original chili recipe best paired with Riunite Lambrusco, writing up the recipe in 500 words or less. All ingredients must be readily available and be precisely measured. A photo of your recipe is optional. Five finalists will be selected to participate in a cook-off in Cincinnati, OH, prior to the pro football game on November 11, 2018.

This contest is one of 5 regional contests with the same theme. Each contest is judged separately and there is no national cook-off this year.

5 Regional Finalist Prizes: 2 upper-level end zone tickets to the pro football game in Houston, TX on October 7, 2018 and a \$100 pre-paid debit card for required chili ingredients. Finalist will be required to provide their own ground transportation to and from the event and will receive a \$200 pre-paid debit card for fuel, toll and parking expenses. Finalist's guest must be at least 21 years of age. (ARV \$500).

Regional Winner Prize: \$1,000 check.



Contestants From Left: John Anders, Dan Hill, Mary Janssen, Official Judge: Texans Kevin Walter, Claudia McCarty, and Rebecka Evans – Photo by Riunite

GAME ON

The folks at Riunite Wines really know how to throw a tailgate chili cook-off.

The South Regional Finals were held in Houston, Texas at NRG Stadium on October 7, 2018.

The five South Regional Finalists enjoyed a relaxed chili cook-off; complete with a delicious catered tailgate meal including lot's of Riunite wine. Former Houston Texans Wide Receiver *Kevin Walter*, was one of the official

judges for the event. He was such a charmer as he was eager to pose for photo ops and sign autographs right before the chili cook-off. After I won, he made a point to find me to say he loved my “expensive” chili.

The event was well thought out and beautifully executed by the entire Riunite staff. Their generosity of gifting each contestant \$300.00 for food, gas, and expenses. Each contestant was also given the Coleman stoves you see on the table, along with a cool blue apron with a water chiller pocket and retractable bottle opener. Food sport folks can never have enough cool aprons!

The contestants brought their “A-Game” with deliciously diverse chili recipes. Listed below are the names of the contestants followed by their creative recipe titles:

John Anders *Deep in The Heat Chili*

Dan Hill *Texas Snakebite Chili*

Mary Janssen *Hit Me Chili*

Claudia McCarty *Hot Tropical Trail Chili*

There was not a bean in sight as these Texans really get the long standing tradition of NO BEAN Texas Chili. Focused and determined to win, they gave me a run for my money. The judges said it was one of the tightest scoring chili cook-offs in Riunite history! I’m honored to be the

Riunite South Regional 2018 winner.

One of the highlights of this contest was meeting my longtime facebook friend and fellow food competitor *Claudia McCarty* for the very first time. The love of food sport has enriched our friendship through this competition. I'm so proud to know her and call her my friend!

This was also the very first time my youngest son Christopher was able to attend one of my cooking competitions. Chris was a such a great help as he hauled all of my cooking gear and worked as my social media specialist. He also helped me drag my butt off the floor after tripping in a giant hole right before the event. My scraped knee is still healing, but he was there to collect his momma, helping her overcome the adversity and win. Christopher is also the editor of my food blog. Thank goodness for that because I write like I talk!



Claudia, Riley, Rebecka



Rebecka, Chris



Rebecka, Kevin Wilson, Chris





There is no better way to end a day than to win the cook-off and to see the Houston Texans beat the Dallas Cowboys in overtime! Enjoy my chili!

RIUNITE BOLD AND BEEFY TEXAS NO BEAN CHILI

- Servings: 10-12
- Time: 3 hours
- Difficulty: easy
- [Print](#)

2 medium onions, fine chopped

1 1/2 pounds New York Strip Steak

1 1/2 pounds Ribeye Steak

1 1/2 pounds Flat Iron Steak

1/4 cup oil, divided

1/4 cup minced garlic, about 10 cloves

1 8 ounces can tomatoes with chilies

1 28 ounces can crushed tomatoes

1 3 ounces can chopped green chilies

2 teaspoon cumin powder

1/2 teaspoon salt

1 teaspoon garlic powder

1/2 teaspoon dry Mexican oregano

2 teaspoons dry mustard

1 tablespoon brown sugar

1/2 cup Riunite Lambrusco Wine

1 12-ounce bottle of beer (I use Modelo Negro)

5 tablespoon chili powder

1 beef bouillon cube

DIRECTIONS:

Fine chop onions, brown in 1 tablespoon oil. Remove onions from pan and keep in a large bowl.

Chop 1 1/2 pounds New York Strip Steak, 1 1/2 pounds Ribeye Steak, 1 1/2 pounds Flat Iron Steak into 1 inch pieces. Cook meat in batches using about 1 teaspoon of oil for each new batch. Brown meat on all sides and remove to the large bowl with the onions. Continue cooking meat until all the meat is browned.

Add 1 teaspoon oil to pan and sauté minced garlic for 1-2 minutes. Deglaze the pan with Riunite Lambrusco wine. Return meat and sautéed onions back to the pot.

Add chilies, cumin, oregano, dry mustard, salt, garlic powder, tomatoes, beer chili powder and bouillon cube. Stir to combine. Bring to a boil, then reduce heat to a simmer and cook for 2-3 hours.

Garnish with corn chips, sour cream, diced onion, shredded white or cheddar cheeses, and sliced jalapeños.



These cute ladies loved my chili so much they asked to take a photo with me! So sweet – I have fans!

AUSSIE GRASSFED BEEF AND LAMB PATTY MELT WITH MUSHROOM AND BACON GRAVY



My Aussie Grassfed Beef and Lamb Patty Melt with Mushroom and Bacon Gravy was inspired by one of my favorite recipes EVER, *Low Country Bacon Gravy*. My parents taught this girl how to love her gravy and I've been cooking the recipe ever since. Brown, giblet, milk, mushroom, and onion gravies have all found a home in both my heart and hearth.

The quintessential American food has graced many plates in my lifetime, so I had a hunch that the savory milk gravy would pair beautifully with my *True Aussie Beef and Lamb* and blended mushroom patty melt. My hunch paid off with a First Place Win at the *2018 Annual Mushroom Festival Amateur Cook-Off* held in Kennet Square, Pennsylvania on September 8, 2018.



The Mushroom Festival 2018 WINNING RECIPE: Grassfed True Aussie Beef and Lamb Burger, blended with portabella and white button mushroom, topped off with Low Country Mushroom Bacon Gravy

ABOUT THE COOK-OFF:

The 2018 theme is: Mushrooms Blended with Grassfed Beef or Lamb

Blended mushroom recipes require ground mushrooms to be mixed with a protein. As a trendy meat extender, the mushrooms create a unique, flavorful combination for burgers, meatballs, tacos, stuffing, or even a Bolognese sauce. The 2018 Mushroom Festival Amateur Cook-Off will focus on blending mushrooms with grassfed beef or lamb. At the Cook-off all recipes will be made with the Australian grassfed beef or lamb of our partner [True Aussie Beef and Lamb](#).

ABOUT THE COMPETITORS & AWARDS:

This year's Mushroom Festival Amateur Cook-off theme was Mushrooms Blended with Grassfed Beef and Lamb. The entries that came in were amazing and ranged the gamut from hummus and burgers to potstickers and chili. Cuisines ranged from Chinese, Mexican, Mediterranean, and American. Each recipe was tested and rated by a panel of local food enthusiasts and the following six finalists were chosen:

1. Rebecka Evans (Me) of Pearland, TX– American Fusion Patty Melt with Low Country Mushroom-Bacon Gravy
2. Jill Gilber of Philadelphia, PA– Exotic Spiced Beef & Silky Buttered Mushrooms over Hummus
3. Devon Delaney of Westport, CT – Ginger Snapped Lamb and Mushroom Lettuce Cups with Lemon Mint Yogurt Sauce & Buttered Pistachios
4. Janine Washle, of Eastview, KY – Hunter's Style Beef and Wild Mushrooms over Creamy Parmesan Grits
5. Lynne Laino, of Downingtown, PA – Kennett Square Gyros with Tzatziki and Crispy Shiitakes
6. Daniel Richeal of Kennett Square, PA – Mushroom Risotto with Savory Mushroom and Lamb Meatballs

Each of the finalists will take home from the Cook-off at least a \$100 Cash Prize, a \$250 Gift Card and Party Pack from True Aussie Beef and Lamb and a Kitchen Aid 3.5-Cup One-Touch 2-Speed Chopper with Extra Bowl.

The first place winner will receive \$1500 cash prize and a Golden Ticket to the World Food Championships to compete in the Burger Category (\$1500 value). Second place receives a \$300 cash prize and third place receives a \$200 cash prize. There will be

a special \$250 cash prize for Best Use of Butter with Mushrooms.

THE OFFICIAL RULES:

- Charged with the task of blending mushrooms and the choice to use either True Aussie Beef or Lamb, I decided to blend my mushrooms with both proteins. The 80/20 mixture of ground beef and lamb was the perfect bite of deliciousness set against the caramelized onions, domestic Swiss cheese, and mushroom-bacon gravy. I added my favorite bread, marbled rye to make a marriage of flavors that create this blended American Fusion patty melt.
- Contestants were also asked to use *Challenge Butter* in their recipes to be judged in a special ancillary contest for a chance to win \$250 cash prize for Best Use of Butter with Mushrooms. Jill Gilber (one of my dearest friends and fellow food competitors) won the contest with her *Exotic Spiced Beef & Silky Buttered Mushrooms over Hummus*.
- Finally, the contestants were asked to submit a photo of their recipe for a chance to win an additional \$250.00. The photos pictured on my blog were chosen by a panel of judges as the winner. Doubly blessed, I won the First Place Prize of \$1500.00 and then another \$250.00 for my recipe photos. The cash prize is such a treat but the experience is priceless!

FUN FACTS ABOUT CREAM GRAVY:

- People throughout this great nation have long made gravy with whatever is stuck to the bottom of the skillet, but Texas deserves a special citation for their love of cream gravy. It's a simple, perfect meld of leftover fat, flour, milk or cream and—crucially—plenty of black pepper, stirred together over heat until it's sufficiently thick. Spooned lavishly over a chicken-fried steak, it's something akin to heaven in liquid form.

- Texans can't take all the credit for milk gravy, Low Country Bacon Gravy, and other milk based gravy are the cuisine of the Southern United States developed in the traditionally defined American South; influenced by African, English, Scottish, Irish, French, Spanish, and Native American cuisines. Tidewater, Appalachian, Creole, Lowcountry, and Floribbean are examples of types of Southern cuisine. In recent history, elements of Southern cuisine have spread north, having an effect on the development of other types of American cuisine. [wikipedia.com](https://www.wikipedia.com)



Aussie Grassfed Beef and Lamb Patty Melt with Mushroom and Bacon Gravy

AUSSIE GRASS FEED BEEF AND LAMB PATTY MELT WITH

MUSHROOM AND BACON GRAVY

- Servings: make 4 burgers
- Time: 1 hour
- Difficulty: easy
- [Print](#)

INGREDIENTS:

15 ounces' True Aussie Ground beef

3 ounces True Aussie Ground Lamb

2 pounds Mixed Mushrooms (baby portabella, white button) divided

1 1/2 cups Heavy cream

22 slices Bacon, (about 24 ounces) 16 slices cooked whole, 6 cooked and chopped, all bacon fat reserved

2 1/2 teaspoons flour

2 sticks Challenge butter, 1 cup

Marbled Jewish Rye Bread

16 slices Swiss cheese

1 large Sweet Onions

1 bunch green onions, chopped

1 tablespoon fresh chopped rosemary

water to thin gravy if necessary