



Easy Chili

Oven temp: Cook time (min): Makes: 2 servings

Heat Hamburger Mix slowly in saucepan. Add remaining ingredients; heat.

"3 in 1 MIX": Saute onion in butter. Add beef and brown lightly. Drain off excess fat. Add rest of ingredients; simmer, covered for 30 minutes. Cool. Makes 4 cups.

Note: Use 1 1/3 cups for Easy Chili (above). Divide the rest into two 1 1/3 cup portions and freeze.

From: **Linn Doll Butlr** (Blackstone Valley)

1 1/3 Cups '3-in 1 Hamburger Mix'

1 Can 15 oz. Kidney Beans, with liquid

1/2 to 1 Cup Tomato Juice

2-3 tsp. Chili Powder

"3 in 1 MIX":

1/2 Cup Onion, chopped

1 1/2 tsp. Worcestershire Sauce

1 Tbsp. Butter

1 1/2 tsp. Salt

2 Lbs. Ground Beef

1 tsp. Vinegar

2/3 Cup Catsup

1/2 tsp. Flavor Enhancer (msg)

1/2 Cup Water

1/4 tsp. Dry Mustard

1/4 Cup Celery, chopped

2 Tbsps. Lemon Juice

Cut just outside green dashed lines to get 4x6 card.



Chili Lovers Chili (6 servings)

Seed, core & dice all peppers 6 servings

Chicken breasts; skin, debone, cut into 1" cubes

Heat half the olive oil in a Dutch oven over high heat. Add onion & garlic sauté for 5 minutes.

Add the red & jalapeno peppers, sauté over medium for 10 minutes. Stir in chili powder, cumin, coriander, cinnamon and cook for 5 minutes more.

Remove from heat and set aside.

Brown the chicken in batches in the remaining 3 T. of oil in a large skillet just until cooked through.

Add the chicken, tomatoes & puree, olives, & beer to the Dutch oven, stir to combine,

Simmer over medium heat for 15 minutes.

Stir in the chocolate and season to taste with salt. Serve immediately.

Serve with sour cream, Cheddar cheese, scallions, and

From: **Vincent Spoto** (Wellesley)

6 tT olive oil

1 very large yellow onion chopped

5 cloves garlic, minced

2 sweet red peppers

4 jalapeno peppers

3 T chili powder

1 1/2 T cumin seeds

1 t ground coriander

Pinch ground cinnamon

6 whole chicken breasts

2 cans (16 oz each) tomatoes in puree, chopped

8 oz sliced ripe California olives

1 c beer

1/4 c grated unsweetened chocolate

Salt to taste

Sour cream (garnish)

Grated Cheddar cheese (garnish)

Sliced scallions (garnish)

Top

Type



Bottom

Type

