

# RECIPES



## MAMA MICKI'S CHILI

Soak 4½ pounds of Pinto Beans in water, overnight.

Rinse beans and fill pan with water again.

Put in on the stove on low to medium and let it cook until beans are tender. (This will take two or three hours, depending.) Once the beans are tender, add ingredients and seasonings as follows:

5 lbs. of Browned Hamburger

3 oz. Gebhardt's Chili Powder (The brand really does make a difference.)

1 t. Sweet Basil

½ t. Cumin

1 T. Oregano

1 to 3 Hunts Tomato Sauce (8 oz. Cans (Again, the brand really does make a difference.))

1 can Peeled Tomatoes

3 Cloves Garlic

1 Medium Onion

Salt to taste.

Pepper to taste.

Simmer for several hours, stirring intermittently. With a couple hours of cooking to go, season to taste. If you want it a little hotter, add more chili powder and pepper. Top each bowl or cup of chili with delicious shredded cheddar cheese. Serve with hot homemade bread, scones or cornbread.

To make flapjacks, take the bread dough from the Country White Bread recipe and pinch off medium size balls of dough. Flatten and pull them into flat round pieces of dough and fry in hot oil, both sides. Then it's great for dipping in the chili beans.

By the way . . . great for breakfast! Scrambled eggs topped with chili and cheese.

You can't go wrong there.

Happy Eating.