# Chili, Chili, Chili!!

## Perfect Winter Recipes!

ake one very cold day — mix a little chili powder with a few other basic ingredients and the results are likely to make your head sweat and your eyes smart. That's when you know the food is just right.

Dawn has three perfect winter recipes for you. They are just right for the end of those working days when you open the refrigerator and your mind goes blank. And they are just right when company comes and you don't want to spend all evening in the kitchen.

Whether it's Cincinnati chili, chick pea soup or cheese enchiladas — enjoy.

## HEARTY CHILI CHICK PEA SOUP

2 cans (10¾ oz. each) condensed chicken broth

3 cups water

1/4 cup instant minced onion

2 tablespoons regular cooking rice (uncooked)

I tablespoon chili powder

I can (20 oz.) chick peas, drained

2 cups diced cooked turkey or chicken

I teaspoon lemon juice

1/2 ripe avocado, peeled and sliced

In a medium saucepot combine chicken broth, water, minced onion, rice and chilipowder. Bring to a boil. Reduce heat and simmer, covered, for 15 minutes. Add chick peas, turkey and lemon juice. Simmer, covered, for 5 minutes. Garnish with avocado slices.

YIELD: 6 portions

### STACKED CHEESE ENCHILADAS

2 cans (15 oz. each) tomato sauce

1/4 cup instant minced onion

tablespoon chili powder

1/2 teaspoon salt

1/4 teaspoon ground cumin

1/4 teaspoon garlic powder

12 corn tortillas

8 ounces shredded Cheddar or Monterey Jack cheese



Preheat oven to 350 F. In a medium saucepan combine tomato sauce, onion, chili powder, salt, cumin and garlic powder. Simmer, covered, for 15 minutes. Spread 1/4 cup sauce in the bottom of a 9-inch square baking pan; top with a tortilla. Spread with 2 tablespoons sauce and sprinkle with 2 roundand tablespoonfuls cheese. Repeat layering remaining tortiflas, sauce and cheese, ending with cheese. Bake, uncovered, until hot, about 20 minutes. Remove tortilla stack to a serving platter. Spoon sauce remaining in pan over the top. Cut into wedges. Serve with sauce remaining in pan.

YIELD: 6 portions

### CINCINNATI CHILI

I tablespoon vegetable oil

I pound ground beef

2 tablespoons instant minced onion

2 tablespoons chili powder

2 teaspoons unsweetened cocoa

1/2 teaspoon ground cinnamon 1/2 teaspoon ground cumin

1/4 teaspoon instant minced garlic

4 teaspoon salt

1/4 teaspoon ground cloves Pinch ground red pepper

I can (10¾ oz.) condensed beef broth

I can (15 oz.) tomato sauce

2 tablespoons cider vinegar

8 ounces spaghetti

cup cooked red kidney beans

1/4 cup shredded Cheddar cheese

In a medium saucepot heat oil until hot. Add beef; cook and stir until browned; drain excess fat. Add minced onion, chili powder, cocoa, cinnamon, cumin, garlic, salt, cloves, red pepper, beef broth, tomato sauce and cider vinegar. Bring to a boil. Reduce heat and simmer, covered, stirring occasionally, for 3 hours. Refrigerate overnight. Remove fat layer. Reheat. Cook spaghetti according to package directions; drain; Serve chili over spaghetti. Top with kidney beans and Cheddar cheese.

YIELD: 4 portions

