

Local residents win at cook-off

The following is a list of the first through 15th place winners at the Kidney Foundation's Sanctioned Chili Cook-Off, held Saturday, May 2.

- Annette and Kenneth Horn, Plymouth.
- Walter and Claire Hunter, Plymouth.
- Robert Vargo, Milford.
- Ramsey Jiddou, Ann Arbor.
- Randal Robinson, Columbus, Ohio.
- Norbert Bischoff, Ft. Thomas, Kentucky.
- Phil Lamka, WWW Country.
- Ron Hanson, West Bloomfield.
- Sharon Freitag, Darien, Illinois.
- United Steelworkers of America District 29 team of Zoly Dierzgo and Maddog Simnot.
- Steve Mitchell, Taylor.
- Ken "King Chili" Calvert, WRIF.
- Wayne Zibel, Berkeley.
- Carole Percell, Warren.
- Tom Krips and David Hart,

Ann Arbor.

Best Booth award went to Ed "Chilli" Roberts of Brighton. Showmanship was won by Rick Reid of West Bloomfield with his "Rubber Elvis and the Where's Your Daughter Band."

In the Sunday, May 3 Renegade Cook-Off judges awarded ribbons to the top 10 finishers.

- Steve Dill, Union Lake.
 - Phil and Maria Janness, Troy, Westland.
 - Joe Wnuk and Curt Rellinger, Westland.
 - Ronald Chuby, Allen Park.
 - Randy Moore, Saline.
 - John Beadle, Ada.
 - Norm Yassay and Sandy Resler, Belleville.
 - Carole Percell, Warren.
 - Ed "Chilli" Roberts, Brighton.
 - Linley Vance, Ann Arbor.
- Best booth went to Leo Buk of Trenton and Showmanship went to Ed "Chilli" Roberts of Brighton.

Hot & spicy Chili recipes made for brave stomachs

Continued from Page 1

- 1 can beer
- 2 cans green chilies
- 3 jars hot salsa
- 12 oz. tomato paste
- 3 (20 oz.) cans stewed tomatoes
- 74 oz. tomato sauce
- 2 tsp. oregano
- 3 tsp. coriander
- 3 tsp. cumin
- 1 tsp. cilantro
- 21 tsp. chili powder

Brown meat with onions, green pepper and garlic. Add everything else and simmer one to two hours.

Note: The spice measurements only reflect the amounts that hit the spoon. Accuracy is not in my book. —Steve Dill, —Union Lake

RICK'S BODACIOUS CHILI

- 1 large heavy pot
- 2 bottles beer
- 5-7 lbs. chuck roast (course chili grind)
- 3 tsp. olive oil (extra virgin)
- 2 limes
- 4 medium onions (chopped)
- 4-5 cloves garlic (chopped)
- 2 (28 oz.) cans whole tomatoes



the photo

These chili recipes won't taste quite as hot as a bonfire, but spicy enough to please.

(drained and chopped)

- 2 (14 1/2 oz.) cans Mexican style stewed tomatoes (drained and chopped)
- 4 (8 oz.) cans Progresso Tomato sauce
- 1 (12 oz.) bottle hot picante salsa (Old El Paso)
- 1 sweet bell pepper (yellow, red, or purple — seeded and chopped)
- 5 green garlic (chopped)
- 4 yellow hot banana peppers (seeded

- and chopped)
- 5 marinated jalapeno peppers (seeded and chopped)
- 2 fresh jalapeno peppers, optional (seeded and chopped)
- 4 tsp. cumin (divided)
- 1 1/2 tsp. paprika (divided)
- 1 1/2 tsp. hickory salt (divided)
- 2 tsp. chili powder
- 1 tsp. chili oil
- 2 tsp. vinegar

- 1 tsp. oregano (powdered)
- 1 tsp. cracked black pepper
- 1 1/2 tsp. brown sugar
- 3-4 tsp. beef bouillon
- Masa corn flour, optional (2 tsp. mixed into 1/2 cup water)

Squeeze lime juice over beef. Add half of garlic and one-half to 1 tsp. black pepper and mix into beef. Let stand 20 minutes. In cooking pot place cooking oil, 1/2 of chopped onion and remaining garlic, plus 1/2 tsp. hickory salt; cover and bring to full heat, then add meat and sear for approximately 5 minutes stirring occasionally. Turn off heat.

In separate container mix together tomatoes, all peppers, sweet and hot and divided spices (one-half of cumin and paprika) and sauces. Add vegetables to pot with remaining ingredients except flour mixture. Stir well and bring to a boil; reduce heat and simmer one to two hours. Add more cumin, salt and pepper to taste and let simmer another 60 minutes if desired. Thicken with flour mixture last 15 minutes of cooking time.

Makes approximately 1 1/2 gallons of Rick's Bodacious Chili.

—Rick Reid, —West Bloomfield

Chili experts strut their stuff at charity cook-off

Continued from Page 1

on competition day, Dill went ahead and added three new ingredients to his Dr. Dill's Preparation #10 concoction.

"I had a lot of friends and neighbors who were there screaming and rooting for me," he said. "I wasn't nervous but I hoped I would place.

"When they kept reading down the list and announced the second-place winner, I thought my chances were shot. I couldn't believe it when they announced my name."

EACH CHILI competitor dresses up to fit the theme of their chili's name. Accordingly, Dill and his helpers wore surgical garb, while Horn dressed in the patriotic red, white and blue. Dill tied for third in Sunday's "Best Booth" competition.

Ten judges were used on Sunday and 20 for Saturday's event. Judges were asked to use the criteria if they were on a deserted island and could only have one type of chili for the rest of their lives, which would it be.

Although Rick Reid of West Bloomfield didn't place in Saturday's chili contest, he did place first in the "Showmanship" category. His band of supporters, called the "Rubber Elvis and the Where is Your Daughter

Band," performed their rendition of "Blue Suede Shoes" and "Hound Dog," with the words altered to fit the occasion.

"They really rocked," Reid said. "It was so much fun. Each act got up on stage to do a skit in support of their chili."

Reid said he enjoys cooking as relaxation when he comes home from work. About a month before the cook-off he began making a batch of chili every other night to practice

and test his ideas. Friends and co-workers became his taste testers.

"I discovered through trial and error a hickory flavor that I really liked a lot," he said. "I think I overdid it (at the cook-off). I used too many different ingredients.

"Next year I'm going to simplify it and cube the meat instead of grinding it," Reid said. "I'm there. I can't wait to try it again."

Sweet, sour meatballs have Oriental twist

AP — Try this recipe for meat-

- balls with an Oriental twist.
- SWEET AND SOUR MEATBALL BAKE**
- 1 beaten egg
- 2 tsp. wheat germ
- 1 tsp. soy sauce
- 1/4 tsp. paprika powder
- 1/2 tsp. pepper
- 1/2 oz. lean ground pork
- Non-stick spray coating
- 2 medium carrots, cut into julienne pieces

- 1 medium onion, cut into thin wedges
- 1 small green pepper, cut into 1-inch squares
- 2 cups hot cooked rice
- 1 1/2 cups apple juice
- 1 tsp. vinegar
- 2 tsp. brown sugar
- 4 tsp. cornstarch
- 1/2 tsp. grated fresh ginger root
- Dash salt

Combine egg, wheat germ, soy sauce, garlic powder and pepper.

Add pork; mix well. Shape into 24 meatballs. Spray a large skillet with non-stick spray coating. Add meatballs. Cook over medium heat until browned on all sides, about 5 minutes. Drain on paper towels. Cook carrots and onion, uncovered, in boiling lightly salted water for 2 minutes; add green pepper and cook 1 minute longer. Drain well. Divide meatballs and vegetables among 4 individual baking dishes. Place 1/4 cup of cooked rice at one end of each

dish. Meanwhile, combine apple juice, vinegar, brown sugar, cornstarch, ginger root and salt. Cook and stir over medium heat until sauce is bubbly. Pour sauce over the meatball mixture in each dish. Cover with foil, label and freeze. Makes 4 single-serving entrees.

Conventional oven: Bake, covered, in 375° oven 50-55 minutes or until hot, stirring after 40 minutes.

Microwave oven: Remove foil;

cover with vented microwave-safe plastic wrap. Cook 1 serving at 70 percent power (medium high) 5-6 minutes, stirring after 3 minutes. Nutrition information per serving: 349 calories, 19 g protein, 48 g carbohydrates, 9 g fat, 104 mg cholesterol, 816 mg sodium. U.S. RDA: 84 percent vitamin A, 35 percent vitamin C, 49 percent thiamine, 17 percent riboflavin, 22 percent niacin, 25 percent iron, 27 percent phosphorus.

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