# Exceptional chili recipe a great winter warmer

Legend has it that the last words uttered by the Iamous American frontlersman, Kit Carson, before he passed on to the big prairie in the sky were Wilsh I had time for just That was in 1889, in the continues to go wand grow, the continues to gow and grow, the chartwarming, sometimes every chartwarming, sometimes every chartwarming, sometimes every chartwarming favorite and often the subject of fun-filled but competitive child cookofts.

This week's Winner, Dinner, Carson, and Carson

of fun-filled but competitive chilt cook-offs.

This week's Winner Dinner Winner, Sandy Pattock of Canton, submitted her family's chill recipe. It is one of the best I have ever tast-ed. Served with freshly baked bread and honey, a marinated broccoli salad and no-bake peanut butten bars, this is one dinner that promises to become a family classic, loved by young and old alike.

Pattock is married and the mother of two young children. Her husband, a self-employed construction work-er, often works outdoors, and during the cold winter months she makes a lot of chill for dinner. Whenever she has any left over, she heats it up and puts it in his thermos so he will have a hot and hearty lunch.

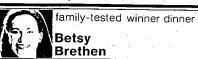
PATTOCK AND a friend recently started a cake decorating business called Create-A-Cake, with their specialty being birthday cakes decorate and designed to look like different characters. They also took orders and baked Christimas cookies this past holiday season, in addition to making cakes for birthdays and showers. Pattock loves what she is doing and derives much satisfaction watching children's faces light up when they see the cakes she has decorated for them.

Thank you, Sandy Pattock, for

orated for them.

Thank you, Sandy Pattock, for sharing your delicious recipes with us, and congratulations on being this week's Winner Dinner Winner. I wish you continued success with your new business and hope that you will enjoy your well-deserved apron.

If anyone is interested in ordering one of Pattock's creations, call 981-2963. Until next week, all the best





Sandy Pattock of Canton and her children, Amanda. 4, and Adam, 2, are seated around her Winner Dinner, which includes Sandy's Chili, Bread and Honey, Broccoli Salad and No-Bake Peanut Bulter Bars.

and here's hoping you and your family will enjoy this week's Winner Dinner forecast for "chili today and hot tamate." (I can hear the groans al-

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dimer, PO, Box 3503, Birmingham 48012. All submissions become the property of the publish-

et. Euch week's uruner receives an apron with the words Winner Duner Winner on it. Recipes are printed the same sites so that no man chapital size them in a three-ring lender. Use aprep punct to make bokes in the clipping of paste the clipping or a chipping of paste the clipping on a blank sheet of three-ring nactooks paper. Another option is to sime by file the chippings in a folder with pockets that will hold them.

Observer & Eccentric

## Winner Dinner

## Recipes

Rich in flavor and texture, this tasty dich is an ideal dinner fine tools family on the go. It takes about 30 minutes to assemble, can be made ahead and treates well. This recipe makes 4 daints of this, leaving amough for leftovers or another meal.

3 large green peppers, seeded and chopped

and chopped
and chopped
2 large omons, chopped
2 large omons, chopped
2 closes garlic, mincod
1 cup finely chopped parsley
1 cup butter or margarine
1 pound beel stew moat
1 pound bee

style (28 ounces each) can tomato paste, 6-ounce

optional 2 dashes Tabasco sauce Courses rabasco sauce Kidney beans, optional Grated cheddar cheese to garnish

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It is large switet, mell butter or in signification and cook the beef at the switeth and to swite be switethern outside. By sometal and additional or switeth in the cook and the switeth and the switethern to swit

stirring from time to time to pre-vent burning. Skim off the fat from the top before serving. Garnish with, grated cheddar cheese.

#### BREAD AND HONEY

Following package directions, prepare a loaf of frozen bread, allowing enough time for it to rise. Bake and serve hot out of the oven with butter or the oven with butter or marga-one and honey

#### BROCCOLISALAD

Wash off and frim 2 stalks of fresh broccoli. Cut the broccoli into bite-sized pieces and man-rate in half a bottle of Kraft Zesty Italian dressing Refrigerate until serving The longer the broccoli has to marinate, the tastier if will be

### NO-BAKE PEANUT BUTTER BARS

Quick and easy to make, these peanut butter bars are delicious.

's cup butter or margarine, melted

molted
1/5 cup powdered sugar
1/5-11/4 cups graham cracker
crumbs
1/5 cup crunchy peanut butter
1 package semi-sweet chocolate chips, 12 ounce-size
1 tablespoon solid shortening

Met the butter or margatine Min in the bookered sugar, graam cracker dumbs and peanut butter. Press into a grenned 9-by-15-rich pan Met is shockening together and spread ches and stress over the top Score with a tombefore placing in the retrigerator. Kend retrigerated between serving

### Shopping List

3 large green peppers Salad oil
2 targe onions
2 targe onions
Garille
Fresh parsoy
Butter or margarine
1½ pounds ground sirioin
1½ pounds set stew meat
1 pound hot italian sausage
Chili powder
2 cans crushed and peeled Italion-style tomatoes 28ounce size each
2 can lomaign pasts 5-curpos

1 can lomato paste, 6-ounce

size
Pepper
Salt
Cumin seed
Vinegar
Jalapeno peppers
Tabasco sauce Tabasco sauce Grated chedder cheese Kidney beans, optional Frozen bread dough Honey Broccoli Zesty Italien salad dressing Powdered sugar Powdered sugar Graham cracker crumbs Crunchy peanut butter
Semi-sweet chocolate chips,
12-ounce size
Solid shortening

Notes

## Chef Larry gives 2 bread recipes

. See Larry Janes' column Taste Buds on Page 1B.

TRADITIONAL WHITE BREAD
7 cups all purpose flour
tablespoons sugar
tablespoon sait
tablespoon shortening
packages dry yeast (or 2 tablespoons bulk)

cups very warm water (120-130 degrees)

Mix 3b cups flour, sugar, salt, shortening and yeast in a large book. Add warm water. Mix well by hand, using a wooden spoon, for 2 minutes. Sit in enough remaining flour, I cup at a time, to make the dough easy to handle.

Turn the dough onto a lightly floured surface, knoud until smooth and elastic; about 10 minutes. Place in a lightly greased bowl; turn greased side up. Cover and let rise until doubled, about 0.60 minutes. Punch down the dough, divide into

halves. Let rest 5 minutes. Shape into loaves and place in lightly greased breadpans. Brush lightly with margarine, if desired. Allow to rese until doubled, about 35-50 minutes. Freheat oven to 425 degrees. Bake until deep golden brown, about 25 degrees of the place of the plac

Source: "The Betty Crocker Cookbook" (Golden Press, New York).

DARK PUMPERNICKLE

Dissolve yeast in warm water in a large bowl. Stir in molasses, salt, oil, fennel, rye. Hour. shreddod cereal and ecoa. Beat until smooth. Stir in just enough allpurpose flour for easy handling. Turn onto a lightly floured surface. Cover and let rest 10 minutes.

Margarine or butter, softened

Knead until smooth, adding just enough flour to keep dough from get-ting too sticky. Place in a lightly greased bowl, turn greased side up Cover and let rise in a warm, draft-free area for 1 hour

Gresse a cooke skeet Sprinkle with coranneal Punch dough down and divide into halves. Shape cach half into a round, slightly flat load Place loaves in opposite corners of the cookie sheet; brush tops lightly with melted butter Allow for rise until doubled, about 10-50 minutes bake in a preheated 375 depres own for 50-35 minutes. Cool on rack.

## cooking calendar

PAUL GROSZ

Chef Paul Grosz, chef de cuisine of

black bean chili sauce and a raspber-ry lemon tart.

Class and demonstration begin Saturday at noon, with lunch imme-diately following. Cost is 325 per-person. For reservations call La Ro-tisserie at the Hyatt Regency at 593-1234.



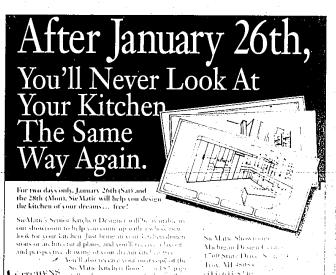
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