

Exceptional chili recipe a great winter warmer

Legend has it that the last words uttered by the famous American frontiersman, Kit Carson, before he passed on to the big prairie in the sky were, "Wish I had time for just one more bowl of chili."

That was in 1868, more than 100 years ago, and the popularity of chili continues to grow and grow. A heart-warming, sometimes even heart-burning Southwestern dish, chili is a winter favorite and often the subject of fun-filled but competitive chili cook-offs.

This week's Winner Dinner Winner, Sandy Pattock of Canton, submitted her family's chili recipe. It is one of the best I have ever tasted. Served with freshly baked bread and honey, a marinated broccoli salad, and no-bake peanut butter 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 worker, often works outdoors, and during the cold winter months she makes a lot of chili 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 decorated and designed to look like different characters. They also took orders and baked Christmas 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 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



family-tested winner dinner

Betsy Brethen



BILL BROEDER/staff photographer

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 Butter Bars.

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

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

Chef Larry gives 2 bread recipes

See Larry Jones' column *Taste Buds* on Page 1B.

TRADITIONAL WHITE BREAD
6-7 cups all-purpose flour
1 tablespoon sugar
1 tablespoon salt
2 tablespoons shortening
2 packages dry yeast (or 2 tablespoons bulk)
2½ cups very warm water (120-130 degrees)

Mix 3½ cups flour, sugar, salt, shortening and yeast in a large bowl. Add warm water. Mix well by hand, using a wooden spoon, for 2 minutes. Stir in enough remaining flour, 1 cup at a time, to make the dough easy to handle.

Turn the dough onto a lightly floured surface. Knead until smooth and elastic; about 10 minutes. Place in a lightly greased bowl; turn greased side up. Cover and let rise until doubled, about 40-60 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 rise until doubled, about 35-50 minutes. Preheat oven to 425 degrees. Bake until deep golden brown, about 25-30 minutes. Remove from pans, cool on wire rack.

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

DARK PUMPERNICKLE
3 packages dry yeast
1½ cups very warm water (105-115 degrees)
½ cup dark molasses
1 tablespoon salt
2 tablespoons vegetable oil
2 teaspoons fennel or caraway seed
2½ cups rye flour
1 cup shredded wheat cereal
½ cup cocoa
2 to 2½ cups all-purpose flour
Cinnamon

Margarine or butter, softened

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

Knead until smooth, adding just enough flour to keep dough from getting 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.

Grease a cookie sheet. Sprinkle with cinnamon. Punch dough down and divide into halves. Shape each half into a round, slightly flat loaf. Place loaves in opposite corners of the cookie sheet, brush tops lightly with melted butter. Allow to rise until doubled, about 40-50 minutes. Bake in a preheated 375 degree oven for 30-35 minutes. Cool on rack.

Observer & Eccentric

Winner Dinner

Recipes

SANDY'S CHILI

Rich in flavor and texture, this tasty dish is an ideal dinner for the busy family on the go. It takes about 30 minutes to assemble, can be made ahead and freezes well. This recipe makes 4 quarts of chili, leaving enough for leftovers or another meal.

3 large green peppers, seeded and chopped
1½ tablespoons oil
2 large onions, chopped
2 cloves garlic, minced
½ cup finely chopped parsley
½ cup butter or margarine
1½ pounds ground sirloin
1 pound beef stew meat
1 pound hot Italian sausage
½ cup chili powder for a milder chili, adjust the amount to your taste
5 cups or 2 cans crushed and peeled tomatoes, Italian style (28 ounces each)
1 can tomato paste, 6-ounce size
Salt to taste
2 teaspoons pepper
2 teaspoons cumin seed
3 tablespoons vinegar
2 hot jalapeno peppers, diced, optional
2 dashes Tabasco sauce
Kidney beans, optional
Grated cheddar cheese to garnish

Wash peppers, trim in half, remove seeds and stems. Add onions and garlic to a large pot. Stir in chili powder and vinegar. Add salt and pepper to taste.

In a large pot, melt butter or margarine and cook the beef and sausage until done, about 10 minutes. Drain meat and add to the chili. Stir in chili powder and vinegar. Add salt and pepper to taste. Let the chili simmer for 3 hours.

stirring from time to time to prevent 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 margarine and honey.

BROCCOLI SALAD

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

NO-BAKE PEANUT BUTTER BARS

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

½ cup butter or margarine, melted
1½ cups powdered sugar
1½-1½ cups graham cracker crumbs
1½ cups crunchy peanut butter
1 package semi-sweet chocolate chips, 12 ounce-size
1 tablespoon solid shortening

Melt the butter or margarine in the powdered sugar, graham cracker crumbs and peanut butter. Press into a greased 9-by-13-inch pan. Melt the chocolate chips and the shortening together and spread over the top. Score with a fork before placing in the refrigerator. Keep refrigerated between servings.

• PAUL GROSZ

Chef Paul Grosz, chef de cuisine of the La Rotisserie restaurant at the Hyatt Regency Dearborn, will offer a cooking class featuring the preparation of shrimp and scallop sake brochette, roasted lamb chops with

Shopping List

3 large green peppers
Salad oil
2 large onions
Garlic
Fresh parsley
Butter or margarine
1½ pounds ground sirloin
1 pound beef stew meat
1 pound hot Italian sausage
Chili powder
2 cans crushed and peeled Italian-style tomatoes, 28-ounce size each
1 can tomato paste, 6-ounce size
Salt
Cumin seed
Vinegar
Jalapeno peppers
Tabasco sauce
Grated cheddar cheese
Kidney beans, optional
Frozen bread dough
Honey
Broccoli
Zesty Italian salad dressing
Powdered sugar
Graham cracker crumbs
Crunchy peanut butter
Semi-sweet chocolate chips, 12-ounce size
Solid shortening

Notes

black bean chili sauce and a raspberry lemon tart.

Class and demonstration begin Saturday at noon, with lunch immediately following. Cost is \$25 per person. For reservations call La Rotisserie at the Hyatt Regency at 593-1234.

cooking calendar



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