

Fuel football fans with bowl of chili

If you're tackling this year's TV Super Bowl party, you'll want a game plan that fuels the fans and allows the cook to catch all the gridiron action. One simple solution, sure to please armchair athletes and keep cooking and clean-up at a minimum, is to serve steaming bowls of great-tasting chili with an appealing selection of help-yourself toppings.

Two richly flavored, crowd-pleasing new chili recipes from the Pace Picante Sauce Test Kitchens will help keep the fans cheering through the final play. Both can be made in short order on the morning of the big game, or made in advance and reheated. They only improve with "age."

Beef and Bacon SuperChili teams the crowd-pleasing flavors of ground beef and bacon with colorful vegetables, beans, picante sauce and Lone Star State seasonings for a hearty, satisfying meal-in-a-bowl that's easy to prepare and serve.

Touchdown Turkey Chili is a far-from-the-ordinary bowlful that simmers ground turkey, vegetables, picante sauce and seasonings with a touch of cinnamon for a spicy, satisfying dinner-time treat with super-special taste appeal.

With either or both chilies, pass your favorite crusty bread, corn bread, rolls, tortillas or crackers and you've got a winning combination that's sure to rate raves.

BEef And Bacon SuperChili

1/2 pound sliced bacon,

- chopped
1 pound lean ground beef
1 1/2 cups coarsely chopped onion
1 large green pepper, coarsely chopped
1 can (28 ounces) whole tomatoes, undrained, coarsely chopped
1 can (16 ounces) pinto beans, undrained
1 cup Pace Picante Sauce
1 tablespoon chili powder
2 teaspoons ground cumin
1 teaspoon salt
Optional toppings: Sour cream, shredded cheddar cheese, chopped onion, chopped cilantro

In large saucepan, cook bacon over medium-low heat, stirring frequently, until crisp. Remove to paper towels with slotted spoon. Pour off all but about 1 tablespoon drippings. In drippings, brown ground beef with onion and green pepper; drain. Add reserved bacon and remaining ingredients except optional toppings; mix well.

Bring to a boil. Reduce heat, cover and simmer 20 minutes. Ladle into bowls; top as desired and serve with additional picante sauce. Makes 6 to 8 servings, about 8 cups chili.

TOUCHDOWN TURKEY CHILI

- 1 pound ground turkey
2 cups coarsely chopped onions
3 garlic cloves, minced
1 tablespoon vegetable oil
1 tablespoon chili powder
1 tablespoon ground cumin



PACE PICANTE SAUCE TEST KITCHENS

Party-perfect: Fuel armchair athletes at halftime with Beef and Bacon SuperChili. It teams ground beef, bacon, chili vegetables and Texas-style seasonings with picante sauce.

- 1/2 teaspoon salt
1/4 to 1/2 teaspoon cinnamon, as desired

- 1 can (28 ounces) whole tomatoes, undrained, coarsely chopped
1 can (16 ounces) kidney beans, rinsed and drained
1 cup Pace Picante Sauce
1 can (about 8 ounces) whole kernel corn, drained
1 green pepper, cut into 1/2-inch pieces
1 red bell pepper, cut into 1/2-inch pieces
Toppings: Sour cream,

- chopped cilantro, shredded cheddar cheese

In large saucepan, cook and stir turkey, onion and garlic in oil until turkey is no longer pink. Sprinkle with cumin, chili powder, salt and cinnamon; mix well.

Add tomatoes, beans and picante sauce. Bring to a boil. Reduce heat, cover and simmer 10 minutes. Add corn and peppers; cover and continue to simmer 15 minutes. Ladle into bowls; top as desired and serve with additional picante sauce. Makes 8 servings, about 9 cups chili.

COOKING CALENDAR

To get your classes or events listed in this column, send items to be considered for publication to: Keely Wygonik, Taste Editor, The Observer & Eccentric, 36251 Schoolcraft Road, Livonia 48150. Or fax to 591-7279.

VEGETARIAN
Creative Cooking Without Meat, 2-6 p.m. Sunday, Jan. 23 at Metropolitan Seventh-day Adventist School, 15585 Haggerty, Plymouth. Suggested donation \$15 per person, \$20 per couple. Call 420-3131 or 531-2179 to register.

LOW-FAT CAKES
Mary Denning, owner of Mary Denning's Cake Shoppe in Westland, demonstrates cake decorating and recipe substitutions for lowering fat and sugar as part of a heart-healthy diet, 7-8 p.m. Tuesday, Feb. 8 at St. Mary's Hospital, 36476 Five Mile Road, Livonia. Cost \$5, call 591-2983, extension 2 to register.

HEART HEALTHY
Taste columnist Laura Letobar will be teaching two classes in heart healthy cooking, 7-9 p.m. Wednesdays, Feb. 2 and 9 and 7-9 p.m. Wednesdays, March 2 and 9 at Stevenson High school in Livonia. Call 537-7343 or 523-9278 for registration information.

DESSERT
The Welcome Wagon of Farming-

ton Hills will feature Dan Rowson Chef Instructor at Oakland Community College at their meeting, 7:30 p.m. Tuesday, Feb. 1 at Faith Covenant Church (14 Mile at Drake). Chef Rowson will be demonstrating a dessert. The meeting is open to the public. Call 553-8192 for details.

LES SAISONS
Peasant Style Stews & Soups 6-8 p.m. Thursday, Jan. 18, featuring techniques in braising and stocks with Master Chef Jeff Gabriel, director of Schoolcraft College's Culinary Arts Program. Chef James Peckerski of Cocina Del Sol demonstrates hot and spicy Southwest Cuisine, 6-8 p.m. Thursday, Jan. 20. Classes \$25 per person or three classes for \$65. Recipes, generous tastings included. Les Saisons is at 304 West Fourth, Royal Oak. Call 545-3400 to register.

LENORE'S NATURAL CUISINE
Healthful Cooking Classes — Desserts 6-9 p.m. Monday, Jan. 17; beginning cooking series of three classes 6-9 p.m. beginning Wed., Jan. 19; 7:30-9 p.m. Thursday, Jan. 20, introduction to Macrobiotic principals, lecture. Classes at 22899 Inkster, Farmington Hills. Call 478-4455 to register.

Party mix easy to make

AP — It's time for a party mix that cooks faster than it disappears. This spicy blend takes only minutes in the microwave oven. Cook up a batch for last-minute guests, gift-giving or a tasty snack.

BARBECUE NIBBLE MIX
2 tablespoons margarine or butter
2 teaspoons barbecue seasoning
8-ounce can mixed nuts
3-ounce can chow mein noodles

In a 2-quart microwave-safe casserole combine margarine or butter and barbecue seasoning. Cover and

cook on 100 percent power (high) for 45 to 60 seconds or until the margarine or butter is melted. Stir in the mixed nuts and chow mein noodles. Cook, uncovered, for 2 minutes; stir, then cook for 2 minutes more. Continue cooking for 2 to 3 minutes more, stirring every 30 seconds.

Spread the mixture on a baking sheet, allowing it to cool and get crisp. Makes 3 cups (12 servings). Note: If you cannot find barbecue seasoning, substitute 1 teaspoon seasoned salt or celery salt and 1 teaspoon chili powder.

Nutrition information per serving: 168 cal., 14 g fat, 0 mg chol., 4 g pro., 9 g carbs., 2 g fiber, 191 mg sodium.

WINTER SPECIALS

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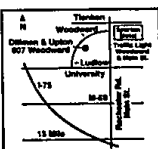
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