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Chili

from page 1B

were Wes Carlson, (Rockford, Ill.) and Kit Hoff (Columbus, Ohio). This was my second year judging the "Winter Freeze" cookoff, and picking a winner was tough. The judging panel, which included former Detroit Piston Bill Laimbeer of Orchard Lake, judge chili made by award-winning cooks.

"Of the 44 cooks participating, 29 have competed in the World Chili Cookoff in Reno, Nevada," said Marilyn Frederick of Farmington Hills, head judge, and an award-winning chili cook. Heidi and Ted Hoover Jr. (who placed fourth and fifth) have competed in the World Cookoff several times.

There was a tie for third place. According to International Chili Society rules, Frederick appointed three judges as "Tie Breakers" — myself, Evelyn Cairns, food editor of the News Herald Newspapers, and cookoff chairman, Frank Klancnik, to re-taste the chili contestants involved in the tie.

"Having this cookoff upgraded from district level was no easy task," said Frederick.

"We called and called," explained Klancnik, Frederick's brother, and Winter Freeze Cookoff Chairman for the past three years. "We gave them a formal proposal, naming a sponsor — Allen Park Elks Lodge 3104 —

guaranteed accommodations for 40 cooks, and promoted January for the cookoff, a time when few other cookoffs are held."

In August the International Chili Society responded favorably, making Winter Freeze a "serious cookoff," and Klancnik went to work organizing with help from family, friends and Elks members.

The \$1,000 raised at the cookoff will benefit the Allen Park Elks' chosen charity — Michigan Major Projects for Disabled Children.

"I started cooking chili in 1987," said Klancnik, who has been to the World Cookoff four times, once as an assistant, three times as a contestant.

If you've ever thought of competing, here are some things to consider.

Chili cooks mail order a lot of the specialty spices they use. One of the most popular sources is Pendery's out of Dallas, Texas; call 1-(800)-533-1870 for a free catalog.

International Chili Society rules don't allow beans or pasta. Chili is chili, it's not stew, soup or spaghetti sauce. Judges consider flavoring (not too hot or mild); the texture of the meat (not too tough or mushy); consistency (not too thick or thin); the blend of spices and how well they have permeated the meat; aroma; and color.

Fans will cheer 'Super' dishes

See related story on Taste front.

CHICK 'N' SAUSAGE SUPERCHILI

2 teaspoons vegetable oil
1 pound skinless, boneless chicken breasts, cut into cubes
1/2 pound kielbasa, cut into 1/2-inch pieces
1 1/2 cups Pace Picante Sauce
1 teaspoon ground cumin
1 can (14 1/2 ounces) whole peeled tomatoes, cut up
1/2 cup water
1 cup frozen whole kernel corn
1 can (about 15 ounces) kidney beans, drained

In Dutch oven over medium-high heat, heat oil. Add chicken and kielbasa in 2 batches and cook until

chicken is browned, stirring often. Set chicken and kielbasa aside. Pour off fat.

Add picante sauce, cumin, tomatoes, water and corn. Heat to a boil. Return chicken and kielbasa to pan. Reduce heat to low. Cover and cook 20 minutes. Add beans and heat through. If desired, garnish with shredded Cheddar cheese, sour cream and cilantro. Serves 6.

Recipe from the Pace Picante Sausage Test Kitchens.

SUPER BOWL BEANS

1 pound hamburger (can substitute ground turkey)
1/2 pound bacon
1/2 cup chopped onion
1/2 cup ketchup

1/2 cup brown sugar
1 tablespoon prepared mustard
2 tablespoons vinegar
1 teaspoon salt
1 (10 ounce can) lima beans (undrained)
1 (16 ounce can) kidney beans (undrained)
1 (28 ounce can) Pork and Beans (undrained)

Cut bacon in 1/2 pieces, fry crisp. Remove bacon and drain. Reserve two tablespoons fat in pan. Stir in onion and hamburger. Cook until brown. Add bacon, ketchup, sugar, mustard, vinegar and salt. Stir until combined and then fold in all beans. Place in a baking dish. Bake at 325 degrees F. for 1 1/2 hours.

Serve as a side dish or main appetizer with fresh bread and huns.

Recipe from Diane M. Meakin.

OLD ENGLISH CRAB SPREAD

1 small jar Old English Kraft Cheese
1/4 pound butter
1 can crab meat, drained
1/4 teaspoon seasoned salt
1 1/2 tablespoons mayonnaise
Dash garlic
English muffins

Mix all ingredients. Spread on English muffins. Cut into four pieces. Bake at 350 degrees for 10 minutes.

Recipe from Chef Mark Elsholt, Norman's Elton St. Station.

Roast some onions for a tasty dish

See related Chef Larry Jones' Taste buds column on front.

ROASTED CARAMELIZED ONIONS

12 yellow onions in their skin (about 2 pounds) halved crosswise
3 tablespoons olive oil

3 tablespoons minced parsley
Salt and fresh ground black pepper to taste

Preheat oven to 350 degrees F. Place onions in a single layer cut side down in a lightly greased baking pan. Drizzle with olive oil.

Sprinkle with parsley, salt and pepper.

Bake until onions are tender, about 1 hour. Serve immediately or store in a plastic bag. Drizzle with an Italian salad dressing. Serves 6.

WINTER SPECIALS

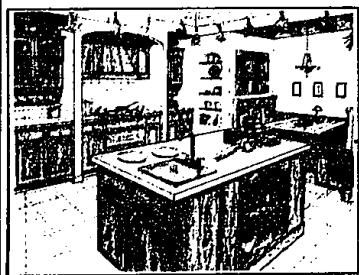
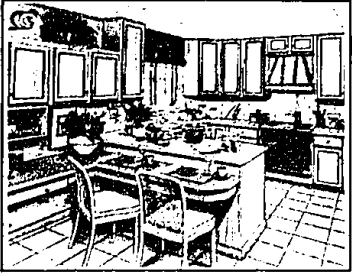
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