

## Make and take these dishes

See related Taste Buds column on Taste front.  
This recipe is one my momma used to bring to church functions. It's easy and everyone raves.

### CHAFING DISH MEATBALLS

- 2 pounds ground chuck or ground turkey
- 1 egg
- 1 onion, grated or chopped fine
- 1/2 cup seasoned bread crumbs
- 1/4 cup ketchup
- 1 bottle chili sauce
- The juice of 1 lemon (1/4 cup)
- 12 ounces grape jelly (without seeds)

Mix meat, egg, onion, bread crumbs and ketchup together to form meatballs. Make small balls for appetizers, larger balls for dinner. Broil or pan-fry until cooked throughout, about 10 minutes. Drain any remaining fat. Place meatballs in chafing dish.

In a separate bowl, combine chili sauce, lemon juice and grape jelly and mix well. Pour over meatballs and heat gently.

Serve with toothpicks as an appetizer or over cooked noodles as an entree. Makes about 48 appetizer meatballs.

### BLUEBERRY DESSERT ROLL

- 2 cups Bisquick biscuit mix
- 1/2 cup milk
- 1 cup fresh blueberries, or frozen blueberries, thawed
- 1/2 cup brown sugar
- 2 tablespoons butter or margarine, melted

Combine Bisquick and milk to make dough. Roll on a lightly floured surface into a rectangle 12-inch thick.

Sprinkle with blueberries and brown sugar leaving 1 inch uncovered around edges. Roll up like a jelly roll and place on a lightly greased baking sheet.

Cut 3 openings on top to release steam. Brush with melted butter. Bake at 400° F. for 30 minutes. Serve warm or chilled. Serves 6.

Here's one of those "cheating" recipes that you should never tell your guests how easy it was to prepare! Harried cooks purr.

## ChiliCooks share prize-winning recipes

### ROBERT'S SPICE BLEND

- 4 teaspoons onion powder
- 1 teaspoon paprika
- 2 teaspoons salt
- 1 1/2 teaspoon thyme leaves, crushed
- 1 1/2 teaspoons celery salt
- 1 1/2 teaspoons garlic salt
- 1 1/2 teaspoons ground white pepper
- 1 teaspoon ground mustard
- 1 teaspoon oregano
- 1/2 teaspoon red pepper
- 1/2 teaspoon ground cardamom
- Pinch nutmeg

Combine all ingredients and store in a tightly covered container. Yield 1/3 cup.

### TOKYO TOM'S BONZAI CHILI

- 1 tablespoon vegetable oil
- 4 1/2 pounds ground beef
- 1/3 cup chili powder
- 1/3 cup instant minced onion
- 1 teaspoon ground cumin
- 2 teaspoons instant minced garlic

- 1 teaspoon black pepper
- 1 teaspoon Robert's Spice Blend
- 1 teaspoon salt
- 1/8 teaspoon ground red pepper
- 1 bay leaf
- 1 can (29 ounces) tomato sauce
- 1 can (13 3/4 ounces) beef broth

In a large saucepan heat oil until hot; add beef and cook, breaking up meat, until brown, about 5 minutes; drain off any accumulated liquid. Add chili powder, onion, cumin, garlic, black pepper, Robert's Spice Blend, salt and red pepper and bay leaf; stir until beef is coated. Stir in tomato sauce and beef broth; simmer, covered, until flavors blend, about 1 hour. Remove bay leaf before serving. Yield 10 3/4 cups, 6 portions.

Recipe from: Robert Stilborn of Calgary, Alberta, Canada, spice trade award winner, 1993 World Cook-off.

### TIGER'S BITE CHILI

- 4 1/2 tablespoons chili powder
- 1 tablespoon New Mexico chili

- 1 small green pepper, chopped
- 2 1/4 pounds cubed beef
- 1/2 pound ground beef
- 1 tablespoon paprika
- 1 tablespoon brown sugar
- 1 teaspoon onion salt
- 1 teaspoon garlic powder
- 1/4 teaspoon oregano
- 1/2 teaspoon black pepper
- 1 jalapeno pepper, chopped
- 1 small onion, chopped
- 1 teaspoon salt or to taste
- 1 (14 1/2 ounce) can beef broth
- 6 ounces beer
- 8 ounces tomato sauce
- 1 (4 ounce) can green chilies, chopped

Mix all dry spices together. Brown meat, drain excess fat. In a large pot mix broth, tomato sauce, chilies and chopped vegetables. Bring to a boil. Add 1/2 cup of spices and meat. Cook 1 1/2 hours. Add additional spices and cook 1 hour longer or until thick.

Recipe from: Ray Frederick of Farmington, winner of the Michigan Championship Chili Cook-off at Five Lakes Grill in Milford.

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