

Champs share recipes for prize-winning chili

See related story on Taste front.

CHEF BOY-ROB CHILI

- 2 tablespoons Wesson oil
- 3 pounds chuck tender, cut into 1/4-inch cubes
- (14 1/2 ounce) can chicken broth
- 1 (14 1/2 ounce) can beef broth
- 1 (8 ounce) can Hunt's tomato sauce
- 1 (4 ounce) can green chilies (seeded and chopped)
- 4 tablespoons Gebhart Chili Powder
- 4 tablespoons California Chili Powder (mild)
- 1 tablespoon New Mexico Chili Powder (hot)

- 2 teaspoons Pasilla (light) - (this is a very mild chili powder)
 - 1 1/2 tablespoons garlic powder
 - 1 tablespoon onion powder
 - 2 teaspoons brown sugar
 - 1/2 teaspoon Tabasco Sauce (red)
 - 1/2 teaspoon Tabasco Sauce (green)
 - 3 tablespoons cumin
- Brown meat in skillet with oil. Drain and add to 6 quart pot with rest of the ingredients, except 1/4 of spices.
- Simmer for 2 1/2 hours, stirring occasionally. Add remainder of spices and cook 1/2 hour longer. Add water as needed, salt and pep-

per to taste.

Recipe compliments of Bob Hall of Taylorville, Ill., winner of the 1998 Winter Freeze Regional Chili Cook-off.

JIM WELLER'S FAMOUS "MACKTOWN CHILI"

- 3 pounds cubed Tri-Tip Beef or Chuck Tender Beef (Chuck Tender is available at most Foodland Stores)
- 7 tablespoons chili powder
- 2 tablespoons hot Mexican chili powder
- 3 tablespoons cumin
- 2 teaspoons salt
- 1 teaspoon brown sugar
- 1 teaspoon cornstarch
- 1/2 teaspoon black pepper

- 1/4 teaspoon white pepper
- 1/2 teaspoon red Cayenne pepper
- 2 tablespoons onion powder
- 1 tablespoon garlic powder
- (14 ounce) can chicken broth
- (14 ounce) can beef broth
- (8 ounce) cans tomato sauce

Water as required

Combine all spices Using a 6-quart stainless steel stockpot, add tomato sauce, broth, and 70 percent of combined spices.

Bring to a boil and reduce to simmer.

In a separate pan, brown the cubed meat, drain and add to stock

pot. Simmer for 2 hours or until meat is almost tender. Add remaining 30 percent of spices, and continue simmering for an additional 30 minutes.

Additional water may be added as required depending on consistency of sauce. Additional sauce may also be required. If additional heat is desired, try adding Tabasco or Crystal Hot sauce. Makes approximately 3 quarts of chili.

Cook's note: This will make a competition type chili that can be used in an "ICS" or "CASI" sanctioned Chili Cook-off.

For chili society membership information:

ICS - (714) 631-1780 - membership \$30 a year, includes quarterly

newspaper.

CASI - (820) 378-7179 - membership \$15 a year, includes monthly newspaper.

The "Goat Gazette" is also a monthly chili newspaper available by writing to: P.O. Box 800, Brooksmith, Texas, 78827-0800.

Here are some mail order sources for chili spices:

- Pendery's - (800) 533-1870
- Stewart's - (415) 571-5530
- Beatty's - (805) 524-2078

Recipe, and information, compliments of Jim Weller of Bloomfield Hills, third place winner, Winter Freeze Regional Chili Cook-off.

Cook-off from page B1

"I won this cook-off five years ago when it was a district cook-off," said Hall who is chairman of the Illinois Chili Cook-off. The recipe he uses is his mother-in-law's, "but I perfected it," he adds.

There are no secrets to making great chili he says. "It's the blend of spices, and your personal preference. You want a good, smothery chili for home. Competition chili is too robust. You kick up the spices to get the judges' attention. Take mom's or grandma's recipe, try it, perfect, stay with it, and don't play with it."

Competition chili is different from chili you make at home. For one thing International Chili Society rules don't allow beans and other fillers.

What's his secret? I asked Hall after the prizes were announced. As a judge I tasted 19 of the 38 samples submitted, his was one I picked as a winner.

"Salt makes the judges come back to taste it again. It causes the other spices to stand up. You can add too little or too much salt. You've got to get the judges

on the first taste."

Skip Cooley left Reno early in the morning to compete in the cook-off, and placed fifth.

"It's the camaraderie," he said when asked why he came, with Hall nodding in agreement. "And the dedication to being as good as you can be."

One secret Hall and some of the other cooks shared was the kind of meat they use. No ground beef for them.

Gary Ray like other cooks I talked to uses a Tri-Tip cut of beef, which he purchases at Butcher Block in Livonia. Hall uses chuck tender, "it's the tenderloin of the chuck. I dice and chop it into squares."

If you're thinking of competing in a chili cook-off, try to judge one. "The best thing is to be a judge, because then you know what they look for," said Hall.

For the best home-cooked chili, he recommends making a batch and inviting friends over to critique it. Try a blend of spices and pick out a blend that works best for you.

"The way we developed our

recipe was to read cookbooks about chili," said Frederick who has been to the World four times, her husband, Ray, also a prize-winning cook, competed at the World three times. "We picked 20 recipes, and took an average of the ingredients to develop our own recipe. We added and deleted what we liked."

Les Eastep tied with Hall for first. Gail Hensfeldt of Belleville placed fourth.

"We had a taste-off to pick second place," said Frederick. "If the first-place winner can't go to the World, the second-place winner takes their place. Three judges, who didn't taste the chilies on the final table, tasted the two tied for first to pick a winner."

Ken Brundage of Livonia, and Bob Vargo of Walled Lake were among the chili cook-off contestants from Michigan. Vargo also participated in the salsa contest.

Other local salsa contest participants included Lynne Hunter of Plymouth. John Beadle of Ida won the salsa competition.

know you've got a great recipe to share, and look forward to hearing from you.

Feel free to call me, (734) 953-2105 if you have any questions.

To get our new feature - "Recipe to Share" - started we asked Philip Power, chairman of HomeTown Communications Network, the company that owns this newspaper, to share one of his favorites.

Power loves to cook and shared this recipe for Venison Chili.

"I like it because it takes a full afternoon of simmering, and I can sit in the kitchen in front of the fireplace reading, or maybe watching a football game, thinking about how good that chili's going to taste."

"I like it made from venison, because it's got a deeper, gamier flavor than just beef. But I suppose you could use buffalo or even beef cut into small chunks rather than ground up."

Serve this savory chili in bowls topped with Cheddar cheese or sour cream. Nothing but beer will do for a beverage, said Power; red wine won't stand up to this full-bodied, peppy chili. "I like Brewbaker's Pale California Ale, which I get from the Brewbaker's store near Kerrytown in

Ann Arbor" said Power.

PHIL'S VENISON CHILI

- 2 pounds venison steak
- Marinade ingredients
- 1/2 cup olive oil
- 1/2 cup red wine (I prefer Burgundy)
- 1/2 cup red wine vinegar
- 3 cloves garlic, smashed
- 1 1/2 tablespoons herbs of your choice such as Italian, or combination of thyme, oregano, and rosemary
- 1/2 teaspoon freshly ground black pepper
- Chili ingredients
- 1 big Spanish onion, chopped chunky
- 3 stalks celery, coarsely chopped
- 1 green pepper, chopped fine
- 2 cups canned tomatoes in juice
- 3 cups meat stock of your choice
- 3 heaping tablespoons chili powder
- 1 tablespoon ground cumin
- 1 teaspoon ground ancho chilies or cayenne pepper to taste
- 1 heaping teaspoon ground

yellow cornmeal

Combine and whisk marinade ingredients.

Marinate venison steak 24 hours in refrigerator, turning occasionally.

Pat steak dry. Cut into bite-sized chunks. Brown in 3 tablespoons of olive oil in a Dutch oven. Take meat out and brown vegetables, adding more olive oil if necessary.

Put meat back into pot, add tomatoes, meat stock and spices. Simmer for 3 hours, adding water if necessary.

Taste and correct seasonings. Mix a little of the liquid from the simmering chili with the cornmeal to make a paste. Stir into chili to thicken.

Simmer 20 more minutes.

Serving suggestions: Over rice, or with corn chips. You can top it with grated cheese such as Cheddar, or sour cream. If you want to add more protein, add a can of (drained) red pinto beans during the last 20 minutes of cooking. Serves 8 with leftovers.

Keely Wygonik is editor of the Taste section of the Observer & Eccentric Newspapers.

Toss up some salad surprises

See related story on Taste front.

CHINESE SALAD

- 2 packages Ramen noodles (broken up)
- 1 package silvered almonds (about 1/2 cup, or to taste)
- 1 package sesame seeds (1 tablespoon, or more according to taste)
- 1 stick (1/2 cup) butter or margarine
- 1 napa cabbage
- 1 bunch green onions, chopped

Fry noodles, almonds, and sesame seeds in butter until golden brown. Tear cabbage in small pieces and toss together with browned ingredients and onions.

DRESSING

- 3/4 cup vegetable oil
 - 1 cup sugar
 - 1 tablespoon soy sauce
 - 1/2 cup vinegar
- Blend four ingredients together. Add dressing to salad and toss 20 minutes before serving. Serves 4-6

SEAFOOD SALAD

- 5 pounds imitation crab meat, shredded
 - 1 pound salad shrimp
 - 3 bunches green onions, green part only, chopped
 - 8 stalks celery, chopped
 - 4 cups mayonnaise
 - Poppy seeds and garlic salt to taste
- Thaw crab meat and shrimp. Mix all ingredients together. Chill. Serves 12.
- Recipes compliments of Pauline Ueclac

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Great garlic appetizers

These recipes are compliments of the Garlic Guru, Tom Reed.

THE GARLIC GURU'S ROASTED GARLIC GOAT CHEESE

- 20 cloves peeled fresh garlic
- 20 pitted kalamata olives
- 3/4 cup olive oil

- 3 ounce package goat cheese (log form)
 - 2 sprigs fresh rosemary
 - Coarsely ground black pepper
- In a heavy sauce pan, heat olive oil, garlic, and olives for approximately 30 minutes over very low heat. Do not allow to boil. Garlic should become very soft.

Roll the goat cheese in pepper so it is completely covered. Place cheese roll standing up in a shallow bowl. Surround the cheese with the oil, garlic and olives. Garnish with rosemary. Serve with sourdough bread. With a knife, cut a piece of cheese and put on bread. Next add an olive and garlic clove and a small piece of rosemary.

SKORDALIA

- 2 large potatoes (peeled & boiled until soft)
 - 4 garlic cloves, peeled and finely minced
 - 1 slice white bread, crust removed
 - Salt & freshly ground pepper to taste
 - 1/2 cup white vinegar
 - 1/4 cup olive oil
- Soak bread in water and squeeze out water. Cool the potatoes and place in blender with other ingredients. Mix just until thoroughly mixed and smooth. Don't over process, or you will have glue. Chill until serving time. Serve at room temperature with crackers, pita chips or baguettes

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