

Prize-winning cooks share some hot recipes

See related story on Taste front.

GEORGIA WELLER'S SOUTHERN CHILI GEORGIA STYLE

- 3 teaspoons Wesson Oil
 - 4 1/2 tablespoons California Chile Powder
 - 1 tablespoon Gebhardt Chili Powder
 - 1/2 tablespoon New Mexico Hot Chile Powder
 - 1/2 tablespoon Chimayo
 - 1/2 tablespoon Pasilla
 - 3 1/2 tablespoons Cumin
 - 1 tablespoon granulated garlic
 - 4 teaspoons onion powder
 - 1/2 tablespoon brown sugar
 - 1 teaspoon Tabasco
 - 3 pounds beef chuck, cut in chunks
 - 1 can beef broth
 - 1 can chicken broth
 - 1 (8 ounce can) Hunts Tomato Sauce
 - 1 can green chilies - chopped
- Brown meat and add to chili pot along with chicken and beef broth, tomato sauce and green chilies.
- Add 2/3 of the spices. Cook for 2 hours. Add remaining

spices. Cook additional hour or until meat is tender. Add salt to taste.

For more prize winning recipes visit www.chilli-cookoff.com.

Many cooks special order their chili powders visit <http://www.texmex.net> online for Gebhardt and other hard-to-find chili powders.

JEFF NESTERS GREEN CHILI

SPICE MIX

- 1 1/2 teaspoons granulated garlic
 - 2 1/2 tablespoons chicken base
 - 1 teaspoon celery salt
 - 1 tablespoon cornstarch
 - 1 teaspoon oregano
 - 1 tablespoon cumin
 - 1/2 tablespoon minced jalapeno pepper
 - 1 tablespoon dried cilantro
- Mix spices and seasonings, set aside

MEAT MIXTURE

- 2 pounds pork, cut into small cubes

- 1 cup chopped onion
- 1 (15 ounce can) chicken broth

Brown pork and drain. Add onions and chicken broth. Simmer 1 hour.

Add spice mix, simmer 1 hour. Add 1 (28 ounce can) chopped green chilies, simmer 30 minutes.

Add 8 ounces Salsa Verde, and 8 ounces hot green chilies, simmer 15 minutes, and add 1/2 teaspoon jalapeno pepper, 1 teaspoon cumin, 1 teaspoon salt, liberal dose green hot sauce, fresh chopped cilantro

Jeff Nester, a resident of Seymour, Ind., was the winner of the Chili Verdi, (green chili) competition at the Great Lakes Regional Chili Cookoff in Plymouth.

LYTLE'S SALSA

- 8 cups chopped, drained tomatoes
- 1 large onion, chopped
- 1 green pepper, chopped
- Jalapeno peppers, chopped to taste
- 1 (15 ounce can) tomato sauce
- 1/4 cup lemon juice

LOCAL CONTESTANTS

Salsa: Jim and Georgia Weller - Bloomfield Hills.

Red Chili: Robert Vargo - Commerce Township.

Raymond Kaczor - Farmington Hills.

Jim and Georgia Weller - Bloomfield Hills.

Chili Verde: Jim Weller - Bloomfield Hills.

Salt and pepper to taste
Oregano to taste
Cilantro to taste

Blend all ingredients, adjust seasonings.

Tom Lyle of Clinton Township was the winner of the Salsa competition at the Great Lakes Regional Chili Cookoff in Plymouth.

COOKOFF

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roast cut into small cubes."

"When you're cooking competition chili you don't want anything to stand out, said Horn."

"You don't want the judges to get a mouthful of onions, the flavor has to be good."

Chili Verde is hotter than red chili.

"My first experience with it was out West in 1994 when I was on a buying trip," said Horn. "I tried it and absolutely fell in love with it - so hot, but so good, I couldn't wait for another spoonful."

Raymond Kaczor of Farmington Hills didn't place in the red chili competition, but the first-time cook is already fine-tuning his recipe and seriously thinking about competing in the Snowflake Regional Cookoff in Jackson on Feb. 2.

"I thought it would be a heck of a lot," said Kaczor. "I've made chili all my life. I went on the Internet and looked at chili recipes to see how they did it."

"I thought it was an excellent event, I was very impressed, everyone was friendly, and it

was run very well. I talked to the cooks beside me and was surprised to see a few friends there who were competing."

What did he learn?

"Don't overdo it with spices. I put too much cinnamon in my chili, three dashes instead of one. It smelled sweet, even though it didn't taste sweet."

Kaczor was also surprised by the variety of cuts of meat that were used. "I used a course chili grind, but other people used chopped meat. Some had more gravy than others. All of the chilies were really different, it's bizarre, anything goes."

International Chili Society is a not-for-profit organization that sanctions chili cookoffs. These events are worldwide and benefit charities or non-profit organizations. All winners of ICS-sanctioned cookoffs qualify to compete for cash prizes and awards at the World's Championship Chili Cookoff. Membership is \$42 a year, and includes eligibility to compete for cash awards and prizes at ICS-sanctioned Chili Cookoffs, membership card. Visit www.chilicookoff.com.

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Plan to make these fall dishes for dinner tonight

See related Too Unique column on Taste front by Kelli Lewlon.

SAVORY CHICKEN COBBLER

- 1/2 pounds raw chicken boneless chicken cut in chunky dice (breast or white and dark meat is also fine)
- 1/2 cup flour
- 1 medium Spanish onion, diced
- 3 celery stalks, diced
- 2 medium carrots, medium bias cut
- 1 sweet potato, medium diced
- 1/2 cup fresh or fresh frozen peas
- 2 tablespoons fresh chopped herbs (sage, rosemary and parsley)
- 2 cups fresh chicken stock or equivalent in broth or base/bouillon and water
- 2 tablespoons olive oil
- 2 tablespoons butter
- Salt and pepper to taste

In a large heavy bottom stock pot heat oil/butter and sauté onions, celery, sweet potatoes and carrots + 5 minutes.

Remove from pan and set aside. Mix flour and herbs together. Toss raw chicken with seasoned flour and place in hot pan you removed veggies from. Brown chicken thoroughly.

Add chicken stock and simmer for 10-12 minutes on medium/low. Add veggies back in and continue to simmer for an additional 15 minutes.

Remove from heat add peas and season to taste.

Four mixture into crock style or square cake style pan. (10 by 12 1/2 is a little bigger or smaller will be fine)

SAVORY COBBLER CRUST

Add two tablespoons of fresh chopped herbs to your favorite biscuit or savory scones recipe. Most biscuit mixes out there like Bisquick are quick and easy and will also deliver a fine finished product.

Top chicken mixture with biscuit dough and bake till golden brown at 350°F approximately 15-20 minutes. Apply toothpick test and if cobbler seems gummy cover with foil and bake an additional 5-8 minutes.

Chef's tip: Keep in mind when producing this recipe you could make a double and freeze the chicken mixture for a latter date and have - chicken stew, thin down the mixture with a little chicken stock for a chunky soup, add some dumplings or potato gnochet for chicken and dumplings, place in pie shell with a lid for chicken pot pie.

Once you have a solid hearty chicken stew style base the sky and good taste are your only limits! This recipe would also be wonderful made with turkey.

VEGGIE PASTA ROLLS

- Yield 4-6
- 2 yellow squash - cut lengthwise in half and then each half into 3 wedges.
- 2 zucchini - repeat above
- 1 eggplant - peeled & cut into long 1/2 inch thick planks.
- 2 tablespoons olive oil
- 1/2 white onion - julienne (thin strips)

Toss veggies with oil and seasoning roast in preheated 450°F oven for about 8 minutes until they crisp up and take on a roasted appearance. You can also roast on grill or heavy bottom hot sauté pan.

- Filling
- 1 pound fresh ricotta cheese
 - 2 whole eggs
 - 1/4 cup fresh Parmesan cheese
 - A large bunch of basil, cut into thin strips

Mix cheese, egg and season with salt and fresh black pepper to taste.

QUICK FRESH TOMATO SAUCE

- 1/2 onion finely diced
- 2 tablespoons garlic, minced
- 2 tablespoons olive oil
- 4 Roma tomatoes, diced
- 16 ounce canned crushed/diced tomatoes in juice.
- 2 tablespoons fresh chopped herbs (basil, oregano and parsley)

Sauté onion and garlic in olive oil add tomato products and season with salt and pepper and simmer for 15 minutes.

To assemble
Lie out three large pasta sheets (see note) and evenly divide and spread mixture over their entire surface.

Divide veggies into three equal portions and sprinkle across cheese mixture

Roll sheets and cut in half.

Place a few dollops of tomato mixture on the bottom of casserole style baking dish. Place Pasta rolls on top and cover with remaining sauce and sprinkle with cheese. Bake for 20 minutes at 350°F.

Chef's note: Three 8-by-8 inch fresh pasta sheets (Most markets will sell pasta sheets in the dairy/refrigeration section) Don't get stuck if they are not the large eight by eight sheets, just adjust your recipe accordingly and do not cut rolls in half if they are smaller.

Feel free to add interesting cooked beans or poultry to veggie mix. Rolls will freeze well so

make extra! Always make extra sauce for a great topper to chicken or even many beef dishes down the dinner line!

FALL PECAN CRUSTED PORK MEDALLIONS

- Yield 4
- 8 - 1/2 inch thick slices of pork loin
 - 1/3 cup toasted pecans chopped fine or coarsely ground in the food processor.
 - 2/3 cup bread crumbs
 - 1 tablespoon chopped herbs
 - Salt and pepper to taste

- 1/2 cup seasoned flour
 - 2 eggs
 - 3 tablespoons honey mustard
 - 1 tablespoon Dijon-style mustard
 - 1 tablespoon honey
- Mix eggs, honey and mustard
Olive or vegetable oil for pan sautéing

TO PREPARE MEDALLIONS

Season pork loin slices and toss in seasoned flour. Dip seasoned pork loin slices into egg/mustard mixture and dredge in pecan bread crumb mixture. Pan fry in heavy bottom pan both sides. Place in 350°F oven for an additional 8-10 minutes. Serve with fresh applesauce or onion applejack relish.

APPLEJACK RELISH

- 3 green apples peeled or not cut into thin slices.
 - 1 large white onion, julienne (cut into thin strips)
 - 6 ounces apple slices or 3 ounces whiskey.
 - 1/2 teaspoon crushed fennel seed (optional)
 - 1/4 cup dried cherries or cranberries (optional)
 - 2 tablespoons unsalted butter or margarine
 - 2 tablespoons brown sugar
 - A couple pinches of cinnamon
 - Salt & pepper to taste
- Melt butter, sauté onions for 2-3 minutes add apples and continue to simmer for 2-3 minutes, add brown sugar and deglaze with cider or whiskey. Add fennel seed cherries/cranberries and continue to simmer for low for 5 minutes. Season to taste.

Serve Pecan Crusted Pork Medallions with a dollop of fresh applejack relish, sprinkle with herbs.

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Wine tasting benefit set in Livonia

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Tickets are \$50 per person, and tax deductible. All proceeds go to Our Lady of Redemption Church.

Tickets can be bought by contacting Jim or Livvie Luffy at The Fine Wine Source, 16721 Middlebelt, (734) 425-8610, by e-mail at finewinesource@yahoo.com, or call Paul or Tony, (248) 357-3500.