

The Norman Bird Sanctuary Tested and True Chili for 50

Melt: 2 cup butter or bacon drippings

Saute in the fat :

3 large onions-chopped

6-7 green peppers-chopped

3 cloves garlic *minced*

Add; 10 lbs. lean ground beef

(stir and saute until well done or spread beef in deep
broiling pan and bake in oven until brown)

Add: 2 industrial sized cans tomatoes

1 " " can kidney beans-drained

2 tsp. salt

3 TBLS. brown sugar

2-5 TBLS. chili powder

Depending on the taste and strength of the chili powder adjust
amount to your taste (not too hot!) Cover and cook slowly
for at least one hour. Tastes better if made the day before and
refrigerated overnight.

Please mark your pot with masking tape near the top so that it
will find its way back to you.

I need three or four batches at the fair first thing Saturday
morning. The rest can tag in during the day. Please call me at
849-3592 to tell me when you can deliver or arrange for pickup.

Thank you all for volunteering to do this !!

Barbara

The Norman Bird Sanctuary Tested and True Chili for 50

Melt 1/2 cup **butter** or bacon drippings

Saute in the fat:

3 large onions, chopped

6-7 green peppers, chopped

3 cloves garlic, minced

Add 10 lbs. lean ground beef

(Stir and saute until well done or spread beef in deep broiling pan and bake in oven until brown)

Add: 2 industrial sized cans tomatoes

1 " " can kidney beans, drained

2 tsp. Salt

3 TBLS brown sugar

2-5 TBLS chili powder

Depending on the taste and strength of the chili powder, adjust amount to your taste (not too hot!). Cover and cook slowly for at least one hour. Tastes better if made the day before and refrigerated overnight.

Please mark your pot with masking tape near the top so that it will find its way back to you.

I need three or four batches at the fair first thing Saturday morning. The rest can tag in during the day. Please call at 849-3592 to tell me when you can deliver or arrange for pickup.

Thank you all for volunteering to do this !!

Barbara