

BPC MISTLETOE MART RECIPES

VEGETARIAN CHILI FOR A CROWD

(15 – 20 PEOPLE)

APPROXIMATELY 200 OZ.

FRESH STUFF – GREENS

CHOP INTO FINE CHUNKS AND DUMP INTO A LARGE POT

3 – 5 STALKS OF CELERY

1 LARGE ONION

1 BUNCH OF SCALLIONS

1 LARGE GREEN PEPPER

YOU MAY WISH TO ENHANCE THE GREENS WITH A RED OR YELLOW PEPPER, PARSLEY LEAVES, MORE ONIONS OR WHATEVER.

ADD THE BEANS (APPROXIMATELY 180 OZ. OR 12 – 15 OZ CANS).

BEANS COME IN MANY DIFFERENT SIZED CANS AND IN MANY VARIETIES. I RECOMMEND USING MANY DIFFERENT VARIETIES.

DRAIN THE LIQUID FROM THE CANS OF BEANS.

RED OR WHITE KIDNEY BEANS

CHICK PEAS

VEGETARIAN BEANS

BLACK BEANS

PINTO BEANS

A & P HOT CHILI BEANS

ADD A FULL BOTTLE OF PREPARED SPAGHETTI SAUCE

ADD APPROXIMATELY 20 OZ OF DICED CANNED TOMATOES.

ADD ONE TEASPOON OF CHILI POWDER

ADD ONE TABLESPOON OF SUGAR

COOK GENTLY FOR ABOUT 1 HOUR. HEAT – NOT TOO HIGH. STIR OFTEN TO PREVENT STICKING OR BURNING ON THE BOTTOM OF THE POT. TASTE THE RESULT....YOU MAY WISH TO ADD MORE CHILI POWDER OR SOME TABASCO SAUCE FOR THE MORE ADVENTUROUS.

MEAT CHILI

USE 24 – 48 OZ (1.5 – 3LBS) OF GROUND BEEF

BROWN IT IN A FRYING PAN

DRAIN OFF ANY EXCESS LIQUID AND DUMP THE BEEF INTO A LARGE COOKING POT.

GO TO THE START OF VEGETARIAN CHILI INSTRUCTIONS AND GO FROM THERE. *FOR EVERY OZ OF BEEF ADDED, REMOVE A COMPARABLE AMOUNT OF BEANS...*

GOOD LUCK... IF I CAN DO IT ANYONE CAN!

Kathy DiBiasi