

Food for thought

by Emma Sadgrove

For those of us who did not encounter sunshine during Reading Week, I think a Mexican party is in order. This chili, along with the other recipe suggestions, should easily serve twenty. Also serve a selection of fresh fruit, such as pineapple, papaya, honeydew melon, and kiwi, as well as tortilla chips, corn chips, and perhaps a cheese plate.

For dessert, as well as the cake, chocolate ice cream with Kahlua will be enthusiastically received. Leftover cake, and more fruit, cheese and chips are good nibblers for the evening. Everything can be prepared in advance, which leaves time for other preparations, ensuring that everybody will enjoy the evening.

Chili

- 2½ - 3 lbs lean ground beef
 - 2 tbsp chili powder
 - 2 - 19 oz tins tomatoes (with juice)
 - 3 - 14 oz tins tomato sauce
 - 2 - 14 oz tins whole mushrooms
 - 1 large onion, sliced
 - 4 carrots, sliced
 - 2 stalks celery, sliced
 - 2 green peppers, cut into bite size pieces
 - 2 tsp salt
 - 2 tsp pepper
 - 1 tsp garlic powder
 - 2 tsp onion powder
 - 1 tbsp Tabasco sauce
 - ¾ cup beer (the rest is for the cook)
 - 1 - 14 oz tins kidney beans
 - 3 - 14 oz tins baked beans.
- Fry ground beef well. Add chili powder and fry for five minutes. Drain grease and transfer meat to a



After a tough day of ripping hearts out of chests and jumping pits of fire, chow down with some chili and margaritas.

large pot. Cut tomatoes up. Add remaining ingredients except beans. Heat thoroughly then simmer for two hours, preferably overnight. Reheat, add beans and simmer for at least 1 hour.

Corn Bread

- 2 cups flour
 - 2 cups cornmeal
 - ¼ cup sugar
 - 8 tsp baking powder
 - 2 tsp salt
 - 2 cups milk
 - ½ cup oil
 - 2 eggs
- Combine first five ingredients in

a large bowl. Beat together remaining three ingredients in another bowl. Add to dry ingredients and stir to combine. Pour into two greased 8" x 8" pans and bake at 425° for about 25-30 minutes, or until a toothpick inserted in center comes out clean. Serve warm or cold.

Bean Salad

- 2 - 14 oz tins lima beans
- 2 - 14 oz tins green beans
- 2 - 14 oz tins yellow beans

- 1 large onion, thinly sliced into rings
 - 1 cup vinegar
 - ½ cup oil
 - 2 tbsp sugar
 - 1 tsp salt
 - ½ tsp. pepper
 - 1 tsp celery salt
- Combine all ingredients in a bowl, Chill, turning occasionally.

Guacamole Dip

- 4 soft, ripe avocados
- 1 cup thinly sliced green onions
- ½ tsp Tabasco sauce

- ½ tsp garlic powder
- ½ cup mayonnaise

Peel and mash avocados. Add remaining ingredients and combine well. Chill. Serve with raw vegetables (carrots, broccoli, cauliflower etc.)

Cinnamon Chocolate Cake

- ½ cup margarine
- 1½ cups sugar
- 2 eggs
- 2 tsp vanilla
- 4 oz. semi-sweet chocolate
- 1 cup milk
- 2½ cups flour
- 4 tsp baking powder
- 2 tsp cinnamon
- ¼ cup hot water.

Cream margarine and sugar. Add eggs and vanilla and beat well. Melt chocolate in a bowl over hot water. Cool slightly then add to mixture. Stir in milk. Add dry ingredients, stirring only to combine. Add water and pour mixture into a greased 9" x 13" pan. Bake at 350°, or until a toothpick inserted in center comes out clean.

Suggested Beverages

- Margaritas
 - Tequila Sunrises
 - Mexican Beer
- The following dry red wines are suitable with chili — Sangre de Toro (Spanish) Colony Zinfandel (American) Mildara Cabernet Sauvignon (Australian) Cinnamon Coffee — to finish up the meal.

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Her nightmare was Central High.



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