

SCORE BIG WITH SUPER GOOD CHILI!



(NAPSA)—Nothing tastes better on a cold winter weekend than a hearty bowl of homemade chili. And if you're hosting a special get-together, like a Super Bowl party, your guests will be cheering as you pass a bowl their way. Super Good Chili is super easy, too. Quickly brown ground beef, then add garlic, onions, tomatoes, kidney and pinto beans, and a generous splash of Tabasco® brand pepper sauce. Simmer until beef is tender and then serve or set aside until your guests arrive. What's more, it's a meal that can be made ahead of time and reheated. This sure-fire chili recipe is an all-winter all-star!

Super Good Chili

- 1 tablespoon vegetable oil
- 1½ pounds ground chuck
- 1 large onion, chopped
- 2 garlic cloves, minced
- 1 tablespoon ground cumin
- 1 12-ounce can diced tomatoes
- 2 16-ounce cans pinto beans, drained and rinsed
- 1 16-ounce can red kidney beans, drained and rinsed
- 1 12-ounce can or bottle beer
- 1 4-ounce can diced green chilies
- 1 tablespoon Tabasco® brand pepper sauce
- 1½ teaspoons salt
- Shredded cheddar and Monterey Jack cheese, optional

Heat oil in 5-quart Dutch oven or sauce pot over medium heat. Add beef and cook until well browned on all sides. Remove with slotted spoon and put in bowl.

Add onion and garlic to drippings remaining in skillet; cook over medium heat until tender, about 5 minutes. Return meat to Dutch oven; stir in cumin; cook 1 minute.

Stir in diced tomatoes with their liquid, pinto beans, red kidney beans, beer, green chilies, Tabasco® sauce and salt. Heat to boiling over high heat. Reduce heat to low; cover and simmer 20 minutes to blend flavors, stirring occasionally. Serve with cheese, if desired.

Makes 6 servings.