

# Score Big With Game Day Chili

(NAPSA)—As temperatures cool down and rivalries heat up, game day get-togethers require a menu as big and bold as the players. Chili is a fan favorite that's easy to prepare and can be made ahead of time. In fact, chili tastes better after it sits for a few hours because the flavors have time to mingle.

Game Day Chili is an excellent addition to your menu. This mouthwatering recipe combines traditional Southwestern ingredients such as red kidney beans, ground beef, tomatoes and corn, with a healthy splash of original TABASCO® brand pepper sauce that makes this a victory both sides can celebrate.

The recipe serves six, but can easily be doubled to feed a team of hungry fans.

## Game Day Chili

- 1 tablespoon vegetable oil**
- 1 red onion, chopped**
- 1 pound ground beef**
- 2 teaspoons chili powder**
- 1 teaspoon ground cumin**
- 1½ teaspoons salt**
- 1 (16-ounce) can diced tomatoes**
- 1 (15½-ounce) can red kidney beans, drained**
- 1 tablespoon original TABASCO® brand pepper sauce**
- 1 (11-ounce) can corn, drained**



- 2 tablespoons fresh chopped cilantro**
- Shredded cheddar cheese, chopped red onion, cilantro sprigs, optional**

**Heat oil in medium saucepan over medium heat. Add onion and cook until tender, about 5 minutes, stirring occasionally.**

**In drippings remaining in saucepan, cook ground beef over medium-high heat until well browned on both sides, stirring frequently. Stir in chili powder, ground cumin and salt; cook 1 minute. Add tomatoes and their liquid, kidney beans and TABASCO sauce. Heat mixture to boiling over high heat. Reduce heat to low; cover and simmer 15 minutes, stirring occasionally. Stir in corn and cilantro; heat through.**

**Garnish with shredded cheddar cheese, red onion and cilantro sprigs, if desired.**

**Makes 6 servings.**