Cooking Corner Tips To Help You

Chili Can Make Dinner Easy And Delicious

(NAPSA)—Chili: It's no longer just for cowboys and die-hard spice fans. In fact, with chili—a tradition almost as old as America itself—it's possible to enjoy a nutritious, flavorful, family meal in less time than ordering a pizza.

Although the origin of chili is widely debated, historians do agree that it began as a hearty meal enjoyed by vaqueros and settlers in the Southwest. Made primarily with chunks of beef, vegetables and fresh or dried chiles, it has evolved into an American football fan favorite and hearty family meal.

For more than 30 years, the names Wick Fowler and Carroll Shelby have had an indelible connection with chili in the Southwest. As two of the originators of the World Championship Chili Cook-Off, Fowler and Shelby each had a hand in spurring the popularity of chili.

Deep in the heart of Texas, a friendly competition was born in Terlingua, Texas, at the first World Championship Chili Cook-Off. Meaning "three tongues," Terlingua cast three judges to decide between the recipes of local chili legends Fowler and Shelby. The event was declared a tie—both recipes were just too good to proclaim a definite winner.

See for yourself with this recipe, a hearty twist on the popular favorite, made with your



Quick chili kits can be a zesty addition to many meals—or meals in and of themselves.

choice of either of the two legends' incredible creations.

Quick Chili Lasagna

- 1 box lasagna noodles, cooked and drained
- 6 cups Wick Fowler's *or* Carroll Shelby's Chili, prepared
- 2 cups sour cream
- 2 cups cheddar cheese, grated

Lightly grease a rectangular baking dish and line with cooked noodles. Layer chili, sour cream and cheese on top of noodles. Repeat layer. Bake in oven at 350 degrees for about 15 minutes. Serves 8.

For more delicious recipes or to receive \$2 off ground beef, visit www.WickFowlersChili.com or www.CarrollShelbysChili.com.