

COMMUNITY GARAGE SALE

March 14th (Friday) and 15th (Saturday)
followed by a **Community Chili Cook Off**
Saturday afternoon starting at 3pm.

Manderley's Social Club



Location

Same area as the **Annual Fall Festival**
Southend of Lake Barney between
#312 Randon Terrace and #299 Randon Terrace

Time

Starting at **3pm Saturday the 15th**
Bounce House earlier but will be unsupervised

Details

Tables and chairs will be provided
Bounce House for the children
Water and juice
buns / cheese / cookies / Bowls & utensils
Judges
BBQ to keep your chili warm

Enter your favorite chili recipe / label the degree of heat

Requirements

Bring it in an aluminum container
Chili needs to be entered by 3:30PM
Come on out and visit with your Manderley neighbors

Chili is born in the United States as a mixture of influences from different places and is heavily influenced by local traditions. Different regions of the United States will also disagree about how chili should be made from chunk or ground beef, with or without beans, spiced to five-alarm or just meaty tomato soup. Even side dishes and garnishes are sources of disagreement. In any part of the country, chili might be served with grated cheese, sour cream, chopped onions, oyster crackers, Saltines, spaghetti, or cornbread; while somewhere else in the country such a pairing might be scorned. Some people believe that in the 1840's Texas cowboys pounded beef fat and dried beef with chili peppers and salt to make a sort of trail food for their treks to the gold fields. They would boil this concoction to make instant chili. A variation on the cowboy origins of chili recipes says that cowboys would plant oregano, chilies, and onions along their well traveled trails in



patches of mesquite to keep foraging cattle from eating them. As they moved along the trails, they would harvest the spices, onions, and chilies and combine them with beef to make a dish called "Trail Drive Chili".

Easy Vegan Chili

2 - cans pinto beans (15 oz)
1 - can kidney beans (15 oz)
1 - can chopped green chili's (4oz)
1 - can diced tomatoes
1 - can stewed tomatoes
(I blend these)
1 - onion (chopped)
mushrooms (chopped)
1/2 t salt
1/2 t pepper
chili powder to taste

\$25,000 Chili

Ingredients:

3 medium Onions -- diced
2 medium Green peppers -- diced
2 large Stalks celery -- diced
2 small Cloves garlic -- minced
1/2 small Fresh jalapeno peppers
8 lbs Lean chuck ground coarsely
1 can 7 oz diced green chilies
14-1/2 oz Can stewed tomatoes
15 ounces Can tomato sauce
6 ounces Can tomato paste
6 ounces Chili powder
Tabasco sauce to taste
12 ounces Beer
12 ounces bottled Mineral water
3 Bay leaves -- or 2 your choice
Garlic salt to taste
Salt/pepper to taste

Instructions:

Dice and sauté first 5 ingredients.
Add meat and brown.
Add everything else, including
1/2 can beer. (Drink the
remainder, according to Annie).
Add water
JUST TO COVER TOP.
Cook about 3 hours on low heat.
Stir often.

Chili (Chocolate)

Ingredients:

1-1/2 lb Ground beef
3 tb Cumin; ground
1 cup Vegetable oil -or- Olive oil
3 tb Oregano
5 med Onions; chopped coarsely
3 tb Cocoa powder; unsweetened
2 cup Tomato juice
3 tb Cinnamon
3 cup Water
2 tb Garlic; chopped fine
5 tb Chili powder
3 tb Masa harina

Instructions:

Cook meat about 20 minutes until they lose pink color but not browned. Place in bowl. Heat oil in same pan and Sautee onions until translucent. Stir meat into onions. Add tomato juice 3 cups of water, the chili powder, cumin, oregano, cocoa, cinnamon, and salt. Blend.
Bring to boil, uncovered, for an hour.
Stir in the garlic, cornmeal, and simmer for 10 minutes.

Ten Healthy Reasons to Eat Chili

1. Chili contains lots of protein.
2. Chili has a lot of fiber.
3. Chili contains Vitamin C.
4. Chili is high in iron, even the veggie versions.
5. Chili can help you lose weight.
6. Chili can make you happy!
7. Chili can curb your cravings for fatty foods and sweets.
8. Chili can help boost your immune system.
9. Chili may help regulate blood sugar after eating.
10. Chili can help clear congestion.

Ref:

<http://www.famouschilirecipes.com/10reasonstoeatchili.html>

Manderley Chili Cook-off

March 15th, 2008

Call Kat to enter / volunteer

407-323-0069

Contact

social_planner@manderleyHOA.com

3PM @ Field south of Lake Barney on

Randon Terrace