



I was watching a morning news show recently and they had a cooking session making chili. Now I never have really used a recipe for chili...it is usually whatever canned tomato products I have in the cabinet with some ground beef and beans and spices dumped in. But this recipe intrigued me because of the can of beer added, the rotel tomatoes and no beans, which my husband does not like in his chili. I have made this several times and I will make my chili from now on by this recipe!



A friend gave me this next recipe and I have made this many times now for our Bed & Breakfast guests and every time I make it they ask for the recipe! (From now on I will just give them a magazine!!!) It is one of those breakfast recipes you can make the night before and pop it in the oven the next morning.



TEXAS-STYLE BEER CHILI



STICKY FRENCH TOAST

INGREDIENTS

2 pounds lean ground beef
 1 large chopped onion
 1 chopped green bell pepper
 1 chopped jalapeno pepper--veins/seeds removed
 4 minced garlic cloves
 2 Tablespoons chili powder
 1 Tablespoon paprika
 1 Tablespoon cumin
 1 tsp dried oregano
 ½ tsp freshly ground black pepper
 ½ tsp salt
 1 can (8 ounces) tomato sauce
 1 can (10 ounces)diced tomatoes/
 green chilies, undrained (like Rotel)
 1 cup of beer (or I put the whole can)

DIRECTIONS



Water sauté the onion, bell pepper and jalapeno until tender, add garlic then cook an additional minute. Increase heat, add the ground beef... cook until browned. Add all the spices, then tomato products and beer. Reduce heat/cover/cook 30 mins. Serve with your favorite toppings—like cheese, sour cream or green onions! Yum! Enjoy on a cool Texas evening!

INGREDIENTS

1/3 cup melted butter
 1 cup brown sugar
 2 Tablespoons light corn syrup
 1/3 cups pecan pieces
 12 slices French bread, or cinnamon raisin bread
 1 tsp orange zest
 1 cup orange juice
 ½ cup milk
 5 eggs
 3 tablespoons white sugar
 1 tsp cinnamon & 1 tsp vanilla

DIRECTIONS

Combine melted butter, brown sugar & corn syrup together. Pour into a 13x9 pan which has been coated with cooking spray and spread evenly. Sprinkle 1/3 cup chopped nuts evenly over the sugar mixture. Arrange 12 bread slices in dish—6 up with 2 layers. Make the bread soaking mixture using the grated orange rind, orange juice, milk, sugar, cinnamon and vanilla. Pour egg mixture over the bread. Cover and refrigerate 1 hour or overnight. Preheat oven to 350 degrees. Carefully turn bread slices over to absorb excess egg mixture. Scrape sugar and nut mixture from the bottom of the pan over the top of the bread. Let stand 15-20 minutes before putting in the oven. Bake for 35 minutes or until lightly browned. Sprinkle toast with confectioner's sugar before serving. So good, usually no syrup is needed! Serve with fresh blueberries or strawberries and whipped cream on the side to make it even more special.

Let me hear if you enjoy these recipes...jilu@indian-creek.net