

It's Chili Season!

Classic Chili

Ingredients:

- 2 pounds ground beef
- 1 onion, finely diced
- 3 cloves garlic, minced
- 2 cans **diced tomatoes**
- 1 (8 ounce) can tomato sauce
- 1 cup water (if needed)
- 1 can **kidney beans**, drained, rinsed
- 1 can **pinto beans**, drained, rinsed
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 2 tablespoons white sugar
- 1 tablespoon salt
- 1 teaspoon ground black pepper



Put it over chips for **Nachos**

Directions:

In a large stock pot lightly brown the ground beef. Drain if needed. Add onion and garlic and cook until onion is translucent. Add diced tomatoes, tomato sauce, water, kidney beans, pinto beans, chili powder, cumin, sugar, salt, pepper and hot sauce. Simmer for 30 minutes (add water if needed) and then serve.

Fried Mashed Potato Balls Stuffed with Chili... Made from leftovers!



Ingredients:

- 2 tbsp butter
- 1 cup milk
- 2 eggs
- 6 tbsp all purpose flour
- 3-4 cups breadcrumbs
- leftover mashed potatoes
- oil for frying
- paper towels

Directions:

On the day of making the potato balls, mix eggs and flour into the cold mashed potatoes. Scoop out 1 ½ tbsp of the potato mixture. Place onto a piece of plastic wrap big enough to wrap around the potato ball. Press mashed potatoes into a thin pancake. Scoop slightly less than 1 tbsp of chili on top, trying to avoid using the thinner liquid from the chili. Add another 1 tbsp thin layer of mashed potatoes on top. Using the plastic wrap, seal the chili within the mashed potato and form a tight ball. If desired, you can also shape them to resemble footballs. Release balls from plastic wrap and set aside. It is okay if potato mix seems a little sticky and loose. Once it is rolled in the breadcrumbs, it will be easier to hold and shape. Roll potato ball gently in bread crumbs. It might be easier to place ball into bowl with 1 cup of crumbs and then scoop and pour more crumbs over the ball. Set aside and repeat with remaining potato balls. When you run low on the breadcrumbs, add another 1 cup. You don't want to add all the crumbs at once because the crumbs don't stick as well when they get moist. Add enough oil into a large pot being used for frying to cover potato balls. Bring oil to medium heat. Add a few potato balls at a time and cook until golden. Once cooked, lay on paper towels to absorb oil. Sprinkle with salt and then enjoy!