

CHILI AND TOSTADOS

430

- 1 recipe CHILI (P-428)
- 1 recipe TACOSTILLAS (P-428)
- 1 1/2 15-oz cans Mexican style beans

GUACAMOLE

- 2 large ripe avocados
- 2 tbsp grated onion
- 1 tbsp lemon juice
- 1/4 tsp each garlic powder, garlic salt and Old Boy seasoning
- 1 tbsp mayonnaise

TOSTADA TOPPING

- 2 cups chili without beans
- 1 cup (4 oz) grated Jack cheese
- shredded lettuce
- 2 medium tomatoes, cut into 1/2-inch cubes
- 6 green onions, minced
- 1/2 cup commercial Green Goddess salad dressing
- 1/4 cup cold water

PREPARE CHILI as directed; Remove 2 1/4 cups of the cooked chili to medium saucepan. Continue simmering, uncovered, until very thick, stirring frequently to prevent scorching; set aside. Add beans to remaining chili in Dutch oven; set aside.

GUACAMOLE: Peel avocados; remove pits. Mash in medium bowl until fairly smooth. Stir in grated onion, lemon juice and seasonings. Spoon into a 2-cup measure. Carefully spread mayonnaise over top of guacamole to prevent darkening. Cover with plastic wrap. Chill. (Just before serving, stir mayonnaise into guacamole.) makes 2 cups.

TOSTADOS: Prepare tostillas as directed. Fry in oil then transfer to a large baking sheet. Arrange in single file. Bake in 325° oven 5 minutes. Turn, continue baking

5 minutes. Reheat chili and beans in Dutch oven over medium heat, and chili in saucisson over low heat, while tostillas are heating in oven.

Transfer hot Tostillas to 4 large shallow soup bowls or serving plates. Spread $\frac{1}{2}$ cup chili without beans over each Tostilla. Layer with $\frac{1}{4}$ cup grated cheese, a generous helping shredded lettuce, $\frac{1}{4}$ of the tomato cubes and green onions, then another layer of lettuce. Combine salad dressing and cold water in a 1-cup measure. Drizzle 3 Tablespoons over each Tostada. Top with $\frac{1}{2}$ cup guacamole.

Spoon chili with beans into serving bowls. Top with diced spanish onions if desired. makes 4 servings.

CHIPPED BEEF A LA KING

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- 1 recipe ENTREE BISCUITS (P-20)
- 3 3-oz PKgs sliced smoked beef
- 6 tbsp butter or margarine
- 7 tbsp flour
- 3 cups hot milk
- 1/2 tsp onion powder
- 1/4 tsp pepper

Bake biscuits as directed, while preparing sauce.

Cut beef into narrow strips; set aside. Melt butter in large skillet over low heat. Stir in flour with a fork until well blended. Gradually stir in hot milk. Continue cooking and stirring over medium heat until sauce thickens. Add beef, onion powder and pepper. Cook and stir 2 minutes. If a thinner sauce is desired add more milk.

Separate hot biscuits. Place bottom half on serving plates. Spoon with 1/2 of the creamed beef, dividing evenly. Top with upper half of biscuit. Spoon on remaining creamed beef. Makes 6 servings.

CORN DOGS

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- 3 cups hot water
- 6 hot dogs
- 3/4 cup Ranch House Baking mix
- 1/2 cup yellow cornmeal
- 1/2 tsp sugar
- 1/8 tsp salt
- 1/2 cup plus 1/2 tbs milk
- 1 egg, beaten
- 6 wooden skewers
- cooking oil

Bring hot water to boiling in medium saucepan. Add hot dogs. Bring water to boiling again then immediately remove saucepan from heat. Cover; let stand 20 minutes.

Combine baking mix, cornmeal, sugar and salt in small bowl. Add milk and egg. Stir with beaters to dampen, beat at medium speed 20 seconds. Scrape bowl with a rubber spatula, stir 10 turns. Transfer batter to a tall glass, such as used for iced tea. Let stand 10 minutes.

Pour cooking oil into electric skillet or large frying pan until oil reaches half way up sides of pan. Heat to 425°. Remove hot dogs from water. Dry thoroughly with paper towels. Insert skewers in one end, leaving 1 1/2 inches protruding to use as a handle. Dip hot dogs into batter then quickly transfer to hot oil. Fry until lightly browned, about 1 minute. Turn with tongs; fry until lightly browned, about 1 minute. Remove with tongs to a paper towel lined baking sheet to drain. makes 6 servings.

FLORENTINE MEATBALLS AND DUMPLINGS

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MEATBALLS

1 egg

1 1/2 lbs lean ground beef

1/2 cup chopped onion

1/2 cup tomato soup, undiluted

1/4 cup crocker crumbs

2 Tsp Prime Choice sauce

1/2 Tsp each salt, garlic salt, ground coriander
and Worcestershire sauce

1/4 Tsp pepper

1 Tbsp olive oil for frying

1 qt commercial Italian sauce

FLORENTINE DUMPLINGS; recipe follows

MEATBALLS: Beat egg in medium bowl. Add remaining ingredients; stir until well mixed. Shape into 10 meatballs. Heat Dutch oven over medium heat. Add olive oil. Fry meatballs until well browned on both sides. Add Italian sauce. Bring to boiling, cover, then lower heat until mixture is simmering. Cook 25 minutes. Pipe a tablespoon into hot sauce, then into dumpling dough. Scoop up heaping spoonfuls, drop on top of meatballs in 5 equal portions. Cook dumplings, uncovered,

8 minutes. Cover, cook 8 minutes longer.
makes 5 servings.

FLORENTINE DUMPLINGS: Place 2 cups
Ranch House Baking mix, 3 Tablespoons
grated Parmesan cheese, $\frac{1}{4}$ Teaspoon basil, crumbled,
and $\frac{1}{8}$ Teaspoon oregano, crumbled, into medium
bowl. Beat 1 egg in a small bowl; blend
in $\frac{1}{2}$ cup buttermilk. Add to baking mix,
stir quickly with a fork until a soft
drop dough forms; let stand 5 minutes.