

# CHILI AND TACOTILLAS

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## CHILI

- 1 tbsp olive oil
- 2 lbs lean ground beef
- 1 1/2 cups chopped onions
- 1 16-oz can stewed tomatoes
- 1 8-oz can tomato sauce
- 1 6-oz can tomato paste
- 1 4-oz can chopped green chilies
- 1/4 cup chili powder
- 1 tbsp Worcestershire sauce
- 2 tsp instant beef bouillon granules
- 1 1/2 tsp Old Boy seasoning and Tabasco sauce
- 1 tsp each cumin powder and ground coriander
- 3/4 tsp each garlic powder, seasoned salt, oregano leaves, crumbled, and paprika
- 1/2 cup each beer and water
- 1 small bay leaf

## TACOTILLAS

- 1 1/2 cups Ranch House Baking mix
- 1 tsp chili powder
- 1/4 tsp each Old Boy seasoning and cumin powder
- 1/8 tsp garlic salt
- 2 tbsp vegetable shortening
- 1 tsp active dry yeast
- 1/2 tsp sugar
- 1/4 cup warm water
- 1 tbsp evaporated milk
- cooking oil for frying

**CHILI:** Fry ground beef in olive oil in Dutch oven over medium to high heat until red color leaves meat, breaking up chunks as it cooks. Spoon off fat. Push meat to one side of pot. Add onions. Fry over low heat until pale golden and tender, about 10 minutes, stirring occasionally. Stir onions into meat. Continue cooking 5 minutes, stirring occasionally. Stir in remaining ingredients. Bring to boiling then lower heat until chili is simmering. Cover. Cook 1 1/2 hours, stirring frequently to prevent scorching. While chili is cooking prepare Tacotillas.

**TACOTILLAS:** Place baking mix into small bowl; stir in spices. Cut in shortening with a pastry blender until coarse particle form; set aside.

Combine yeast, sugar and warm water in a 1-cup measure; let stand until bubbly, 5 to 10 minutes. Add to 42' baking mix along with the evaporated milk. Stir with a spoon until dough leaves the sides of bowl. Continue stirring 2 minutes. Divide into 4 equal portions, using a slightly rounded  $1\frac{1}{4}$  cup measure for each tostilla. Flatten into 3-inch rounds on a piece of waxed paper.

Place into a small waxed paper lined baking pan. Cover with waxed paper. Quick chill in freezer 20 minutes or until firm enough to roll out. Place rounds on a floured surface, one at a time. Lightly coat with flour. Roll out with a floured rolling pin to a  $6\frac{1}{2}$ -inch circle. Fry in 1 teaspoon cooking oil in 7-inch skillet over medium heat until golden brown, about 2 to 3 minutes. Turn, fry until golden, about 2 minutes. Remove to center of a 24-inch length of foil. Fry remaining tostillas, using 1 teaspoon oil for each. Stack, then wrap in foil. Dampen 3 paper towels, then place on the bottom of a baking pan. Place package of tostillas on the damp towels. Keep warm in  $180^{\circ}$  oven until serving time. Serve with the chili. makes 4 servings.

NOTE: Canned Mexican style beans may be added to the chili if desired. Use one 15-oz can of beans for 2 cups chili.