

the
CHILI
maestro's
TOP SECRET
Seasoning
MIX

a recipe from Tonya Sheppard
*Galveston, TX


- 4 T. chili powder
- 2-½ t. dried coriander
- 2-½ t. dried cumin
- 2 t. garlic powder
- 1 t. dried oregano
- cayenne pepper to taste

*
Blend all ingredients together;
store in airtight container
until ready to use. Makes
about 20 t. seasoning. Give
with the following recipe →

Chili is not
so much food
as a state of
mind. Addictions
to it are formed
early in life and
the victims
never
recover.

- MARGARET
COUSINS



TOP SECRET CHILI 

- | | |
|---------------------------|--|
| 1 LB. GROUND BEEF | 28-OZ. CAN DICED TOMATOES |
| ½ C. ONION, CHOPPED | 6-OZ. CAN TOMATO PASTE |
| ½ t. GARLIC POWDER | 1-½ C. WATER |
| 16-OZ. CAN PINTO BEANS | 2 TO 3 t. TOP SECRET CHILI SEASONING MIX |
| 15-½ OZ. CAN KIDNEY BEANS | |

*
In a skillet, brown ground beef and onion until beef is
thoroughly cooked. Stir in remaining ingredients and simmer
20 minutes or until heated through.

* FUN
IDEA!



Pack your top secret chili seasoning mix in
plastic zipper-top bags. Now go to the office
supply or paper store and get some large
envelopes → black or manila would be
good. Slip a pack of seasoning mix inside
with the chili recipe... then on the outside
of the envelope, give a type-written
letter that says:



Dear Agent _____,
Your mission, should you decide
to accept it, is to open this
envelope and find inside a
packet of TOP SECRET CHILI
SEASONING. Your assignment
includes cooking a batch of
chili with it. Approach your local
grocery, purchase the recipe
ingredients and proceed with
caution. Should you experience
heartburn from excess
consumption, a note
will be made in your
file. This will
self-destruct.