

YANKEE CHILI

1½ lb. ground beef	1 soup can water
1 c. chopped onions	2-15½ oz. cans kidney beans, drained
2 med. cloves garlic, minced	3 c. cooked elbow macaroni
1-10½ oz. can condensed beef broth	3 Tbsp. chili powder
2-10¾ oz. cans condensed tomato soup	2 Tbsp. vinegar
spicy chili seasoning mix:	
4 Tbsp. chili powder	1½ tsp. garlic powder
2½ tsp. ground coriander	1 tsp. oregano
2½ tsp. ground cumin	½ tsp. red pepper

In a large saucepan, brown the beef and cook onions and garlic until tender. Add the remaining ingredients. Simmer 30 minutes, stirring occasionally. Spicy chili seasoning mix: Mix the ingredients and store in a container until ready to use. This can be substituted in soup instead of the garlic and chili powder called for in the recipe. Yield: 10-12 servings.

PERRY (LIZZIE ANN) RABER

ASPARAGUS HOT DISH

½ c. butter	1 c. cooked asparagus
1 c. colby cheese	1 can cream of chicken soup
4 c. soft bread cubes	½ c. milk
2 c. diced chicken	

Melt the butter and pour over cubed bread and cheese. Put half of the mixture into a buttered casserole. Put drained asparagus on top of the bread mixture; put chicken on top of the asparagus. Mix a can of soup with milk and pour over the chicken. Add the remaining bread mixture on top. Bake at 350° for 1 hour. Do not cover. Note: If you don't have cream of chicken soup, make about that amount of gravy with chicken broth. Same great taste. Yield: 6 servings.

RACHEL BONTRAGER



From the Cookbook:
"Montana Homestyle Cooking"
A collection of around 500 recipes shared by the Whitehall Amish Community
Compiled by Levi & Rachel Bontrager
Published by Carlisle Printing