

Southern Spice Girl Chili

By "The White Hot Chili Peppers"
Hannah Crawford-Stewart and Kaylee Lindgren
Tremont 4-H Club

Winner, Chili Cook-Off

1 pound lean ground beef
1 pound ground sausage
2 large onions, finely minced, about 2 cups
1 teaspoon garlic powder
1-1/2 teaspoons salt
3 tablespoons Paula Deen's Southern Chili Spice or 3 tablespoons chili powder
1-1/2 teaspoons dried oregano
1 teaspoon sugar
One 10-1/2 ounce-can condensed French onion soup
1 tablespoon all-purpose flour
One 28-ounce can tomatoes, chopped, with juice
Two 16-ounce cans kidney beans, drained
Toppings:
Crushed corn chips, sour cream, shredded cheddar cheese and diced onions

Brown the meat and 1-1/2 cups of the onions in a large skillet. Drain off the pan drippings.

Add the garlic powder, salt, chili powder, oregano, sugar, soup and flour. Mix well. Simmer for 1 hour, covered, stirring occasionally.

Add the tomatoes and beans, stir, and simmer, covered, for 20 minutes longer.

Serve immediately.

Serves 4 to 6.

The 4-H adaptation includes crushed corn chips, sour cream, shredded cheddar cheese and diced onions as condiments. Paula Deen loves Frito's corn chips layered at the bottom of her bowl of chili, when she appeared on a recent Rosie O'Donnell show and revealed her corn-chip-at-the-bottom preference. Rosie replied: "Oh, my God, I love you, Paula Deen. Can I come home with you?"