

## **RECIPES USING ALBERT AGNOR'S CHILI MIX**

### **TACOS**

1 lb ground beef  
Brown in skillet. Drain. Add:  
2 Tbsp Chili Mix  
1 C water

Simmer for 5 minutes.  
Spoon into taco shells. Add  
Grated cheese, lettuce and  
chopped tomatoes.

### **MEATLOAF**

2 lbs ground beef or pork      2 eggs  
2 C cracker crumbs      4 Tbsp Chili Mix  
1 – 8 oz can tomato sauce      salt & pepper

Combine all ingredients, mix with hands or  
heavy spoon. Shape into loaves. Bake 1 hour  
in loaf pans at 350 degree oven.

### **PASTA & CHILI SAUCE**

2 Tbsp Chili Mix  
1 – 1 lb can tomato sauce  
1 can water  
½ lb ground beef, browned

Combine in skillet and simmer.  
Pour over cooked pasta.

### **CHILI CHICKEN LEGS**

½ pkg Chili Mix      6 chicken pieces

Place Chili mix in shallow bowl and dredge chicken  
pieces with mix. Coat well. Cook in casserole dish for 1  
hour at 350 degree oven.

### **COCKTAIL MEATBALLS**

2 Tbsp Chili Mix  
1 lb ground beef  
Combine, and make small balls.  
Brown in skillet and serve with  
above Pasta Sauce recipe in chafing  
dish, or with your favorite spaghetti  
sauce.

### **CHILI BEANS**

Add 3 Tbsp Chili Mix to  
1 lb pinto or red beans, while  
cooking.

### **EASY PARTY DIP**

Mix: 1 c sour cream  
1 Tbsp Chili mix  
Let stand a few hours before  
serving. Serve with chips.

### **CHILI-CHEESE DIP**

1 qt Agnor Chili, prepared as  
instructed on Chili Mix pkg.  
Add: ½ lb grated cheddar cheese

Heat together in chafing dish.  
Serve with chips.

### **THE OL AG'S FAVORITE**

1 bowl of Agnor chili  
1 cup corn chips (Fritos)  
½ c grated cheddar cheese

Place chips & cheese in bowl.  
Cover with chili, and enjoy!

### **CHILI WITCH :**

Make your own favorite cornbread, or do this:

1.5 c yellow cornmeal    2 Tbsp flour  
1 tsp salt                    1 Tbsp baking powder  
1 tsp soda    2 eggs    1.5 c buttermilk  
½ c bacon drippings

Mix all dry ingredients in large bowl. Add eggs.  
Add buttermilk, stir well. Heat bacon drippings in  
Black skillet or baking pan in 375 degree oven until hot.  
Pour half of the drippings into batter, stir. Pour batter into  
Hot pan. Place in oven. Bake for 25-30 minutes.

(Options: you can add to batter if desired: 1 small can corn,  
2 chopped jalapenos, grated cheddar cheese, ½ c chopped onion.)

Slice cornbread in wedges. Place in large bowl.  
Ladle hot Agnor chili over cornbread.  
Top with grated cheddar cheese.  
Serve with green salad for full meal.