

If you weren't able to attend the Seasons of Taste Traveling School, you certainly missed a treat. Several local County Extension Agents – Family & Consumer Sciences recently came together and presented a program highlighting many Fall and Holiday recipes. Along with the cooking demonstrations, we also displayed the food on tablescapes to match our respective holiday. Some great ideas were presented to over 140 people between our two classes. Over the next few weeks I will be sharing some of the outstanding recipes that our agents brought to this program. Shelia Lewis, County Extension Agent – FCS from Smith County brought several wonderful ideas and recipes for Tailgating and Super Bowl parties. I would like to share a couple of her recipes that are sure to be a hit with your friends as you cheer on your favorite team!

Smith County Extension Favorite Chili

- 2 lbs. ground chuck, browned
- 3 Tbsp. chili powder
- 1 tsp. ground cumin
- 2 Tbsp. flour
- 1 – 14 oz. can tomato juice
- 1 – 15 oz. can tomato sauce
- 14 oz. water
- 1 Tbsp. beef bouillon (optional)

Mix all ingredients together and simmer for 1 hour.

Get Creative With These Ideas

Chili Dogs on a Bun

Try this idea for a hot dog with chili in a thermos. Tie a 12-inch length of fishing line or dental floss around a cooked hot dog. While it is still warm lower the hot dog into a thermos with the string hanging out the top. Pour chili around the hot dogs and cap the thermos. Use the end of the string or floss to pull the hot dog from the chili and put it into a bun. Remove the string or floss and spoon the chili onto the bun for a delicious chili dog. Top with cheese, onions, or relish for an added treat!

Hot Chili Chips In A Bag

Open an individual bag of corn chips from the top. Spoon hot chili from a thermos over the chips and top with grated cheese. Bring along a plastic spoon and enjoy!

Steak Caesar Wrap

- 1 lb. sirloin steak
- Course ground black pepper
- 1 bag Caesar Salad with Light Caesar Dressing (discard croutons)
- Shredded Parmesan cheese
- 4 large (10 inch) flour tortillas

Rub sirloin with black pepper and grill over hot coals to desired doneness; slice into thin strips. In a bowl, toss salad with dressing. Layer salad, steak, and shredded Parmesan cheese into center of tortilla. Roll up bottom, then sides of tortilla and secure with a toothpick.

Next week look for some ideas for Harvest Treats for your Fall get-togethers!