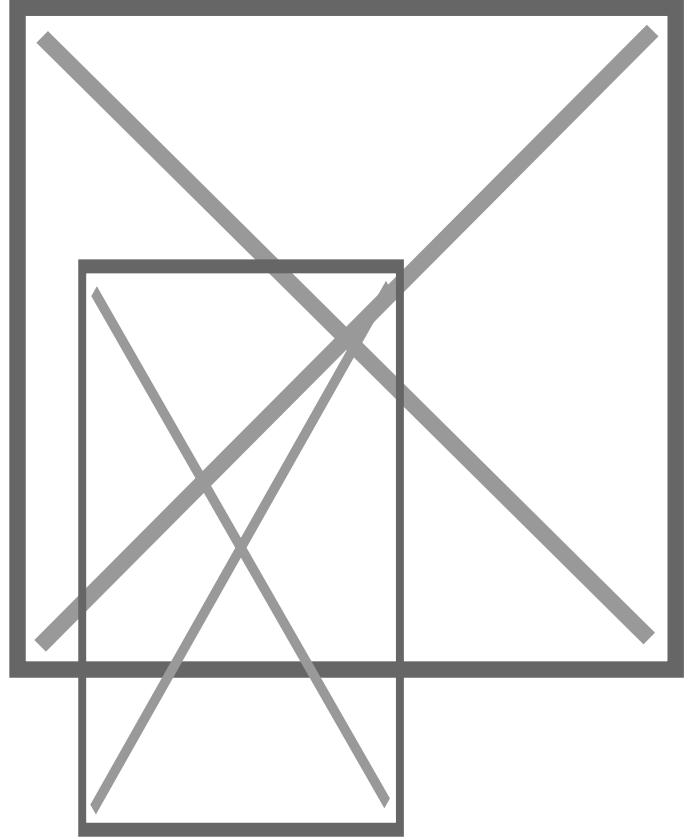


## Del Oro hosts chili cook-off

**Boys' hostel at Nagercoil, India Southeast Territory, will benefit.**

by *HEATHER BROOKS* –



Residents of the boys' hostel at Nagercoli, India are the beneficiaries of a recent chili cook-off hosted by Del Oro DHQ.

Ladles were flying and the mitts were off as Del Oro divisional headquarters hosted a chili cook-off to benefit the division's partner territory, India South East.

Four employees bravely entered their recipes. Along with the food, the event featured a silent auction.

Yvonne Wrobel, donor management director, won the "golden" ladle for the best chili recipe.

Monies raised at the event will benefit the residents of the boys' hostel at Nagercoli, India.

Winning recipe by: Yvonne Wrobel

Not-So-Heavenly Chili:  
2 lbs lean ground beef

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- 1 lb hot pork sausage
- 1 lb longaniza (Mexican sausage)
- 1 large can (46 oz) tomato juice
- 1 large can diced tomatoes with juice
- 1 tbs beef base
- 2 tbs olive oil
- 1 large red onion
- 1 red sweet pepper
- 1 orange sweet pepper
- 1 yellow sweet pepper
- 2 jalepenos (seeded) hot
- 2 serrano chilies (seeded) hot
- 2 pods Mexican hot chilies (dried)
- 4 tbs chili powder
- 3 tbs cumin
- 1 tbs paprika
- 1 Tbs salt
- 2 tsp cayenne hot
- 2 tbs Masa Harina

Soak Mexican chili pods in 1 cup of hot water. Brown beef, pork and longaniza (casing removed). Drain. While that is draining, soften diced onion and sweet peppers in olive oil over medium heat. Add meat, tomato juice, tomatoes and beef base. Add finely diced hot chilies, water from Mexican chilies (strained) and other spices (not cayenne). Simmer on low for 1 hour. Take a couple of spoonfuls of the juices and mix with the Masa Harina. Add to pot. Stir to thicken. Simmer 1 hour. Add cayenne to taste.