

Laredo Beef Chili

- 1 Beef Full Cut Round Steak
- 2 tablespoons oil
- 1 large onion, chopped
- 1 green pepper, chopped
- 2 cloves garlic, minced
- 2 cans (16 oz.) whole tomatoes, drained and chopped
- 1 can (16 oz.) tomato sauce
- 4 teaspoons chili powder
- 2 teaspoons salt
- 1 teaspoon crushed red pepper
- 1 teaspoon oregano
- 1 teaspoon cumin
- 1 can (16 oz.) pinto beans, drained

Cut round steak into 1/2-inch cubes. In Dutch oven brown meat, onion, green pepper, and garlic in oil. Add tomatoes, tomato sauce, chili powder, salt, red pepper, oregano and cumin. Cover and simmer 1 1/2 hours. Add pinto beans. Simmer uncovered 1 hour or until steak is tender and sauce is thick. Makes 6 servings.



Pork chops with glazed carrots and stuffing muffins.

Satisfying winter oven meal

Two hearty recipes showcase the robust flavors of winter — Pork Chops with Glazed Carrots and Savory Stuffing Muffins. Now, in the season of frosty mornings and crisp, clear days, is the time to explore the great-tasting goodness and convenience of winter oven meals. This colorful entree bakes while you spend time with the family. And, as the carrots bake together with the pork chops, slide a tin of muffins, made with stuffing, into the oven. Busy cooks won't overlook these wonderful ideas because this meal is ready for serving in 35 minutes! A crisp green salad is all you need to complete this delicious supper.

Family-style oven baked meals have always been considered unpretentious, simple food. In keeping with this character, both of these recipes are quick and easy to prepare. It is sometimes wise to remember that truly good food is not measured by complexity. These recipes show that simple can be splendid.

PORK CHOPS WITH GLAZED CARROTS

- 2 tablespoons butter or margarine
- 2 tablespoons brown sugar
- 2 cups sliced carrots
- 3 tablespoons spicy brown mustard
- 6 to 8 pork chops, 1/2-inch thick
- 1 envelope seasoned coating mix for pork

Melt butter in 15x10x1-inch pan in oven. Add brown sugar and carrots and stir to coat carrots. Spread mustard on both sides of pork chops, then coat with seasoned coating mix as directed on package. Place chops in pan with carrots and bake at 425 deg. for 35 minutes. ALWAYS COOK PORK THOROUGHLY. Makes 4 servings.

SAVORY STUFFING MUFFINS

- 1 cup very hot water
- 1/4 cup softened butter or margarine
- 1 package (6 oz.) chicken flavor or cornbread stuffing mix
- 1 egg, well beaten
- 1/2 cup milk

Combine water, butter and contents of vegetable seasoning packet in a bowl and stir until butter is melted. Add stuffing crumbs and stir until moistened. Stir in egg and milk and let stand for a few minutes. Let stand for a few minutes. Spoon into well-greased muffin pans and bake at 425 deg. for 20 minutes. Let stand for a few minutes before removing from pan. Makes 6 servings.

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