

CHILLI CHAMPS: The Sweet Heat chilli concocted by Tanners Pub and Grill won first prize in the second annual Acton BIA Winter Carnival chilli cook-off at the Town Hall Centre recently. Judges Gerry Kentner (back left), Lori Geysel and Q107 Classic Rock DJ Ryan Parker of Acton (right), congratulated Tanners owner Andrea Clark, as staffers, Jaime Hill, holding son Ben Rowsell, and Linda Larose cheered her on. – Frances Learment photo

## Here is the awardwinning recipe

*Ingredients:* 5lbs ground beef

- 1 large Spanish onion diced 2.84 1 diced tomato 750 ml kidney beans
- 369 ml tomato paste

Salt and pepper 3 tbsp of maple syrup 3 tbsp of sweet chilli sauce 3 tbsp of chipotle sauce 2 tbsp 3rd degree sauce ½ cup of chilli powder

In large pot brown the beef with the onions.

Drain the fat. Combine all other ingredients and add salt and pepper to taste. Depending on how sweet or hot you like it adjust the sauces and chilli powder.

Simmer for two hours at least. Serve and enjoy.



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Michael Knight, Branch Manager MKnight@prosperityone.ca 350 Queen Street East, Acton 519.853.0911 x 225

Mark Pearce, Branch Manager MPearce@prosperityone.ca 187 Guelph Street, Georgetown 905.877.6926 x 241



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