

THE GREAT CHILI CHALLENGE



STAFF PHOTO/STEVE SOMERVILLE

Judge David Teetzel, editor of the Richmond Hill Liberal and Vaughan Citizen, takes a close look at one of the entries.

Competitor suggests texture of chili is vital to its success

From page 11.

the bite off of it," Mr. Scanlon said.

Edward Allen's Moose Chili called for two pounds of ground moose meat, browned and drained.

Aurora resident Adam Davidge, a York Region police officer with a penchant for cooking, has made chili for four years' worth of Superbowl parties. He includes two tablespoons of honey and one cup of oven-roasted corn rubbed with olive oil and garlic in his recipe Duke's Fusion Chili, which he describes as a traditional recipe with a twist. He also includes four different types of meat — cube steak, ground beef, ground veal and ground pork — and Shiitake mushrooms.

"They (the mushrooms) have a really nice bite," he said.

Armed with silver spoons, judges sniffed the chili, swished it around and sampled it, reaching occasionally for water. Finally, the scores were tallied. The award for best chili went to Michael Burns of Newmarket, who said his recipe was the product of years of experimentation. After tobogganing, his family loves coming home to warm chili, his wife, Moira said. Sons Trevor, 12 and Wesley, 14, like the chili with nacho chips while Moira likes it with garlic bread.

Moira said she likes his chili because it is moist.

"It is nice and juicy. It has a nice sauce with it," Mrs. Burns said.

But Mr. Burns insists it is his combination of flavours that makes it so good.

"A lot of people tend to make one flavour predominant. You're better off to pick a little bit of each to make a balanced flavour."

He does not use much chili powder but rather makes his own mix using jalapeno and serrano peppers.

Newmarket's Mike Scanlon won second place for his chili, a recipe he came up with the night before entries were due, based on spices and ingredients he likes.

The secret to his chili is he runs spicy ingredients through a food processor to spread them evenly throughout the dish, he said.

"It is warm, not hot and (has) no real taste surprises."

Thornhill resident Lesley Golkin won third place for her Pick Me Chili, a vegetarian recipe she has been making since becoming a vegetarian as a teenager.

"Fifteen years later, it has been enjoyed by the most passionate carnivores and the strictest of vegans. My husband even enjoys eating the leftovers for breakfast," Mrs. Golkin wrote

in her entry.

Competitors had different reasons for enjoying chili making. Stouffville resident Karen Regan started making chili to convince her husband a meal could be made in one pot instead of many. She likes making the meal because it is a warm dish for her two sons and husband to eat after playing hockey in the yard.

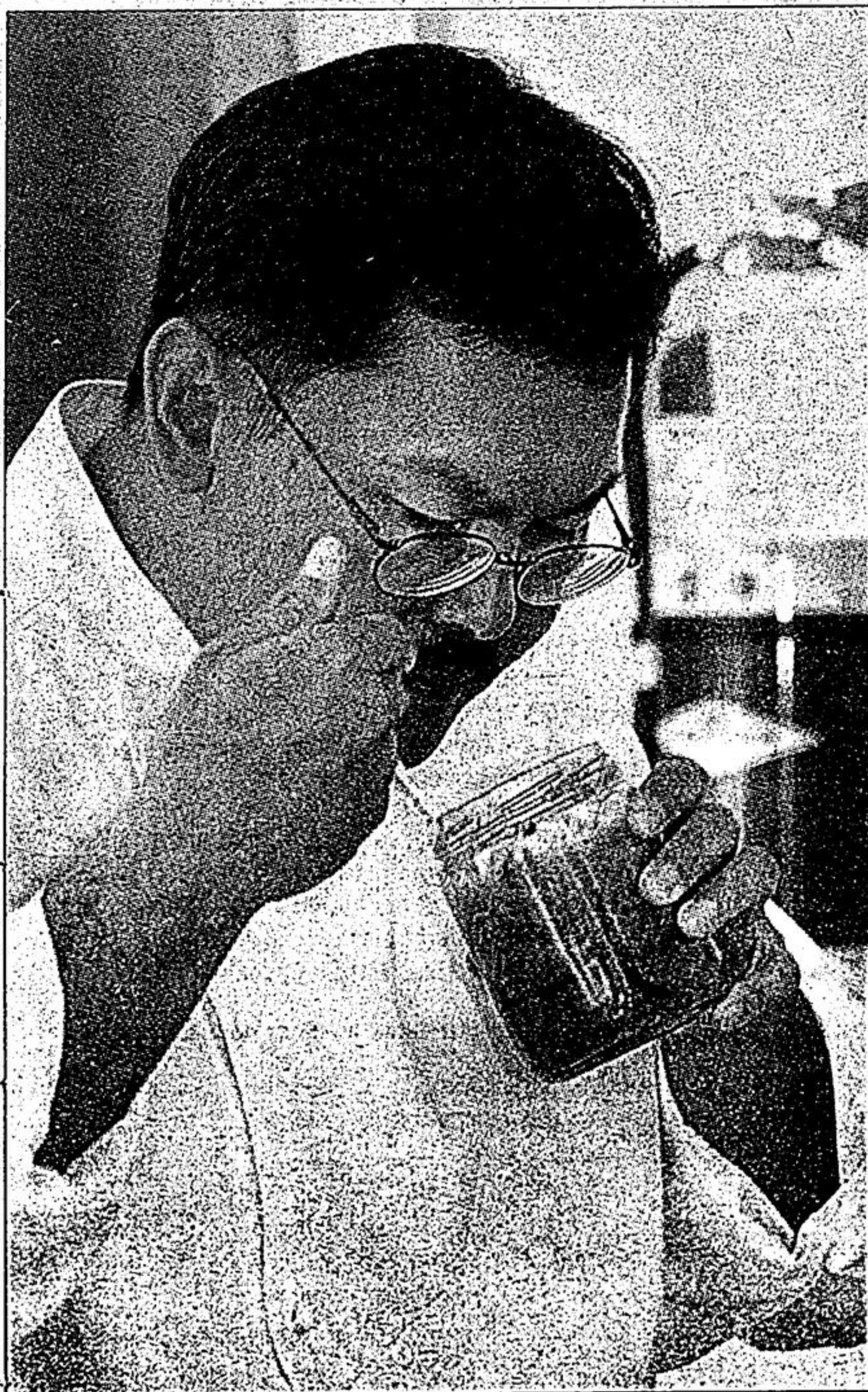
Mrs. Regan believes texture is vital.

"I think (chili) should be thick. I don't think it should be runny."

She never used to make chili because no one in the family liked kidney beans. She finally found a solution however, when she began using pork and beans instead of kidney beans.

First prize was a cast iron pot worth \$400 filled with cooking-ware goodies from A Well-Tooled Kitchen, second prize was a dinner for two at Baton Rouge restaurant in Vaughan and third prize was two cooking lessons at The Richmond Hill Culinary Arts Centre.

The judges were Frederick Oh, program director at the centre, Lois Gilbert, owner of A Well-Tooled Kitchen, David Teetzel, editor of The Vaughan Citizen and The Richmond Hill Liberal and Jim Mason, editor of The Markham Economist & Sun and The Stouffville Tribune and The Stouffville Sun.



STAFF PHOTO/STEVE SOMERVILLE

THE NOSE KNOWS

Judge Frederick Oh of the Richmond Hill Culinary Arts Centre uses his olfactory senses with this entry. Mr. Oh hosted the event at his cooking centre.

Mike Scanlon's award-winning chili includes a square of semi-sweet chocolate to even out the heat.

Warm up Chili

Ingredients:

15 ml (1 tbsp) olive oil

4 finely diced cooking onions

45 ml (3 tbsp) crushed garlic

1 kg ground veal

5 ml (1 tsp) salt

796 ml diced tomatoes

796 ml crushed tomatoes

2 540-ml red kidney beans

45 ml (3 tbsp) Frank's Red Hot sauce

750 ml hot pepper rings

2 carrots shredded

250 mg whole kernel corn (frozen)

1 diced green pepper

1 diced yellow pepper

15 ml (1 tbsp) chili powder

300 g shredded marble cheese

1 sq. of semi-sweet chocolate

Method:

In a hot frying pan, warm up olive oil, then add

onions and garlic.

Stir frequently and cook till onions are translucent. At the same time, in a large saucepan on low heat, add the crushed tomatoes, diced tomatoes, Frank's Red Hot Sauce, chili powder, hot pepper rings, kernel corn, shredded carrots, green and yellow peppers. When onions are cooked, add mix to saucepan and cover.

In a frying pan, brown ground veal. Sprinkle the salt on the veal as it cooks. When veal is browned, drain veal well then add it to mixture in large saucepan. Add cheese and cook on low heat for at least one hour.

With most chilies, it seems the longer you cook it, the better it blends together. Smelling it through the house as it cooks all day does add to the anticipation of actually eating it.

York Region
Bridal Show
SEPTEMBER 29, 2002
Cardinal Golf Club
Hwy 9, Newmarket • 10am-4pm

WIN An Air Canada Vacation "All Inclusive" Holiday at Super Club Breezer Bahamas (Departure taxes extra)

Complimentary Wedding Belles & Today's Bride Magazines (while supplies last)

Admission \$5.00
One-Stop Shopping

Courtesy of Travel 3000 Inc.
1-888-495-3333
Presented by:

AREA PRODUCTIONS Inc.
Toll Free: (877) 803-2121 (705) 436-5066
E-mail: shows@arcproductions.com
Co-sponsored by the Era-Banner

...for all your bridal needs!

Breast Enlargement Seminar
★ Return to Normal Activities in 24 Hours! ★
Sheraton Parkway, 600 Highway 7 East
Richmond Hill, FREE Parking & Refreshments
Wednesday, September 25th 7:30pm-9:30pm

NOW AVAILABLE
NEW! Spectrum Expandable Implants
NEW! Gel Implants That Look and Feel More Natural

Very Competitive Fees
Complimentary Consultation

Financing Available

BOTOX
REVIDERM
ARTECOLL
RESTYLANE

Cosmetic and Plastic Surgeon
Breast Enlargement and Laser Clinic

Limited Seating, Please R.S.V.P.
800-390-5611