

RED ONION CHILI

4 large red onions
Olive oil
1 small red bell pepper, finely diced
2 T. diced pickled jalapeno peppers
1 tsp. chili powder
1/4 tsp. cumin
1/4 tsp. paprika
1 tsp. dried oregano
1-1/2 tsp. brown sugar
2 cloves garlic, minced
2 c. ground beef
14 oz. can diced tomatoes
Salt and pepper to taste
1 c. shredded cheddar cheese

Preheat oven to 425 degrees.

Trim the ends and peel away dry skin of the onion. Use a melon baller to hollow out each onion, leaving 1/3 inch of flesh all around. Finely dice 1 cup of the removed onion. Save remainder for another use.

Spray inside and outside with cooking oil. Or, brush with olive oil.

In a skillet, heat 2 tablespoons olive oil and sauté the diced onion, red and jalapeno peppers until tender.

Add the chili powder, cumin, paprika, oregano and brown sugar. Cook 3 minutes, stirring constantly. Add the garlic and cook an additional minute.

Add beef and tomatoes and cook, stirring occasionally. Remove from heat and season with salt and pepper.

Spoon chili into each onion so that it mounds gently over the top. Arrange onions on a small, rimmed baking sheet and bake for 25 minutes.

Remove from oven and top with 1/4 cup cheese. Return to oven and cook another 5 minutes, or until cheese is melted and slightly browned.

WHITE CHILI

1 T. olive oil
1 lb. boneless chicken breast, cubed
1/4 c. chopped onion
1 c. chicken broth
1 (4 oz.) can chopped green chiles
1 (19 oz.) can white beans
1 tsp. garlic powder
1/4 tsp. red pepper
2 tsp. Italian seasoning
Monterey Jack cheese
Sliced green onions

Heat olive oil. Add chicken and cook four to five minutes. Remove chicken. Add onion; stir in broth, chiles and spices. Simmer 30 minutes. Stir in chicken and beans. Simmer 10 minutes.

Top chili with shredded Monterey Jack cheese and sliced green onions before serving.

BACON CORN SOUP

4 bacon strips
1 chopped onion
2 c. water
1-1/2 c. diced, peeled potatoes
1 tsp. chicken bouillon granules
1/4 c. all-purpose flour
1 c. half & half cream
2 c. milk, divided
1 package (16 oz.) frozen corn
8 oz. Velveeta, cubed
Salt & pepper to taste

In a large saucepan, cook bacon until crisp. Remove bacon; crumble and set aside. Sauté onions in the drippings until tender. Add water, potatoes and bouillon; cover and simmer until potatoes are tender. In a small bowl, combine flour and 1/4 cup milk until smooth. Add flour mixture, cream, corn and remaining milk to the soup and bring to a boil. Cook and stir for 2-3 minutes or until thickened. Reduce heat; add cheese and bacon. Cook and stir until cheese is melted. Season with salt and pepper. Makes 6-8 servings or about 2 quarts.

TACO SOUP

2 pounds ground beef
2 c. diced onions
1 (15-1/2 oz.) can pinto beans
1 (15-1/2 oz.) can great northern beans
1 (15-1/2 oz.) can black beans
1 (15-1/4 oz.) can whole kernel corn, drained
1 (14-1/2 oz.) can mexican-style stewed tomatoes
1 (14-1/2 oz.) can diced tomatoes
1 (14-1/2 oz.) can medium Rotel tomatoes
2 (4-1/2 oz.) cans diced green chiles
1 (4.6 oz.) can black olives, drained and sliced, optional
1 (1-1/4 oz.) package taco seasoning mix
1 (1 oz.) package ranch salad dressing mix
Tortilla chips, for serving

Recommended garnishes:

Sour cream
Grated cheese
Chopped green onions
Sliced jalapenos

Brown the beef and onions in a large skillet. While this is cooking, in a large pot dump the beans, corn, tomatoes, green chiles, olives, taco seasoning and ranch dressing mix. Drain excess fat from the browned beef and onions and add to the pot. Simmer over low heat for about 1 hour on the stove. Place a few tortilla chips in the bottom of each bowl and ladle soup over them. Top with sour cream, cheese, green onions and jalapenos.