

WORLD FAMOUS BADEN POWELL CHILI

INGREDIENTS:

2-½ lb. Ground Beef
2 - 15oz. Cans Tomato Sauce
2 - 15 oz. Cans Kidney beans – Drained
1 Medium Onion – Chopped
1 Green Pepper – Chopped
2 pkgs. Chili Seasoning
2 TBS. Olive Oil
2 - 8oz. Pkgs. Cornbread Mix
2 Eggs
1 Cup Milk
1 Large Zip Lock bag

INSTRUCTIONS:

Heat 12" Dutch oven over a bed of coals
Pour olive oil into oven
Add pepper and onion, sauté
Add ground beef and brown meat
Add tomato sauce, drained beans, and chili seasoning
Stir thoroughly
Cook for 20 – 30 minutes

While chili is cooking:

Crack eggs into the zip lock bag
Add cornbread mix and milk

Close bag, letting out the air so the bag won't burst. Knead bag. **Make sure the bag is sealed closed!!**

When the cornbread is thoroughly mixed and the chili is almost done, tear off a corner of the zip lock bag and pour the mixture over the chili in a spiral pattern.

NOTE: DO NOT STIR THE CORNBREAD INTO THE CHILI!!

Place lid back on the Dutch oven and place 12 – 16 hot coals on lid to bake cornbread.
Cook until the cornbread is lightly browned.

Serves 8.

By Phyllis Oakes