

ST. MICHAEL ANTIOCHIAN
ORTHODOX CHURCH
OF THE SAN FERNANDO VALLEY

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The **results** from the *Chili Cook off* and *Backgammon Tournament* are in. The event took place on October 21. Hot dogs were served inside while the Teens were out in the parking lot washing cars. They raised \$175 and will use the proceeds to buy needed books for a local library. The *Skaff's (Carrie & Emile)* relished a clean sweep victory. Carrie's chili recipe won first prize while Emile defended his title as last year's backgammon champion to once again win this year's tournament. *Michael Simon* and *Robert Abraham* won 2nd & 3rd place spots, respectively, in the chili cook off. There were a total of nine contestants who prepared the chili. Thanks to *Rima Hage* for organizing the event.

Recipe of the Month

This recipe is the same one used by this year's chili cook off winner, Carrie Skaff. Congratulations!

Modified "Wendy's" Style Chili

2 lbs. Ground beef
1 (29 oz.) can tomato sauce, and 1 tsp. chili powder
1 (29 oz.) can kidney beans (with liquid)
1 (29 oz.) can pinto beans (with liquid)
1 medium onion, diced
1 (8 oz.) can diced green chilies
1 (8 oz.) can diced tomatoes, Rotel Milder
¼ cup diced celery (1 stalk)
3 medium tomatoes, chopped
2 tsp. cumin powder
3 Tbsp. Chili powder
1 ½ tsp. black pepper
2 tsp. salt
2 cups water

Brown ground beef in a skillet over medium heat; drain off fat. Using a fork, crumble beef into pea-size pieces. In a large pot, combine beef and all remaining ingredients and heat to simmering over low heat. Cook for 2-3 hours, stirring every 15 minutes.

Serve topped with chopped onion and shredded Cheddar cheese, if desired.

Makes 12 servings.

