

ONE DAY AT A TIME

JACK'S CHILI

IN A LARGE FRYING PAN SMASH OUT 2 LBS. OF REGULAR GROUND BEEF, TOP WELL WITH WORCESTERSHIRE SAUCE, A TABLESPOON OF GARLIC SALT, AND A TEASPOONFUL OF BLACK PEPPER AND SAUTE SLOWLY FOR AWHILE. WHEN READY TO TURN OVER, SPRINKLE AT LEAST 1 TABLESPOON OF CRUSHED RED PEPPER OVER THE MEAT AND TURN OVER AND BREAK UP COMPLETELY WITH A SPATULA AND KEEP SAUTEING UNTIL COMPLETELY HOT. THEN ADD 1 CAN OF TOMATO SAUCE AND SIMMER MORE. IN A LARGE DUTCH OVEN POT PUT 4 CANS OF GOOD QUALITY LIGHT RED KIDNEY BEANS. 1 OF THE CANS MASH AND SQUEEZE THE BEANS IN YOUR HAND TO BLEND THE FLAVOR. CHOP UP 2 GREEN PEPPERS AND 2 LARGE ONIONS AND ADD TO POT AND PUT ON LOW TO START COOKING. ADD 1 OR 2 TABLESPOONS OF TABASCO SAUCE TO POT. AFTER SIMMERING FOR 2 HOURS ADD 1 CAN OF TOMATO SAUCE ABOUT 16 OZ. AND KEEP SIMMERING ON MEDIUM HEAT. TIME TO ADD JALAPENO PEPPERS IF U CAN HANDLE THEM. WHEN YOUR READY DUMP THE ENTIRE FRYING PAN INTO THE BEANS AND SIMMER TIL READY

I WAS TAUGHT TO COOK AT A VERY EARLY AGE. I LIVED UP OVER A RESTAURANT AND LOUNGE OWNED BY MY UNCLE AL, WHO WAS MY FATHERS BROTHER. MY DAD WAS A BARTENDER FROM PROHIBITION ON. I LEARNED TO MAKE MANY OF THE DAILY SPECIALS PUT OUT BY "OLD ROSE" THE COOK.

LATER ON IN LIFE I TAUGHT 2 WIFE'S TO COOK. AS A REALTOR IN FORT LAUDERDALE, I GOT INTO THE RESTAURANT BUSINESS, AND ALSO HAD A PIZZA AND SUB SHOP. THERE'S A LOT OF DOUGH IN THE PIZZA BUSINESS. WITH MY WIFE PAULA IN FLORIDA WE HAD RESTAURANTS IN FORT LAUDERDALE, BRONSON AND DAVENPORT. I WOULD USUALLY MAKE ALL THE SOUPS FROM SCRATCH, THE PASTA SAUCE, AND THE CHILI. MY WIFE WOULD WORK ON THE DAILY SPECIAL'S AND BAKE GREAT CAKES IT SEEMS I AM STILL COOKING AT TIMES AND WILL SHARE A POT OF FOOD WITH THE GIRLS. IN CARTER HOUSE AND A FEW OTHER FRIENDS. MY 1 OTHER FAVORITE IS POTATO SALAD, AND ITS ALMOST TIME TO START MAKING THAT, DURING THE SUMMER. I SINCERELY HOPE MY RECIPES WILL BE ENJOYED BY ALL WHO MAY TRY THEM.

JACK BRIGGS