



Rockburn Creek Chili

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| 3 lbs ground beef | 1 large onion, chopped |
| 2 cloves garlic, minced | 2 TBSP chili powder |
| 1 tsp. oregano | 2 1 lb. cans tomatoes |
| 1 tsp salt | 1 tsp ground cumin |
| 2 1 lb. cans kidney beans | |

1. In a large Dutch oven, cook meat, onions, and garlic until meat has lost its red color. Stir frequently and drain.
2. Add tomatoes (do not drain) and beans (do not drain).
3. Add remaining ingredients and mix well.
4. Cover and simmer for one hour.
5. Transfer chili to aluminum pan.
6. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.**
7. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8-8:45 a.m. OR 9:50 a.m.-12 p.m. Do not deliver during the worship service. If you need to drop off during the week (M-F, 9am-4pm), please contact Kathy Young at 410-461-7793 PRIOR TO OCT 20 to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm (bonnieleesturm@gmail.com)

ST. JOHN'S EPISCOPAL CHURCH OUTREACH Rockburn Creek Chili

1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until hot throughout.