

Chilidilly Dip

Bonnie Brady - Tulsa, OK

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Servings: 25

*1/2 pound ground beef
1/2 pound ground pork
2 tablespoons oil
3 large green onions, diced
3 cloves garlic, crushed
1 can (16 ounce) tomatoes,
cut up and liquid reserved
3/4 cup pimientos, diced
3/4 cup roasted almonds
3/4 cup seedless white
raisins, 2
2 to 3 chopped jalapeno
peppers
1 can (6 ounce) tomato
paste
2 tablespoons chili powder
2 tablespoons cumino
powder
1 teaspoon oregano powder
or flakes
salt (to taste)
pepper (to taste)*

Preparation Time: 20 minutes

Cook Time: 1 hour

In a skillet, brown the beef and pork with the onions and garlic in two tablespoons of oil. After browning, drain the oil.

Add all of the other ingredients. Simmer over very low heat for one hour.

Add the reserved juice from the tomatoes while cooking.

Serve hot in a chafing dish with tortilla chips.

(You may freeze any leftover dip. Just add a little tomato juice when reheating.)

Per Serving (excluding unknown items): 102 Calories; 8g Fat (71.3% calories from fat); 4g Protein; 3g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 60mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.