



HAPPY NEW YEAR

We are entering 2012 our 20th year in existence with only 4 kitchens left. As I mentioned previously the Spirits group one of our oldest folded recently. This group started out as The Spirit of Women, but changed when men began joining them. The Red Hot Mamas in Cobble Hill made the same transition changing their name to the Red Hot Mamas and Papas, although I quite often refer to them as just The Red Hots to save time and space. Many of our groups have made more drastic name changes quite often after there as been a very pronounced change in membership. The Honeymoon Bay Group which is currently called The Honeymooners has in the past been known as The Mountain Women and The Range Rovers (I'm sure it is in reference to the top of the stove not a group of off-roaders, but you never know). Of the kitchens that are still operating Chili Peppers are the only ones to keep their original name, although they originally wanted to call themselves The Red Hot Chili Peepers, but with the Red Hot Mamas already in existence it was decided that it might be too confusing.

In our next newsletter I will hopefully have information on some of the original kitchens plus others that are no longer with us. I am going to leave you with a recipe that is a favourite of The Chili Peppers and kind of nice after all the ham and turkey from the past few weeks.



TACO CASSEROLE

Serves 12

2 ½ pounds ground beef
2 large onions
4-6 teaspoons chili powder
40 oz. Canned diced tomatoes
(do not drain

4 cups frozen corn
2 - 3 cups grated cheese
10 large flour tortillas

1. Preheat oven to 375F
2. Brown ground beef and add onion to saute. Drain fat.
3. Stir in remainder of ingredients (except tortillas and cheese).
4. Line bottom of pan with a layer of tortillas.
5. Then a layer of meat, then cheese. Repeat ending with a layer of cheese.
6. Bake for 20 minutes uncovered.
7. Serve with salsa, sour cream, and shredded lettuce if desired.