

# CHILI



COOK TIME  
30-60 minutes

TEMPERATURE  
250°- 300°



SERVINGS  
approx. 5 quarts

## Ingredients

- 1/2 C finely chopped onion
- 8 oz beef sausage (cut into small pieces)
- One 30 ½ oz can mild chili beans
- One 15 oz can pinto beans (drained)
- One 15 oz can great northern beans (drained)
- One 14 ½ oz can petite diced tomatoes (drained)
- One 10 ¾ oz can nacho cheese soup

## Steps

In the preheated 5 qt. cast iron Dutch oven brown onions and sausage. Add all beans, tomatoes and cheese soup to the pot. Stir until mixed well. Return the Dutch oven to the fireplace swing arm. Heat the chili with lid on occasionally stirring and adjusting pot over flames to acquire and maintain desired temp until chili is hot. This chili recipe goes so well with our cornbread recipe!

# Notes

- Don't have a swing arm and/ or a fireplace to cook this chili recipe with? Use our Dutch oven in your brick oven using the same recommended temps. (I'm planning a future soup recipe made in the brick oven to show in detail how this is done!)
- For more heat add medium or hot canned chili beans.
- For safety when handling hot heavy cast iron cook ware always use gloves rated for high heat such a Welders gloves.
- Try using a poker stick when moving the swing arm in the fireplace back and forth.
- I cook with the lid on to heat the soup faster and also to help avoid ashes or other debris from finding its way into the pot!

# CORNBREAD



COOK TIME  
25 minutes

TEMPERATURE  
350°



SERVINGS  
approx. 12 wedges

## Ingredients

- 1 1/4 C yellow corn meal
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 C melted butter (1 stick)
- 1/2 C sugar
- 2 eggs
- 1 C buttermilk

## Steps

In a bowl combine flour, corn meal, baking soda and salt. Whisk together to mix thoroughly. In another bowl mix melted butter, sugar, eggs and buttermilk. Add dry ingredients to the wet using a spatula. Mix only until the flour disappears. (should still be lumpy) Pour into heated oiled cornbread pans filling half of each space. Bake in brick oven at 350° for about 25 min. Cornbread is done when golden-brown on edges and toothpick inserted into center of cornbread comes out clean. Let cool. Take out of pan and enjoy plain or with some butter, jam or honey!

## Notes

- I used two 9-inch cast iron cornbread pans with the wedge shapes molded into the pans. You can also use two regular 8- or 9-inch cast-iron pans
- 1 C of whole milk mixed with 1 tsp lemon juice is a good substitute for buttermilk
- I love this recipe because of moistness and hint of sweetness!