

# CABINETS AT DANADA STUDIO WEST



## OUR LATEST EAGLE BROOK KITCHEN REMODEL!!!!

**STUDIO WEST** 321 STEVENS ST. GENEVA, IL  
P: 630.232.9500 F: 630.232.9501 [www.cabinetsatdanada.com](http://www.cabinetsatdanada.com)

**W**e cordially invite you to visit our hidden gem of a kitchen and bath design showroom. From Gourmet kitchens to exquisite baths and beyond. Here you will experience discerning Designers and approachable pricing. We can also fulfill any and all of your remodeling needs.



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### Have a Question...

about your kitchen or bath design project? Simply submit your questions and we will review and answer. Click on the picture below to follow the link.



### RECIPE OF THE MONTH

## HALFTIME CHILI



### Ingredients

- 2 Tbs Olive Oil
- 1-1/2 c Chopped Onions
- 8 Large Garlic Cloves Chopped
- 3Lbs Ground Chuck
- 5 Tbs Chili Powder
- 1 Tbs Ground Cumin
- 1tsp Dried Basil
- 1/2 tsp Oregano
- 1/2 tsp Thyme
- 1- 28oz Can Crushed Tomatoes
- 1- 14oz can low sodium chicken broth
- 1- 12oz can bottle beer
- 1- 6oz can tomato paste
- 1- 16oz can prepared chili beans

### Preparation

Heat oil in heavy large Dutch oven over medium-high heat. Add onions and garlic. Sauté until onions are translucent, about 8 minutes. Add chuck and sauté until brown, breaking up meat with back of spoon, about 5 minutes. Add chili powder, cumin, basil, oregano and thyme. Stir 2 minutes. Mix in crushed tomatoes, chicken broth, beer and tomato paste. Simmer until thickened to desired consistency, stirring occasionally to prevent sticking, about 1 hour 15 minutes. Mix in beans. Simmer 5 minutes. Season to taste with salt and pepper. (Can be prepared 3 days ahead. Refrigerate until cold, then cover. Rewarm over low heat before serving.)

**Bon Appétit** | January 1996