







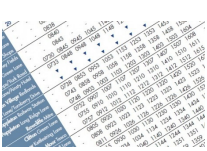

 <p>Wild Chili 1/2 lb. meat, cut in 1/2" cubes 2-3 T. butter 1/2 red or green pepper, diced 1 onion, diced 2 garlic cloves, minced 1 T. oil or 1 can (mined) tomatoes 2 T. ketchup 1 t. salt 2 pts. bottled beans or 2 cans Pinch of oregano 1/2-1/4 t. coriander 1/2 lb. fresh or bottled jalapenos, chopped 1 c. beef broth 1 c. strong coffee Sear meat over high heat in small batches in butter until browned but still pink inside. Set aside. Heat pepper, onion and garlic just until tender. Add remaining ingredients and simmer about 15 minutes to blend flavors. Add more salt than you like to heat and season to taste. Add more water if needed. Serves 4-6.</p>		 <p>jobs</p>		 <p>Microscopic dots on Samsung Galaxy Android phones</p>	
 <p>Phone Book</p>		 <p>"I have a dream..." Martin Luther King, Jr.</p>			
 <p>DAILY NEWS</p>		 <p>Happy Birthday</p>		 <p>Pizza Hut's Menu</p>	
 <p>TIME The Next President</p>					
 <p>Bakery Order Form</p>		