

RANNIE'S CHILI

Here it is, the concoction through which Rannie Marti will live forever. Between the Marti family and the Sauvage family, I can think of 20+ Seattle University grads that grew up on this recipe. Millennia from now, beings in the future will come across this piece of paper, cook up the recipe and realize the amazing world that once was. Civilizations will be built on the harmonious mixture of spaghetti and chili.

INGREDIENTS

3lbs. stew beef, rump
roast or hamburger
(choose stew meat!)

3 32 oz. boxes of
Swanson's beef broth

1/4 to 1/2 cup chili
powder (not hot)

Cornstarch to thicken

Chopped green onions

Parmesan cheese
grated (or Kraft green
shaker)

1 box of spaghetti
noodles

INSTRUCTIONS

1. Cut stew meat (think dice sized cubes or call your butcher to cut it up) or rump roast into small bite-sized pieces or just brown the hamburger.
2. Brown meat pieces and put in a large pot.
3. Add beef broth and chili powder. Simmer on low heat for 1-2 hours.
4. Just before serving, thicken chili with about 3 rounded tablespoons of cornstarch mixed with water so it pours (mix in a glass before pouring in).
5. Cook the spaghetti according to the package.
6. Put a helping of the hot buttery noodles into a bowl and ladle in a couple scoops of "Rannie's Chili".
7. Garnish with lots of chopped green onion and grated parmesan cheese.

Submitted by Josh Marti, '99

