

**Mississippi Mirth: Community Matters – Chili, Cornbread, & Brownies**  
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**Café Deluxe Chili (serves 12-16)**

I came up with this recipe for the Café Deluxe in our early stages of ownership. It is very simple and easily adaptable for large groups.

2 lbs. ground beef  
2 large onions, diced  
2 large green tomatoes  
2-28 oz. cans diced tomatoes  
3 garlic cloves, minced  
2 28 oz. cans beans in chili sauce  
Salt + ground pepper to taste  
Tomato juice (optional)

Brown ground beef and season with salt and pepper (fresh ground if available) to taste. Drain. Place in large pot. Add remaining ingredients. Bring to a boil, reduce heat and simmer for 10 minutes. Use tomato juice to thin out to desired consistency.

Note: As an option I usually add diced canned green chilies, 2-3 small cans, and offer fresh chopped onions and grated cheddar as an optional topping.

**Green Chili Cornbread**

A wonderful accompaniment to chili on those cold winter nights.

1 ½ cups buttermilk  
1 4oz. Can diced green chilies  
2 cloves garlic, minced  
1 large onion, diced  
2 large eggs  
1 cup sharp cheddar cheese, grated  
2 tsp sugar  
1 tbl. baking soda  
1 tsp. baking powder  
1 tsp. salt  
1 cup yellow cornmeal  
1 cup white flour

Preheat oven to 400 degrees. Put buttermilk, chilies, onion, and garlic in saucepan and cook over low heat for 5-6 minutes, stirring often. Let cool for 15 minutes. Beat in eggs and add cheese. Mix together dry ingredients. Fold in wet ingredients and mix with a wooden spoon until blended. Try not to overdo the mixing so the batter stays light. Pour into a greased 1 ½ quart baking dish and bake 40-45 minutes or until golden brown. Test with a toothpick in center of dish. Cornbread is ready when toothpick comes out clean. Enjoy!!

## **Finger Licking Brownies**

½ cup canola oil  
1 cup white sugar  
1 tsp. vanilla extract  
2 eggs  
1/3 cup unsweetened cocoa powder  
¼ tsp. baking powder  
¼ tsp. salt  
½ cup all purpose flour  
½ cup chopped walnuts (optional)

Preheat oven to 350 degrees. Grease a 9X9-inch baking pan.

In a medium size bowl, whisk oil, sugar, and vanilla. Whisk each egg individually into mixture. Whisk together flour, cocoa, baking powder and salt. Stir in walnuts if desired. Use a wooden spoon to fold in wet ingredients. Spread evenly into greased pan. Bake for 20-25 minutes.

Brownies will be done when starting to pull away from pan edges. Let cool on a wire rack. Frost and cut into squares.

### **Frosting**

3 Tbl. Butter  
1 ½ cups powdered sugar  
2 Tbl. Milk  
2 Tbl. Cocoa  
1 tsp. vanilla

Melt butter in small saucepan. Add cocoa and remove from heat. Stir in remaining ingredients until smooth. Spread over brownies.