

# THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

## Chili for a Crowd

Gifted By: Jessica Roosa

### Ingredients:

1 cup (2 medium) chopped onions  
½ cup chopped green pepper  
½ cup (1 stalk) chopped celery  
1½ pounds ground beef  
1 tsp finely chopped fresh garlic  
3 (16oz) cans whole tomatoes  
2 (16oz) cans kidney beans  
1 to 2 tbsp chili powder  
1½ tsp dried oregano leaves  
1½ tsp cumin  
1 tsp sugar

1 tsp seasoned salt  
¼ tsp pepper  
¼ tsp cayenne pepper  
1 tbsp Worcestershire sauce

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## Pressed Loaf

Gifted By: John Bond

### Ingredients:

1lb ham  
1lb fresh pork  
1 clove garlic  
1 small onion  
1 tbsp+1 tsp salt  
1 tsp pepper  
2 tsp curry powder  
1½ tbsp sage  
1 egg white  
½ cup cream  
3 qt boiling water

¼ cup vinegar

**Directions:**

In Dutch oven cook onions, green pepper, celery, ground beef and garlic over medium heat, stirring occasionally, until meat is browned (10 to 12 minutes); drain off fat. Stir in all remaining ingredients. Continue cooking until mixture comes to a full boil (5 to 8 minutes) reduce heat to low. Simmer for 30 to 40 minutes or until flavors are blended.

**Directions:**

Cut off the fat from the ham and set aside. Grind the ham with the pork, garlic, and onion. Add 1 tbsp of salt, pepper, curry powder, and sage. Grind again. Add egg white and cream. Mix thoroughly. Put 4 strips of the ham fat on a square of cheesecloth. Press the meat mixture into a loaf shape and place on the fat. Fold the cheesecloth tightly around the meat and tie firmly. Put on a trivet in a deep kettle. Add boiling water, vinegar, and 1 tsp of salt to the kettle. Cover and simmer for 2½ hours. Drain, cool, and press under a weight.