

CHAMPION CHILI

MAKE A SUPER POT THAT SCORES

Super Bowl Sunday, and the feast that goes with it, is almost here. With this year's game set for Feb. 12 in Arizona, chili is the ideal centerpiece for a Tex Mex-focused spread.

Fire up your natural gas stove and follow this game plan to make a champion chili.

- **Punt the ground meat.** For a variation in texture and flavor, try cubed meat. Use kitchen scissors to cut consistent, bite-sized pieces. Sear the meat before combining it with other ingredients.
- **Score with fresh spices.** Old spices can lose their "kick," resulting in bland chili.
- **Run a trick play.** Add a "secret" ingredient to push your dish over the line. Read this month's Walton Wise blog (waltongas.com/walton-wise) for recommendations from our chili-loving employees.
- **Low and slow wins the game.** Simmer chili on low for one hour, stirring occasionally. Overcooking chili can deplete spices and detract from its flavor.
- **Call an audible.** Taste your chili often while it's simmering. Keep tweaking ingredients until your taste buds tell you it's a winner.
- **Take a knee.** Cook your chili well in advance of serving to allow adequate "standing time" off the heat. Resting the chili allows the spices to meld together.



Last February, the Walton team made their best chili recipe in honor of National Chili Day.



Walton Gas employees share their chili-making secrets at waltongas.com/walton-wise.



Ring the bell . . . again!

BULLDOG WINS AND WALTON GAS HELP LOCAL CHARITIES

The clang, clang, clang of the University of Georgia's Chapel Bell signaled the Georgia Bulldogs' repeat as College Football Playoff national champions. The team's 15-0 season means three local charities are again receiving sizable donations through the Walton Gas Champions for Charity program.

Throughout the regular season and postseason play, every Bulldog victory earned charitable donations for Children's Healthcare of Atlanta, The Salvation Army and Camp Twin Lakes.

Walton Gas is donating \$1,000 for each of the 12 regular season wins, as well as an additional \$5,000 for claiming victory in the Southeastern Conference title game, the Peach Bowl and the National Championship.

The \$27,000 earned throughout the season and postseason will be divided among the three charities based on votes from the community. Voting concludes on May 30. Cast your vote today at waltongas.com/uga.



Last summer, the Walton Gas team held an ice cream social at Camp Twin Lakes.



TOTAL RAISED SINCE 2013

CAMP TWIN LAKES	\$111,000
CHILDREN'S HEALTHCARE	\$157,000
THE SALVATION ARMY	\$73,000

Totals are from UGA football seasons and donations from new customers.

TOTAL \$341,000

gas up the stove White Turkey Chili

INGREDIENTS

1 pound ground turkey	1/2 teaspoon dried oregano
1 tablespoon olive oil	1/4 teaspoon cayenne pepper
1 1/2 cup onion, chopped	1/3 teaspoon salt
2 cloves garlic, minced	1 cup chicken bouillon
1 jalapeno pepper, minced	1 (19-ounce) can white kidney beans
1 (4-ounce) can chopped mild green chilies	1/4 cup fresh cilantro, chopped
1 teaspoon ground cumin	1/2 cup Monterey Jack cheese

One of 600 recipes featured in our cookbook!



INSTRUCTIONS

In a 3-quart saucepan, add olive oil and brown the ground turkey. As turkey begins to get brown, add the onions and garlic. Sauté until onion is tender. Add jalapeno pepper, chilies, cumin, oregano, cayenne pepper and salt. Cook one minute. Stir in bouillon and beans. Bring to a boil. Reduce heat and simmer, uncovered, 20–25 minutes or until slightly chickened. Stir in cilantro. Serve with Monterey Jack cheese on top.

Submitted by Walton customer Charlotte Bone. Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.

SEND US YOUR RECIPES! The best entry each month will appear in the *Gasette* and receive a **FREE** cookbook with over 600 recipes.



Send recipe, name, address to:

Walton Gas; Attn: Recipe
P.O. Box 260
Monroe, GA 30655
or gasette@waltongas.com

Recipes can also be submitted at waltongas.com/recipe-submissions.



Toll Free 866-936-2427 or 770-267-2505

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Monroe
842 US Hwy. 78 NW

Snellville
3645 Lenora Church Rd.

Watkinsville
2061-D Hog Mountain Rd.

Jim Bottone
Vice President, Walton Energy & External Affairs

Ashlie Franklin
Commercial Accounts
afranklin@waltongas.com

Sara Beddington
Marketing Specialist

Call Atlanta Gas Light to report gas leaks or emergencies anytime.

Inside Metro Atlanta
770-907-4231

Outside Metro Atlanta
877-427-4321

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