





WALTONGAS.COM



best chili recipe in honor of National Chili Day.

CHAMPION

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.

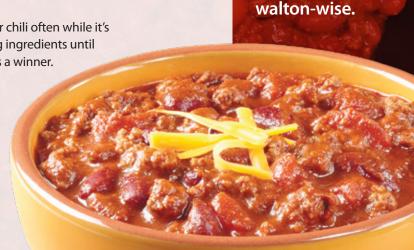
Fire up your natural gas stove and follow this game plan to make a champion chili.

- 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.





Ringing the bell ... again!

BULLDOG WINS AND WALTON GAS HELP LOCAL CHARITIES

The clang, clang of the University of Georgia's Chapel Bell signaled the Georgia Bulldogs' repeat as College Football Playoff national champions. The Gas Champions for Charity program.

Throughout the regular season and postseason play, every Bulldog victory earned charitable donations for 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

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.



CAMP TWIN LAKES \$111,000

CHILDREN'S HEALTHCARE

THE SALVATION ARMY \$73,000

TOTAL

One of **600**

recipes

featured in our

\$341,000

\$157,000

gas up the stove White Turkey Chili

INGREDIENTS

1 pound ground turkey

1 tablespoon olive oil

1 1/2 cup onion, chopped

2 cloves garlic, minced

1 jalapeno pepper, minced

1 (4-ounce) can chopped mild green chilies

1 teaspoon ground cumin

1/2 teaspoon dried oregano

1/4 teaspoon cayenne pepper

1/3 teaspoon salt

1 cup chicken bouillon

1 (19-ounce) can white kidney beans

1/4 cup fresh cilantro, chopped

1/2 cup Monterey Jack cheese

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.



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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.