



NEWSLETTER



Can you name the generation and/or the year of these "dashboards?" Answers next issue!

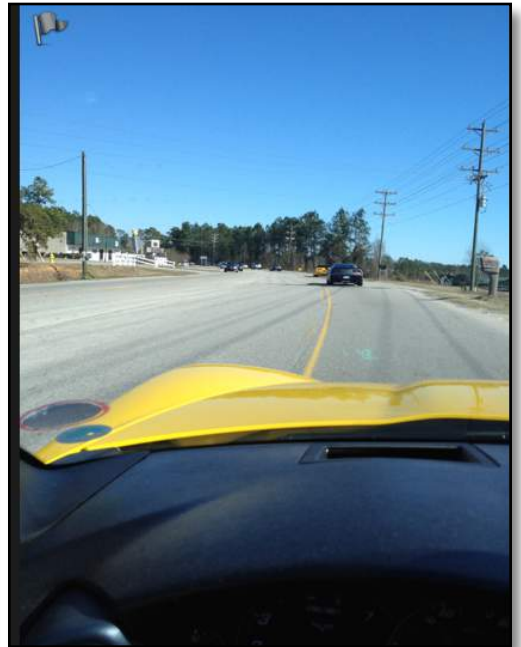


Magical Mystery Tour #1

On Sunday, 1/25, twenty club members driving 8 Corvettes and two other vehicles met at the Murphy's gas station on International Drive to make our first MMT to a surprise location for a late lunch. Turns out it was not as mysterious to some who found out the plan from Sam's FaceBook postings.

The weather was perfect and everyone had a great time. Where to next time? Check Sam's FaceBook page for more details!







Corvette Cookin'

As discussed at the MMT on Sunday, this issue marks the first Corvette Cooking column. Everyone is invited to email their favorite recipe to the editor at revereteacher@aol.com. If anyone responds, the recipes will be published in order of receipt, just as you send it in. Please include your name and a name for the dish. Happy cooking and eating!

Hillbilly Chili

(aka *Granny's Sweet Chili* - inspired by Sandy's Granny Cox from Independence, VA)

Ingredients:

2 pounds lean ground beef;
6 cubes beef bouillon;
2 packages Lipton onion soup mix;
1 large container of V-8 juice;
Red chili powder;
1 box dark brown sugar;
1 large can red kidney beans;
grated cheddar cheese + crackers.

Procedure:

1. Brown beef in skillet.
2. While ground beef is cooking, pour V-8 juice into 6-quart pot or crock pot. Add bouillon cubes, onion soup mix, and kidney beans, mix well, and allow to heat to a simmer.
3. After beef is well done, drain grease, and add to pot. Mix well.
4. Add 1 cup brown sugar and mix well. Sample. If sweetness is not evident, add more brown sugar to taste.
5. Add chili powder to taste, mixing well between tastings.
6. When sweetness and spiciness are agreeable to taste, cook on very low heat for 1-2 hours, or until chili turns dark brown and is thick. If the mixture starts out very soupy, leave cover off while cooking to increase thickness. If the mixture is thick to begin with, cover pot to prevent further thickening.
7. Serve with a garnish of cheddar cheese, crackers, both, or whatever you like. Enjoy!