



NEWSLETTER



Identify these Corvette headlights by generation and/or year. Answers in next issue!



February Meeting

On Sunday, 2/8, 22 members (including 3 new members) drove 11 Corvettes to Sam Snead's Restaurant on Rt. 501. There was lots of business (crusie-ins, Jason's House, the website, new members, by-laws, Cars-and-Coffe), plans for new outings discussed (wine tasting in Little River and MMT #2), and recollections of good times (Magical Mystery Tour #1). Check the website for details! Three brand new C7's made their first appearance amid oohs and aaahs and congratulations to the proud owners. Good food, good friends, and good fun for all!





Corvette Cookin' #2

Everyone is invited to email their favorite recipe to the editor at revereteacher@aol.com. 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! The first two dishes were obviously submitted by men - chili!

Pat's White Bean Chili

Ingredients:

- 1 pound dried navy beans
- 5 cups chicken stock
- 4 tablespoons (1/2 stick) butter
- 1 tablespoon minced garlic
- 3/4 cup diced onion
- 1 1/2 cups chopped green chiles (fresh or canned)
- 1 pound boneless, skinless chicken breasts, finely chopped
- 1 tablespoon ground cumin
- 1 tablespoon dried oregano
- 1 to 2 teaspoons ground black pepper
- 1/2 teaspoon white pepper; pinch red pepper flakes
- 1/2 bunch cilantro leaves, chopped

Directions:

Rinse beans well, cover with cool water, and soak for 2 hours. Drain. Put the beans in large pot with the chicken stock and bring to a boil over high heat.

In a saucepan, heat the butter over medium heat. Add the garlic, onion, and chiles and saute for 5 minutes. Add chile mixture to pot with beans. Add the chicken, cumin, oregano, pepper, white pepper, red pepper flakes, and cilantro. Lower the heat to medium and cook, stirring occasionally, for approximately 1 1/2 hours. Serve with cornbread, if desired.