

TIYC Virtual Cocktail and Chili Night, Saturday, August 22, 2020,
5:30 P.M. cocktails, 6:00 P.M. Chili (or other) dinner
Join your friends on Zoom
(Donations accepted and encouraged)

5:30 P.M. Make your own cocktail or open a beer!

Cocktail: Margarita recipe from Mr. Boston Bartender's Guide: 1.5 oz. tequila
0.5 oz Triple sec
1 oz. lemon or lime juice

Rub rim of glass with rind of lemon or lime. Dip rim in salt. Shake ingredients with ice, strain into rimmed glass.
Enjoy!



6:00 P.M. Chili.



Make your favorite recipe, or try something new.

Here is a simple recipe from Sunset magazine.

"All Vegetable Chili"

2 med. carrots, chopped

1 can 14 oz. tomatoes (whole or pieces)

1 large onion, coarsely chopped

1 can 15 oz. pinto beans

1 can 15 oz. kidney beans

2 T. chili powder

Garnish: ½ cup plain yogurt, salt, crushed red peppers

In a 4-5 quart pan, combine carrots, onion and ¼ C water. Cook over high heat, stirring, until vegetables start to brown and stick to the pan (about 10 minutes).

Add tomatoes and its liquid, break up tomatoes. Stir in all beans and their liquid. Add chili powder, stir to scrape browned bits free. Bring to boil, reduce heat, simmer uncovered until flavors are blended, about 15 minutes. Add water as needed. Ladle into bowls. Garnish with yogurt, salt and crushed red peppers, as desired.

Suggested sides: green salad, cole slaw, cornbread, watermelon

Suggested donations to the club:

Cocktail or beer \$5.00/person; Chili dinner \$10.00/person.

Please respond to the evite, and you will receive the "zoom" instructions.