

Texas-in-the-Bag Chili

China bowls are highly overrated. I mean, who needs a bowl when you can slit open a snack bag of chips, pour chili on top, and grab a spoon? They've been doing this at Texas tailgate parties for years. Nothing leaks, and there're no dishes to wash-how great is that? Fancy-up this party dish by serving bowls of sliced green onions, chopped cilantro, and sliced black olives on the side.



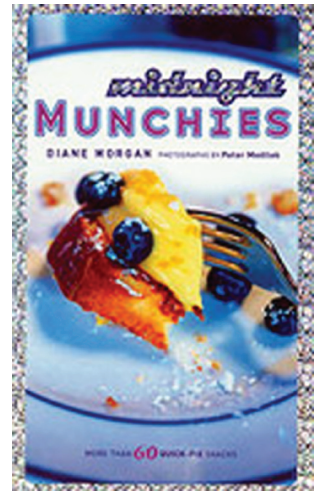
Recipe picture

Ingredients:

2 cans (15 ounces each) of your favorite chili with beans
2 tablespoons diced canned jalapeño chile
2 tablespoons barbecue sauce
4 bags (4 1/2 ounces each) Fritos corn chips
1 cup (4 ounces) shredded Cheddar cheese

Optional Toppings

1/2 cup chopped fresh cilantro
1/2 cup thinly sliced green onions
1/2 cup sliced black olives



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More Than 60 Quick-Fix Snacks
By Diane Morgan

In a small saucepan, heat the chili over medium heat until hot. Stir in the jalapeño chile and barbecue sauce.

Split open the bags of Fritos along the long back seam, and spread the bags open. Divide the cheese among the 4 bags, scattering it over the chips. Pour the chili on top, dividing it among the bags. Pass the toppings in bowls. Hand out spoons and chow down.

Makes 4 big servings