

FRITO PIE

Cook pinto beans well flavored until done.

Brown 2 pounds of ground beef seasoned along with 3 heaping tablespoons flour. Brown flour with the ground beef to prepare a brown roux.(see “Chile Colorado” below)

Add enough water to ground beef mixture to the right consistency. This should not be too thick and thin enough to pour over Fritos.

Add chili powder and a little Caldo to taste. Simmer for about 15 minutes. Add beans to chile if desired or add beans separately.

To build the Frito Pie:

First Fritos, then add cheese, beans, hot chile mixture, then fresh onions, lettuce, tomatoes. Sour cream if desired.

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CHILE COLORADO - FROM BEV AND ROY’S COOKBOOK

¾ cup melted butter

¾ cup flour

In a saucepan, prepare a brown roux – should give off a strong nutty fragrance (stirring constantly)

Cool a few minutes, then add chicken stock (2 cups) and cook until thickened.

Add red Chile molido – 2 TBSP or more to taste.

More stock may be added later to adjust consistency. Should be like gravy.