



Meet a Special Mother – Ann Holz



She was the first one to raise her hand and volunteer to make 100 handmade gifts to share with others. Kind, caring, and always making room at her house for anyone needing a place to stay. She had two children, one girl and one boy, and a loving husband. In her senior years, she entered some of her recipes in national contests and was so thrilled to win several prizes. Ann's roots were Lithuanian so many of her recipes reflected Eastern European main courses and desserts.

Citrus Chili with Crisp Chips

One of Ann Holz's winning recipes

1 Tablespoon avocado or dark sesame oil
1 medium onion, peeled, minced
2 pound coarse ground beef (90% lean)
1 green pepper, seeded, chopped
1 (14-1/2 ounce) can Italian-flavored crushed tomatoes
15 ounces tomato sauce
1 teaspoon grated orange rind
1 small orange, peeled, seeded, chopped
1 instant beef bouillon cube, ground
2 teaspoons chili powder
1 teaspoon ground cumin
1/4 teaspoon garlic powder
1 Tablespoon honey
1/4 teaspoon black or red pepper as desired
1/2 to 1 cup water or as needed
1 (12 ounce) package sesame flavored crisp bagel chips or pita chips
Garnish: fresh orange slices, fresh parsley

- Heat oil in 4-quart pot or Dutch oven over medium high heat.
- Add onion' sauté until softened, add ground beef, breaking pieces into large chunks; to combine with onions;
- Add green peppers, crushed tomatoes, tomato sauce, orange rind, orange pieces, beef bouillon, chili powder, cumin, garlic powder, honey, ground pepper, and water as needed to form a lightly thicken chili texture.
- Bring mixture to a boil; reduce heat; cook slightly covered on low heat for about 15 to 30 minutes. Stir in additional water if too thick.
- Spoon chili individual serving bowls; sprinkle crushed crumbs around the edges of chili; garnish the top with a small orange slice and chopped parsley., Serve with additional crisp chips.

Note: Chili can also be served in a larger casserole dish; bordered with crushed chips, sprinkled with shredded melting cheese and chopped parsley. Serves: 4

About the Recipe: This mild chili makes a great casserole dish for a casual supper. The tangy orange flavor enhances the peppers and large chunks of chili beef. If desired, substitute some plant-based beef for softer beef texture and more vegetables.

This was a winning recipe for Ann Holz, where she represented New Jersey in the National Beef Contest in 1991.