

## Chili Bread

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I found myself with a lot of excess chili packs; apparently I over-ordered these and decided to experiment with them today.

Turns out this makes a great bread product - I never had much luck with the Cream of Tomato soup bread -- it was always too soggy and WAY too salty whenever I made it so I decided to mix Cream of Tomato with the Chili and it made a huge difference!

I made both a loaf and a pizza crust, and they both turned out great and tasted much better than any other bread I've made so far.

The Loaf:

Grind up one packet of chili and mix in a small bowl with:

1 pkg of Cream of Tomato soup

2 tbs egg beaters

1/2 cup of water

1/8 tsp baking power

This came out slightly more like "batter" -- I poured into a mini loaf pan and cooked about 30 mins at 350 degrees, cooking until the top was lightly browned and top cracked like bread. I then cut the loaf in half, storing one half, and then slicing the remaining piece in half again to be used for a sandwich (I tried it with a slice of turkey, and a thin slice of tomato and a smidge of plain laughing cow spread on it, which was great) This came out a little soft in the middle, so I might add a little baking powder next time to get it to rise a bit more next time, but this was still tasty.