

Fabulous Food

A Classic Snack Delivers Even More

(NAPSA)—Whether atop a batch of homemade chili or mixed into a flavorful taco salad, Americans continue to find new ways to include the classic crunch of a favorite snack chip.

The snack's versatility may be one reason that this simple yet delicious snack celebrates its 75th anniversary this year.

C.E. Doolin started the Frito Company in 1932 in San Antonio, Texas. Having purchased the Fritos Corn Chips recipe for just \$100, Doolin laid the groundwork for what would one day become a snacking empire. The simple chip is made from only three ingredients—whole corn, corn oil and salt—and contains no preservatives and no cholesterol. Today, that same three-ingredient recipe remains the heart of the brand's success.

While most often loved straight from the bag, the crunchy snack has been used as a side dish for warm dinners, as a topping for soups and salads and as an ingredient in pastas and casseroles.

Yet the brand's most timeless recipe remains the Fritos Chili Pie—one of America's favorite snack-food creations.

First developed in the late 1930s by C.E. Doolin's mother Daisy, the pie can still be found on menus across America.

Made with crisp, golden chips topped with a layer of warm and hearty chili, this classic dish



This chili pie is a classic served in restaurants across the country. It's crunchy, delicious and satisfying.

promises to accompany the chips through another 75 tasty years.

Fritos Chili Pie

Ingredients:

- 1 bag Fritos Corn Chips (1½ ounces)**
- ½ cup chili without beans (heated)**
- 1 tablespoon chopped onion**
- ¼ cup shredded American or cheddar cheese**

Preparation:

Open top of Fritos Corn Chips bag. Add chili, onion and cheese. For four servings, use four (1½-ounce) bags of Fritos Corn Chips, one (15-ounce) can chili, ¼ cup chopped onion, and 1 cup shredded cheese.

More delicious recipes can be found at www.fritos.com.