

## AQUARIUS ,

Unconventional, rebellious,

YOU'LL BE: Mad scientist, ACT-UP OBSESSIONS: Personal freedom, the

music REPULSIONS: Rules, tears, WHY YOU'RE NOT PERFECT: Y

c-c-cold WHO YOU LIKE: Gem

WHO YOU LOVE: Leo, Libra W

Scorpio, Taurus LUCKIEST DA'

June 13 FAMOUS AQUA

Geena Davis, Langston P Margie THIS MONTH

thoughts fill vour '

too—th hairy-armed hash-slingers dishing hot-mam chuck wagon grub, not of Valentine's around the Day dinners. People think wrong. ously (vegil Chili packs more man-pleasing wala gooey trealop than a Three Stooges marathon.

And if all the garlic and spices can't PISCES (Fe ignite passion, at least they'll ative this mor make sure neither of you kisses like dandelio anybody else that night. As for Romance is a bi the beans, well, sometimes and lips a-pucker things that test a relationship Ist (the only rea make it stronger. Remember Await a get-kin the old saying, "If you love low that awess something, you have to let it go"? ARIES (Ma. So eat this chili, and let one go.



priate to put y ing you lots of en for a style overhau. wanderlust and clear on the 15th-better You'll lock har



3 tbsp. olive oil

2½ lbs. chopped ground round beef

3 cloves garlic, minced

3-4 tbsp. chili powder

1-2 tbsp. curry powder

Baseball-sized onion, chopped

Green bell pepper, gutted and chopped to the size of press-on nails

THEREC

2 16 oz. cans black or red kidney beans, drained

centered. When people think chili, they think of 28 oz. can crushed tomatoes in thick puree

I cup Monterey lack cheese, shredded

Sour cream

Chopped lettuce or onion

For added spiciness: 3 tbsp. chopped cilantro

I or 2 chopped jalapeno peppers

Heat oil 30 seconds over medium/high heat. Brown meat and garlic, stirring continuously, then stir in chili and curry powders until meat turns chili-colored. Add onion and green pepper, stirring assiduously until onion grows limp and translucent. Add beans, then tomatoes. When everything boils, reduce heat to medium-low. Toss in the cilantro and/or jalapeno, if you're going to.

Simmer 45-60 minutes, mixing it up occasionally. Serve with rice. Top with shredded Monterey lack cheese, sour cream, chopped

lettuce and/or onion. Breathe on each other.









