



TODOROFF FOODS



Cheesy Coney Island

Make a Cheesy Coney Island by adding a slice of American cheese between the bun and the wiener. Then add Todoroff's Original Chili, a squirt of mustard, and some chopped onions. If you're feeling adventuresome, try sharp Cheddar cheese, Colby-Jack cheese, or Swiss cheese in your Coney.

Zesty Bowl Of Chili Con Carne

Add shredded Colby-Jack cheese to your bowl of Chili Con Carne and then crunch some soup crackers on top. Make a grilled cheese or a BLT, and you have the perfect lunch!

Western Cheese Omelet

Make a cheese omelet, and then pour heated Chili Con Carne With Beans over the omelet. You'll have the most delicious western omelet that you've ever tasted!

Spicy Baked Potato

Make a baked potato, split the baked potato open, and then put heated Chili sauce (or Chili Con Carne With Beans) inside of it. Add sour cream and chives. The result is a wonderful collage of different flavors!

Cheesy Chili French Fries

Place an order of cooked French Fries on a platter. Add heated Todoroff's Original Chili, and shredded Colby-Jack cheese or Nacho cheese over the French Fries. Heat in the microwave for 30 to 45 seconds. You'll need a fork for these Fries!

Nachos Deluxe

Spread nacho chips over a platter. Then add heated Chili (or Chili Con Carne With Beans) over the nacho chips. Add shredded Colby-Jack cheese over the Chili and the chips. Cook the platter of chips, Chili, and cheese in the microwave for sixty seconds. Remove the platter from the microwave, and then add shredded lettuce, diced tomato, chopped onions, and sliced jalapeño peppers. These deluxe nachos are dynamite!

Mexican Dishes

Our Chili sauce and Chili Con Carne With Beans are the perfect ingredient for making Mexican dishes like

Tacos, Cheese Enchiladas (my favorite), Tostadas, and Burritos. My wife makes cheese enchiladas for me by putting Chili sauce, Old El Paso® Hot Enchilada Sauce, and shredded Colby-Jack cheese inside the rolled soft corn tortillas. Then she pours Old El Paso® Hot Enchilada Sauce over the enchiladas and she tops them with shredded Colby-Jack cheese. She cooks them in the oven for thirty minutes.

Pizzas, Submarines, Grinders

Our Chili Con Carne is the perfect topping for making taco pizzas, Mexican pizzas, and Coney Pizzas, as well as for jazzing up submarines and grinders.

Coney Burger

Grill a hamburger or a cheeseburger. Then add Todoroff's Original Chili, a squirt of mustard, and some chopped onions. This is by far, the best and most delicious tasting Burger that you'll ever eat!

Coneys The East Side Way

Make a Coney Island the way that they do on the east side by adding Todoroff's Original Chili Con Carne With Beans, a squirt of mustard, and some chopped onions. It's a different flavor profile, but the same unmistakably great Todoroff's taste.

Spaghetti Mac

Would you like to try spaghetti the Ohio way? Place a bed of cooked spaghetti noodles on a plate. Then add Todoroff's Original Chili or Todoroff's Original Chili Con Carne With Beans over the bed of hot noodles. Todoroff's makes an Ohio favorite even better!

Kurt's Way

Heat a bowl of Todoroff's Original Chili Con Carne With Beans. Add sliced jalapeño peppers. Then add sour cream. Don't stir the mixture. Just eat spoons of Chili Con Carne, peppers, and sour cream.

Hot Chili Cold Sour Cream Hot Peppers

All in the same bite!

Katie's Way

Heat a bowl of Todoroff's Original Chili Con Carne With

Beans. Add shredded sharp cheddar cheese. Then add a few dabs of sour cream. Top the whole thing off with chopped red onions. Now this is a masterpiece!

Megan's Way

Don't throw away all of those broken chips that you find on the bottom of the nacho chip bag. Megan has a great idea for using them in a Mexican Casserole.

In a large round casserole dish, add the following layers from bottom to top: crushed nacho chips, your favorite salsa, shredded sharp cheddar cheese, shredded Monterey Jack cheese, our Chili or our Chili Con Carne With Beans, sour cream mixed with taco seasoning or Todoroff's Original Chili spices, black olives, and chopped green chilis. Now, do this again in the same order on top of the stuff that you just put in the casserole dish. Finally, put a layer of cheeses on top.

Bake for forty minutes or until thoroughly heated and the cheese is bubbling. This dish is delicious served along with a salad. For extra busy households, this dish can be made ahead on the weekend and then reheated during the weeknights, either in the casserole dish in the oven or in individual servings in the microwave.

Grab a few forks and dig in!

Dado Richard's Way

I asked my father about his favorite way to use Todoroff's Original Chili and Chili Con Carne. He replied:

"I've always liked my Coneys juicy. The bun is saturated and after I take my first bite, the juice should be running down my cheek."

"Ummm . . . Flavor."

At age 77 this is true love!

Kim's Way

If you can't make a Coney Island because you don't have a hot dog and a bun, then you can eat Todoroff's Original Chili or Chili Con Carne right out of the one-pound tub with melted cheddar cheese and a huge scoop of sour cream. Use a Frito scoop or a tortilla chip instead of a spoon.