

Woolworth's Stack



In 1879, Frank Woolworth opened his first store. Somewhere along the way, the Woolworth's in Sante Fe, NM began serving Frito Pie and became famous for it. In 1994, I had the opportunity to eat one of those delicious Frito Pies. In 1997, the Sante Fe store closed. I figured that the Frito Pie recipe was long gone, but I was wrong. The recipe had been shared with the authors of a roadside dinner travel book. When I found the recipe I was thrilled. I have taken the original recipe for the Frito Pie and incorporated it into a casserole. So today you too can taste this bit of American culinary history.

Yield: 4 servings

2 slices bacon, cut in 1" pieces
1 clove garlic, minced
1 medium onion, chopped
1 pound ground chuck
1 teaspoon kosher salt
2 teaspoons red chili powder
1/2 teaspoon ground cumin

1/3 cup tomato paste
1 1/2 cups water
1 cup pinto beans, cooked
12 corn tortillas
2 cups cheddar cheese, shredded
1 cup onion, chopped
1/2 cup canned jalapeno peppers, sliced

Make chili

- Saute bacon to render fat. Add garlic and onion and cook until onion is softened.
- Add ground beef and brown breaking up lumps as needed.
- Drain fat if needed.
- Add salt, chili powder and cumin; stir; add tomato paste and enough water to give chili a loose but not soupy consistency.
- Cook about 15 minutes; stir in beans and simmer until beans are warm

Make casserole

- Layer tortillas, chili, and cheese. Repeat.
- Bake at 350 degrees F until cheese is melted and bubbly.
- Serve with chopped onions and jalapeno pepper slices.

Traditional version

- Place a pile of Fritos® in the bottom of a bowl.
- Ladle on chili and top with cheese.
- Serve with chopped onions and jalapeno pepper slices.



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