

# Tom Wrona's High Precision Visio Chili with Cornbread Dumplings

## Why Chili?

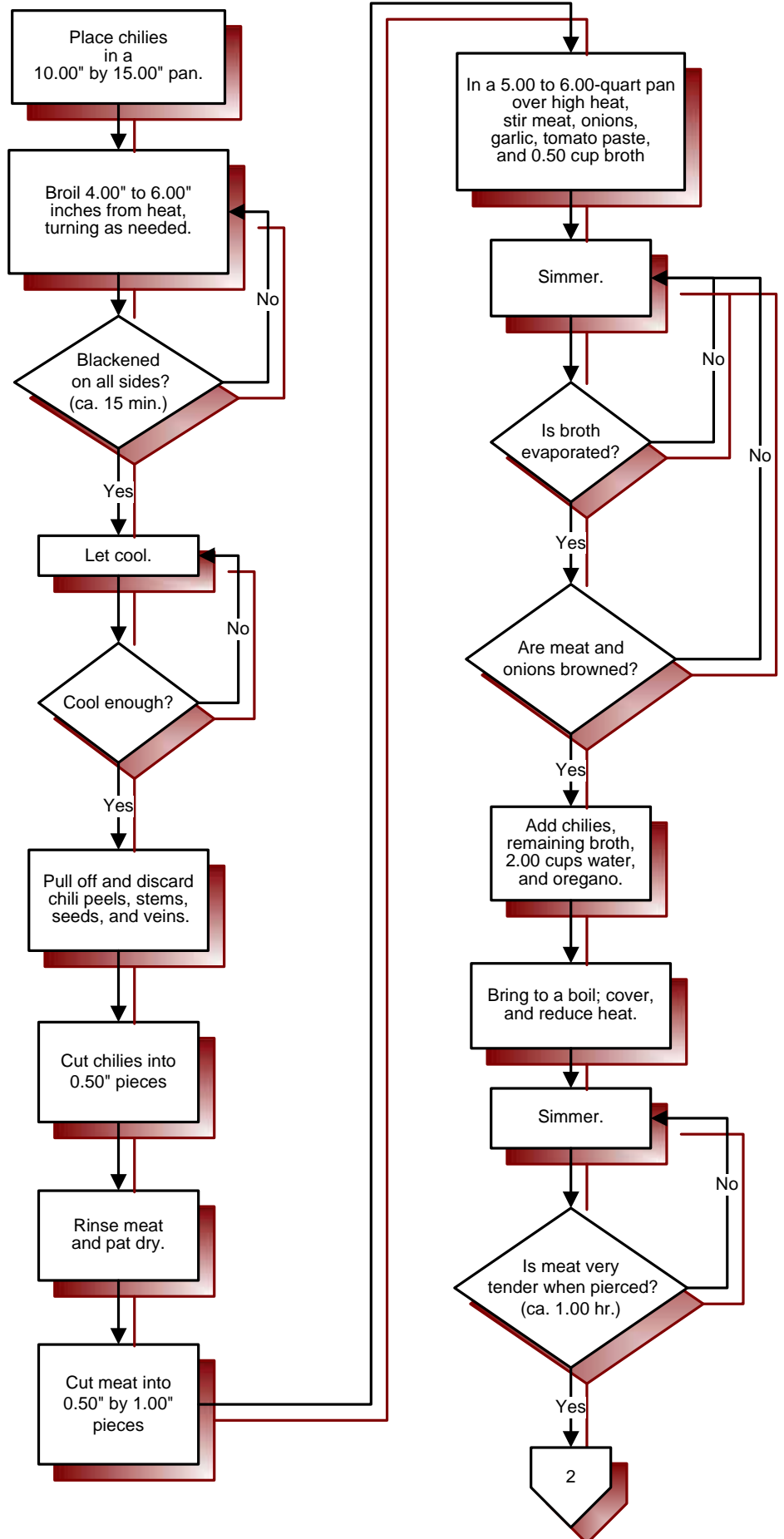
Most of the work I do in Visio is proprietary and my clients, quite understandably, will not grant me permission to use the work I do for them as work samples. So I chose to take a favorite chili recipe and render it in Visio. -- Tom

## INGREDIENTS

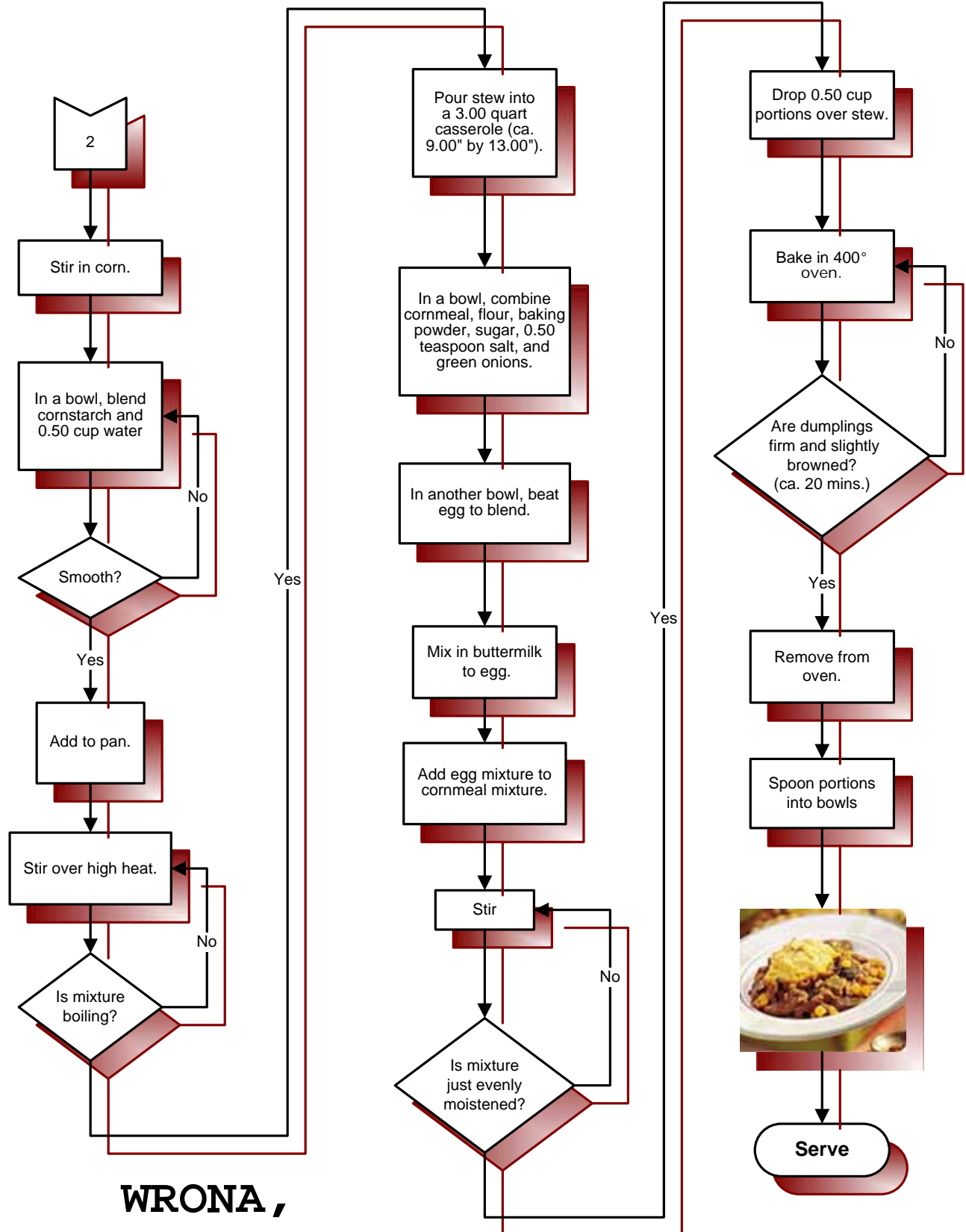
- 1.00 pound rinsed fresh poblano chilies,
- 1.50 pounds fat-trimmed beef skirt steak
- 2.00 onions, peeled and chopped
- 2.00 teaspoons minced or pressed garlic
- 2.00 tablespoons tomato paste
- 2.00 cups fat-skimmed beef broth
- 1.50 teaspoons dried oregano
- 1.00 (10 oz.) package frozen corn kernels
- 0.25 cup cornstarch
- 1.25 cups yellow cornmeal
- 1.25 cups all-purpose flour
- 2.00 teaspoons baking powder
- 1.00 tablespoon sugar
- 0.50 teaspoon salt
- 1.00 large egg
- 1.25 cups low-fat (1%) buttermilk
- 0.33 cup thinly sliced green onions (including tops)

**WRONA,**  
**Writer**

hire.tom.wrona@gmail.com  
http://wrona.squarespace.com  
Version 2.3 Q2 2009



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