



Global Cuisine with a Conscience
Russell & Heather Thomas, Owners
www.twocookscateringonline.com

CA WINE COUNTRY CHILI

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6 slices bacon
10oz ground beef
10 oz. hot Italian sausage, cut into 1" cubes
1 large Spanish onion, in chunks
1 bell pepper, cut in pieces
2 cloves garlic, minced
1c dark red wine
1tsp dry hot mustard
1 tsp chili powder
½ tsp salt
15oz kidney beans
15oz pinto beans
½ jalapeno pepper, diced
1/2c Worcestershire sauce
1 tsp celery seeds
1 ½ tsp black pepper
6c Roma tomatoes

Brown bacon - Drain, crumble and set aside

Pour off bacon fat – brown sausage and set aside with bacon

Pour off fat again – brown ground beef, drain and set aside with other meats

Pour off fat again – cook onion, pepper, garlic, chili pepper over low 2-3 minutes

Stir in wine & Worcestershire sauce, simmer uncovered 10 minutes

Stir in mustard, celery seeds, chili powder, salt & pepper, simmer 10 minutes

Mash tomatoes, add with liquid & meats to onion mixture

Heat to boiling, reduce heat & simmer, covered ½ hour – stirring occasionally

Reduce heat, cover & simmer 1 hour, stirring occasionally

Best if made the day before and reheated



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*