

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

2 tablespoons vegetable oil

2 medium yellow onions,
diced

1 red, yellow
or orange bell pepper

6 medium garlic cloves,
minced

¼ cup chili powder

1 tablespoon
ground cumin

2 teaspoons
ground coriander

1 teaspoon crushed
red pepper flakes

1 teaspoon
dried oregano

½ teaspoon
cayenne pepper

3 dried Pasilla peppers,
seeded and torn
into 1-inch pieces

Kosher salt

2 pounds ground beef

2 15-ounce cans kidney,
black or pinto beans,
rinsed and drained

2 28-ounce can
fire roasted
diced tomatoes

2 28-ounce cans
tomato purée

Condiments,
as listed above

BACKYARD BONFIRE CHILI

SERVES 6 TO 8, EASILY DOUBLED

Wine Pairing Suggestions: Big Fire Pinot Noir, or Tempranillo

I've made this chili for years and have served it both inside and out when I'm feeding a crowd at a casual gathering in the fall or winter. Big Fire Pinot Noir or Tempranillo both go well. The chili is fairly straightforward and not too spicy, which makes it good for a wide range of palates. People who want more of a kick can add hot sauce to their bowl. I serve it with a few other classic condiments as well: sour cream, chopped avocado, shredded cheese. You can offer each in small bowls near the big pot of chili for friends to garnish as they like. If you're serving the chili on a buffet, you can keep it warm in a crockpot or in a cast iron Dutch oven which will retain the heat for about an hour. This can be made a day or two in advance and reheated gently. You might need to add some water to get the consistency right.

1. Heat a large Dutch oven over medium heat. Add the oil. Once it's hot, add the onions, bell pepper, Pasilla peppers, all the spices and 1 teaspoon salt. Sauté, stirring frequently until the vegetables are softened about 10 minutes.
2. Turn the heat up to medium-high. Add the beef in two additions, each time breaking up the meat with a wooden spoon. When the meat is no longer pink add the other pound, doing the same. Now add the beans and all the cans of tomatoes. Stir everything together, cover and simmer over low heat for about an hour stirring occasionally.
3. Uncover and continue to simmer and stir occasionally for about 45 minutes more. Taste the chili and add more salt if needed.

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