



BILLY'S CHILI

Our middle child Billy's favorite food is chili.
This is our family recipe he loves to help make.

Ingredients:

- 1 ½ lbs. ground beef
- 1 lb. Italian sausage
- 2 large onions chopped
- 1 package sgf frozen diced sweet or 3 large bell peppers chopped
- 3-4 cloves of garlic minced
- 2 jars SGF marinara sauce
- 1 cup dry red wine
- 1 medium jalapeno finely chopped or 1 ½ teaspoons crushed red pepper
- 5 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 teaspoon salt
- 1 teaspoon dried oregano or 1 tablespoon chopped fresh oregano
- 1 teaspoon ground coriander
- 1 tablespoon cocoa powder
- ½ teaspoon ground cinnamon
- ½ lb. Vermont cranberry dried beans, soaked overnight and boiled until tender



Directions:

In large pot or dutch oven over medium high heat, sauté ground beef and sausage until browned. Drain off most of the fat. Reduce heat to medium and add the onions, peppers, and garlic. Cook stirring occasionally until soft. Add the jars of marinara sauce (after you pour the sauce out of the jar add small amount of water to jar and swish to get all the sauce out and pour watery sauce into pot), wine, jalapeno, chili powder, cumin, salt, oregano, coriander, cocoa powder, and cinnamon. Bring to a boil over high heat, and then reduce heat to low and simmer, stirring occasionally for 30 minutes until thickened. If chili becomes too thick you can thin with a little water. Stir in beans and cook for 5-10 minutes more.