

Patty's Potluck Chili

Ingredients:

2 Tbsp. Vegetable Oil
2 lbs. lean Ground Beef
1 sweet Banana Pepper, diced
1 medium size Spanish Onion, diced
1 Tbsp. Chili Powder, 1 tbsp. dried Parsley
1 tsp. Cayenne Pepper, ½ tsp. ground Cinnamon
1/8 tsp. Crushed Red Pepper flakes, 1 Bay Leaf
2 tbsp. minced Garlic, ¼ tsp. Garlic Powder
1 tbsp. Tomato Paste, ½ cup Chianti,
1 – 29 oz. can Tomato Sauce
1 – 28 oz. can kitchen-cut Tomatoes with juices
½ tsp. Kosher Salt, 1 tsp. Dark Brown Sugar
2 Tbsp. grated semi sweet Baking Chocolate
1 can each of Black Beans, Cannellini Beans and Seasoned Chili Beans, drained

For Toppings: Sour Cream, Grated Cheddar Cheese, chopped Scallions

Directions:

Heat oil in a large pot over medium high heat; add beef & brown well. (Drain off some of the excess fat) Add peppers, onions, chili powder, parsley, cayenne, cinnamon, red pepper flakes and bay leaf. Cook and stir until the peppers & onions are softened. Add garlic, garlic powder, and tomato paste. Stir to incorporate. Add wine and cook for 2 minutes. Add tomato sauce, tomatoes, salt, brown sugar and chocolate to the pot. Stir well. Bring to a boil, reduce to a simmer, and loosely covered, cook about 1 hour, stirring occasionally to prevent sticking.

Add the beans, return to a simmer, loosely cover, and simmer about 1 - 1 ½ hours.

Choose your toppings & Serve with a crusty bread.

Serves 6-8

A Real Crowd Pleaser!!!!!!!