

Chili For a Crowd

Whether you're a busy cook who likes to freeze foods for future meals or a hostess with a crowd on hand, this southwestern stew is the answer. It's best topped with sour cream, chopped white onion, and grated cheddar cheese. It pairs deliciously with the Lolati Wines 2021 Kikoi Red Blend.



Ingredients

Makes 35-40 servings

- ½ cup olive oil
- 1 ¾ pounds yellow onions, coarsely chopped
- 2 pounds sweet Italian sausage meat
- 8 pounds ground beef chuck
- 1 ½ tbsp ground black pepper
- 2 12oz cans tomato paste
- 3 tbsp minced garlic
- 3oz ground cuminseed
- 4oz plain chili powder
- ½ cup dijon mustard
- 4 tbsp salt
- 4 tbsp dried basil
- 4 tbsp dried oregano
- 6 pounds canned Italian plum tomatoes, drained (about 5 cans, each 2 pounds)
- ½ cup burgundy wine
- ¼ cup lemon juice
- ½ cup chopped fresh dill
- 3 16oz cans kidney beans, drained
- 4 5.5oz cans pitted black olives

Procedure

Step 1

Heat olive oil in a very large soup kettle. Add onions and cook over low heat, covered, until tender and translucent, about 10 minutes.

Step 2

Crumble the sausage meat and ground chuck into the kettle and cook over medium-high heat, stirring often, until meat is well browned. Spoon out as much excess fat as possible.

Step 3

Over low heat stir in the black pepper, tomato paste, garlic, cuminseed, chili powder, mustard, salt, basil, and oregano. Stir until combined. Then add drained tomatoes, Burgundy, lemon juice, dill, parsley, and drained kidney beans. Stir well and simmer, uncovered, for 15 minutes.

Step 4

Taste and correct seasoning if needed. Add olives, simmer for another 5 minutes to heat through, and serve immediately.