



# Celebrate Superbowl Evan's Crowd Pleasing Chili

Inspired by a recipe in the Silver Palate Cookbook, this chili is chocked full of sausage and ground beef and an array of spices and herbs giving it a big, full-bodied flavour.

## Ingredients:

2 tbsp. extra-virgin olive oil	1 lb. yellow onions, coarsely chopped
1 lb. Village Grocer's sweet Italian sausage, casings removed	4 lb. medium ground beef
1 1/2 tbsp. minced garlic	1-12 oz can tomato paste
1/4 cup Dijon mustard	1/2 cup Mexican chili powder
1 1/2 tbsp. sea salt	2 tbsp. dried basil
3 28 oz can Unico plum tomatoes, drained	1 1/2 tbsp. freshly ground pepper
1/4 cup dry red wine	1-19 oz can Unico red kidney beans
1/4 cup freshly chopped parsley	1-14 oz can of Unico black beans
	2 tbsp. fresh lemon juice

## Toppings:

Sour cream  
Shredded cheddar cheese, mixed with mozzarella is our favorite  
Green onions, finely chopped

## Method:

Heat the olive oil in a very large pot. Add the onions and cook over low heat, stirring occasionally, until transparent, about 10-15 minutes. Add the sausage meat and ground beef, cooking over medium/high heat until browned. Spoon off excess fat and discard. Stir in the tomato paste, garlic, Mexican chili powder, mustard, basil, salt and pepper. Add the tomatoes, wine, lemon juice, parsley and red and black beans. Stir well and simmer, at least one hour. Serve with toppings.

This recipe yields 20 servings. Make it the day before to allow the flavours to really develop. Any leftovers can be frozen until the next urge for something hot, spicy and satisfying!