

Classic Chili

INGREDIENTS

Splash of Olive Oil
1-1½ lbs of Mild Italian Sausage
1 Red Pepper med dice
1 Green Pepper med dice
1 Yellow Pepper med dice
1 Orange Pepper med dice
1 Poblano Pepper med dice
1 Medium Onion diced
3-5 Cloves Garlic minced
4 Tomatoes seeded and diced
1 Can Tomato Paste
1 box Chicken Broth
*2 can dark kidney beans rinsed & drained
*2 can light kidney beans rinsed & drained
*1 can black beans
Chili Powder
Paprika
Cayenne Powder
Salt & Pepper
Shredded Cheddar
Minced Scallions
Sour Cream
Crispy Bacon
Fresh Basil, chopped
Fresh Oregano, chopped
Salt & Pepper
1 Tbl Olive oil
1 Small Bag of Shredded Mozerella



DIRECTIONS

In a large pot over high heat, heat up enough olive oil to coat the bottom of the pan. Add in the sausage and brown. Drain sausage, then put the oil back into the pot, and return to heat. Add in the onions & peppers (if necessary you can add more olive oil, no dry pan) cook for 2-3 minutes until the onions start to turn translucent then add in the garlic. Once garlic is aromatic stir in tomato paste. Cook for 1-3 minutes stirring still over high heat. Once a nice color is in the pan (don't worry it isn't burning) add in the tomatoes. Cook a minute or two and add in the chicken broth. Stir and scrape the pan getting all that color off and into your soup. * At this point add back in the sausage & beans. Add chili powder, paprika, & cayenne to taste. Bring to a boil, skim any foam off the top & simmer an hour or so. Add salt and pepper let stand 10-15 minutes. Serve with your favorite toppings: cheddar, sour cream, scallions, etc.