Celebrate Your Cellar

ALEX'S CHILI



2023 OLD VINE ZINFANDEL, L'AME DU SAGE

This warm-to-your-core dish comes from one of our Lasseter Team Members, Alex. If you've had the pleasure of enjoying a tasting at the winery, you've most likely met him! While the length of this recipe may look intimidating, this chili is relatively *low effort* that packs flavor into each spoonful. You're going to want to bring this to share at your holiday gatherings this year, accompanied by a bottle of *Old Vine Zinfandel*. This hearty and *mouthwatering* chili enhances the dark berry and peppery flavors of the wine, making it an addicting combination for the cold, winter months.

Cook Time

1 HOUR &
40 MINUTES

Yield

6 SERVINGS

Allergens

DAIRY

Can be made dairy free

INGREDIENTS:

- 2 ½ lbs - Ground Beef
- 2-3 slices thick cut Bacon
- 1 large yellow onion, *chopped*
- 1 packet Lawry's or McCormick Chili seasoning
- 1 tbsp - Chili Powder
- 1 tbsp - Smoked Paprika
- 2 tsp - Cumin
- 2 cans - Diced Green Chilis
- 2 large cans - whole, peeled Tomatoes, *crushed*
- 2 cans - Rotel with cilantro & lime juice
- 1 can - Stewed Tomatoes
- 1 can - Black Beans, *rinsed*

INGREDIENTS *(continued)*:

- 1 can - Pinto Beans, *rinsed*
- 1 can - Red Kidney Beans, *rinsed*
- 1 tbsp - Balsamic vinegar
- Salt & Pepper, *to taste*
- For Garnish - Limes, Sour Cream, shredded Cheddar Cheese, & Chives

PREPARATION:

One:

In a large pot, par cook **bacon** for about 5 minutes, then remove, leaving juices behind. Chop bacon into chunks and set aside.

Two:

Add **chopped onion** to pot and cook until softened. Add in cans of **green chilis** and stir. Add **ground beef** to pot and lightly brown, then add **chili seasoning**, **chili powder**, and **cumin** and continue cooking.

Three:

Once beef is mostly cooked, add all of the **canned tomatoes** to the pot, stir and cover. Simmer for at least 1 hour.

Four:

After an hour, add **bacon chunks** back to the pot. 30 minutes before serving, add all the **cans of rinsed beans** and bring to a simmer again.

Five:

Right before serving, add **balsamic vinegar** and stir. Garnish with **cheese**, **sour cream**, **chives**, and **lime juice** and enjoy!

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