



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Jalapeno Chili –

1 lb. hot Italian sausage, cut into 1-inch lengths
1 lb. sweet Italian sausage, cut into 1-inch lengths
¼ cup olive oil
2 cups coarsely chopped onions
6 cloves garlic, minced
2 lbs. ground beef chuck
2 green bell peppers, cored, seeded, and coarsely chopped
2 red bell peppers, cored, seeded, and coarsely chopped
6 fresh jalapeno peppers (5-8 oz. total), cored, seeded, and cut into 1/8 inch dice
3 cans (35 oz. each) Italian plum tomatoes, drained (5 cups tomatoes)
1 cup dry red wine
1 cup chopped fresh parsley
2 tbl. tomato paste
6 tbl. chili powder
3 tbl. ground cumin
2 tbl. dried oregano
1 tbl. dried basil
2 tsp. salt
½ tsp. fennel seeds
2 tsp. freshly ground black pepper
2 lbs. ripe plum tomatoes, quartered
Grated Monterey Jack cheese, for garnish (optional)
Sour cream, for garnish (optional)
Sliced scallions (green onions), white bulb and 3 inches green, for garnish (optional)

Place a large heavy skillet over medium heat and sauté the sausages until well browned. (If necessary, add ¼ cup water while browning.) Transfer the sausages to paper towels to drain.

Heat the oil in a deep, heavy, flameproof casserole over low heat. Add the onions and garlic, and cook until just wilted, 5 minutes.

Raise the heat to medium, and crumble in the ground chuck. Cook, stirring frequently to break up the pieces, until the meat is well browned.

Add the drained sausages, bell peppers, and jalapeno peppers to the casserole. Cook, stirring frequently, until the peppers are slightly wilted, 10 minutes.

Remove the casserole from the heat, and stir in the drained tomatoes, wine, parsley, tomato paste, and all the herbs and spices (do not add the fresh tomatoes).

Return the casserole to medium heat, and cook slowly, stirring frequently, 10 minutes. Then add the fresh tomatoes and cook another 10 minutes.

Serve the chili in bowls, garnished with cheese, sour cream, and scallions.

Credit: Silver Palate The New Basics