

GUASTELLO'S VILLAGE MARKET

Italian Chili

Ingredients:

1 lb. bulk Italian Sausage
2 tbl. olive oil
2 cups diced onions
8 oz. stick pepperoni, cubed
1 tbl. minced fresh garlic
1 tbl. tomato paste
½ cup dry red wine
2 tbl. balsamic vinegar
2 cans whole tomatoes in juice (28 oz. each)
1 can cannellini beans, drained and rinsed (15 oz.)
1 can kidney beans, drained and rinsed (15 oz.)
1 tbl. dried Italian seasoning
Salt and red pepper flakes to taste
Sour cream (garnish)
Sprigs of fresh basil (garnish)

Brown sausage in oil in a Dutch oven or large pot over medium-high heat. Add onion, pepperoni, and garlic to the pot; cook 5 minutes. Stir in tomato paste and sauté 1 minute.

Deglaze pot with wine and vinegar; simmer until nearly evaporated. Stir in tomatoes and broth; reduce heat to medium and simmer 20 minutes.

Add beans and Italian seasoning to chili; simmer until heated through. Season chili with salt and red pepper flakes.

Garnish each serving with sour cream and basil sprigs.

Credit: Cuisine at Home