

Red Meat Chili

Thom Hackett

Serves: 8-12



Ingredients

3# coarsely ground beef, buffalo, or game

Extra-virgin olive oil

¼ cup red wine

2 cups homemade beef stock

2 onions, finely chopped

2-4 small green chilies, hot or mild, seeded and chopped

2 cans tomatoes, briefly chopped in food processor

3 cloves garlic, peeled and mashed

1 Tbsp. Ground cumin

2 Tbsp. Dried oregano

2 Tbsp. Dried basil

½ Tsp. Red chili flakes

4 cups cooked, soaked kidney beans

Garnish: (Only if you want it)

No-oil chips

Chopped green onions

Sour Cream

Avocado slices

Chopped cilantro

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

Brown meat until crumbly in a little olive oil in a heavy pot. (Olive oil may not be necessary if the beef contains a lot of fat.)

1. Add remaining ingredients.
2. Simmer about 1 hour.

Serve with garnishes.