



Italian Chili



Ingredients

4 C. Vegetable Stock
 1 Large Onion
 4 Gloves Garlic
 4 ½ oz. Pancetta
 1 ¼ lbs. Sweet Italian Sausage
 ½ t. Thyme
 ½ t. Cumin
 Vito & Joe's Extra Virgin Olive Oil

2 15oz Cans Canelli Beans
 2 Bunches Green Onions
 4 T. Tomato Paste
 1 t. Smoke Paprika
 1 ¼ lbs. Hot Italian Sausage
 ½ t. Crushed Red Pepper Flakes
 ¼ t. Cinnamon

3 Peppers (Red, Orange, Yellow)
 4 T. Unsalted Butter
 2 ½ T. Chili Powder
 1 ¼ lbs. 80/20 Ground Beef
 ½ t. Oregano
 1 t. Fresh Ground Black Pepper
 ¼ t. Nutmeg

For Topping:

8 oz. Mascarpone Cheese 4 T. Heavy Cream

For Serving:

1 Loaf Italian Bread Butter Ground Pepper & Pink Himalayan Sea Salt

How to Prepare

Remove all casings from sausage and set aside. Chop the green onions (save tops for serving), peppers, garlic and onions into approx. 1/4" pieces; set garlic aside. Heat ¼ C. Vito & Joe's Extra Virgin Olive Oil over High Heat; add your chopped vegetables (except garlic) and sauté for about 12 minutes until vegetables start to caramelize. Add your garlic and turn the heat down so the garlic just simmers with the vegetables.

Using a second pan; heat ¼ C. Vito & Joe's Extra Virgin Olive Oil over High Heat and Add All Meat (Sausage, Ground Beef and Pancetta). Brown meat constantly stirring to break up the meat; approx. 6 minutes. While meat is browning add the butter to your vegetables to deglaze the pan; scraping the edges to get all the flavor off the sides of the pan, simmer for about 2-3 minutes.

Turn heat on both pans to low. Add your smoked paprika, chili powder, cinnamon, nutmeg, thyme, cumin, crushed red pepper flakes, oregano and fresh ground black pepper to your browned meat mixture. Simmer spices in your meat for 2-3 minutes. Add sautéed vegetables to your meat. After 1 minute add your tomato paste to the meat and vegetable mixture. Using 1 C. vegetable stock and deglaze the vegetable pan taking careful attention to get all scrapings from the sides while the pan is hot. Add 1 C. vegetable stock to meat and vegetable pan also scraping your sides to get all the scrapings and flavor from the edges of the pan. Add remaining 2 C. vegetable stock to meat and vegetable pan, as well as the 1 C. vegetable stock with scrapings from your vegetable sauté pan. Turn heat to low as vegetables, meat, tomato pasta and vegetable stock simmer.

While chili is simmering; mix your mascarpone cheese and heavy cream to make a nice thin creamy cheese topping and stir for about 1 ½ minutes.

Slice Your Italian Bread; Top with Butter, Fresh Ground Pepper and Himalayan Sea Salt and Grill for a nice butter toasted slice of bread.

Serve your chili with a nice scoop of your mascarpone cheese; your green onion tops you set aside earlier and a slice (or two) of your Italian bread toast.

Bon Appétit!



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ONE LINE DRAWING BY MICHAEL SLODWINSKI