

## THREE-BEAN CHILI WITH SAUSAGE

8 to 12 servings

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|-----|--|-----|--|
| 1   | (14.5-ounce) can diced tomatoes, undrained | 1   | (16-ounce) can kidney beans, undrained |
| 1   | pound lean ground beef                     | 3   | tablespoons chili powder               |
| 1   | pound maple-flavored bulk sausage          | 1/4 | cup packed brown sugar                 |
| 1/4 | medium onion, diced                        | 1/4 | teaspoon cayenne (optional)            |
| 1/4 | cup red wine vinegar                       | 2   | teaspoons salt                         |
| 1   | (46-ounce) can tomato juice                | 1   | teaspoon paprika                       |
| 1   | (15-ounce) can black beans, undrained      |     | Shredded Cheddar cheese (optional)     |
| 1   | (15-ounce) can pinto beans, undrained      |     | Sour cream (optional)                  |

1. Optional step: Crush the tomatoes with their juice in a blender and set aside.
2. Brown the beef, sausage, and onion in a large pot over medium-high heat. Drain the fat. Add the vinegar and cook for 1 minute to reduce the liquid. Add the tomatoes, tomato juice, beans, chili powder, brown sugar, cayenne, salt, and paprika. Decrease the heat and simmer for 1 hour.
3. Serve in bowls and top with a sprinkle of cheese and 1 teaspoon of sour cream if desired.

Serve with **Cinnamon Rolls** (p. 236), corn bread, or biscuits and a salad. (Steve's favorite way to eat chili is with a square of **Buttermilk Corn Bread** (p. 241) in the bowl and the chili ladled over and then topped with a sprinkling of pepper Jack or Cheddar cheese and a dollop of sour cream.)

Can be made *Meatless*: Omit the meats and double the beans.

### CAN DO AHEAD

This dish may be put together ahead of time. Refrigerate. Reheat and serve.



## MONDAY COMFORT FOOD

*When the kids were growing up, I almost always served my chili with hot homemade cinnamon rolls. At first, I did it mainly for me because chili is not one of my favorite foods. The cinnamon rolls made the chili much more of a treat. And I love the flavor combination. This is the same chili that I use for my Navajo Tacos (p. 113).*