

# CHILLI FOR A CROWD

The quantities listed below will make about 10 portions

2 tablespoons	<i>best-quality olive oil</i>	
2 big	<i>yellow onions, coarsely chopped</i>	<i>(ordinary onions are fine)</i>
½ pound	<i>sausages, removed from skins</i>	250 g
2 pounds	<i>good quality minced beef</i>	900 g
1 teaspoon	<i>freshly ground black pepper</i>	5 ml
6 oz	<i>tomato paste</i>	150 g
2 cloves	<i>minced fresh garlic</i>	
1 tablespoon	<i>ground cumin seed</i>	15 ml
1 tablespoon	<i>chilli powder</i>	<i>(less for the timid!)</i>
2 tablespoons	<i>Dijon-style mustard</i>	30 ml
1 tablespoon	<i>salt</i>	
1 tablespoon	<i>dried basil</i>	
1 tablespoon	<i>dried oregano</i>	
3 cans	<i>tomato pulp</i>	3 x 440 g
2 tablespoons	<i>red wine</i>	
1 tablespoon	<i>lemon juice</i>	
1 tablespoon	<i>chopped fresh dill</i>	
1 tablespoon	<i>chopped Italian parsley</i>	
2 cans	<i>dark red kidney beans, drained</i>	
½ jar	<i>pitted black olives, drained</i>	<i>I never add olives</i>
2 squares	<i>dark chocolate</i>	<i>My own addition.</i>

*This recipe is best if it is left for a few hours after cooking to go cold and then reheated. Or even better if it is frozen. I usually make quite a big batch and do the latter. Enjoy!!*

## Method

1. Heat olive oil in a very large frying pan. Add onions and cook over low heat, covered, until tender and translucent, about 10 minutes.
2. Crumble the sausage meat and minced beef into the pan and cook over medium-high heat, stirring often, until meats are well browned. Spoon out as much excess fat as possible.
3. Over low heat stir in black pepper, tomato paste, garlic, cumin seed, chilli powder, mustard, salt, basil and oregano.
4. Add tomatoes, red wine, lemon juice, dill, parsley and drained kidney beans. Stir well and simmer, uncovered, for another 20 minutes.
5. Taste and correct seasoning. Add olives and/or chocolate simmer for another 5 minutes to heat through, and serve.
6. Serve with bowls of sour cream, tortilla chips, and grated Cheddar cheese (or Gruyere) to garnish.