

# CHILLI FOR A CROWD

The quantities listed below will make about 40 portions

- $\frac{1}{2}$  cup best-quality olive oil
- 1  $\frac{3}{4}$  pounds yellow onions, coarsely chopped (ordinary onions are fine)
- 2 pounds sweet Italian sausage meat, removed from casings (I use ordinary sausages or sausage meat)
- 8 pounds beef chuck, ground
- 1  $\frac{1}{2}$  tablespoons freshly ground black pepper
- 2 cans, 12 ounces each, tomato paste
- 3 tablespoons minced fresh garlic
- 3 ounces ground cumin seed
- 4 ounces plain chilli powder (If using Sri Lankan Chilli powder be careful!!!)
- $\frac{1}{2}$  cup prepared Dijon-style mustard
- 4 tablespoons salt
- 4 tablespoons dried basil
- 4 tablespoons dried oregano
- 6 pounds canned Italian plum tomatoes, drained (about 5 cans, each 2 pounds, 3 ounces before draining)
- $\frac{1}{2}$  cup Burgundy wine
- $\frac{1}{2}$  cup lemon juice
- $\frac{1}{2}$  cup chopped fresh dill
- $\frac{1}{2}$  cup chopped Italian parsley
- 3 cans 16 ounces each, dark red kidney beans, drained
- 4 cans 5 ounces each, pitted black olives, drained (I never add olives)
- 1 cube Dark chocolate (My own addition. Put in at the end)

*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!!*

1. Heat olive oil in a very large soup kettle. Add onions and cook over low heat, covered, until tender and translucent, about 10 minutes.
2. Crumble the sausage meat and ground chuck into the kettle 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 drained tomatoes, Burgundy, lemon juice, dill, parsley and drained kidney beans. Stir well and simmer, uncovered, for another 15 minutes.
5. Taste and correct seasoning. Add olives, simmer for another 5 minutes to heat through, and serve immediately.
6. Serve with a bowl of sour cream, chopped white onion and grated Cheddar cheese, and garnish as you please.