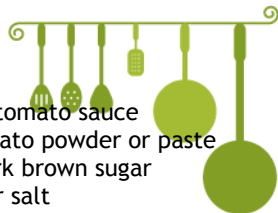


# Clays Colossal Chili

14 servings

## INGREDIENTS

1/4 cup olive oil  
1 pound inside bottom round stew meat,  
cut into bite-sized pieces  
2 pounds ground round (85/15)  
1/2 pound ground hot Italian sausage  
1 cup green bell pepper, diced  
1 cup red bell pepper, diced  
1 cup yellow bell pepper, diced  
2 cups yellow onion, diced  
1/2 cup Burgundy red wine  
2 (14.5 ounce) cans stewed tomatoes (Del  
Monte "Mexican Recipe")



1 (29 ounce) can tomato sauce  
1 Tablespoon tomato powder or paste  
2 Tablespoons dark brown sugar  
1 teaspoon Kosher salt  
1 teaspoon ground Tellicherry pepper  
2 Tablespoons freshly ground cumin  
2 Tablespoons hot chili powder  
1 Tablespoon Aleppo pepper  
1/2 teaspoon ground Turkish bay leaves  
1 1/2 cups water  
1 (14 ounce) can red kidney beans, rinsed  
and drained  
1 pound cheddar cheese (mild fancy  
shredded)  
1 scallion, chopped  
10 corn tortillas, julienne cut

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14 servings

## DIRECTIONS

1. Heat oil in a large pot and brown stew meat on all sides. Remove meat and set aside. Brown ground beef and Italian sausage. Remove meat and set aside.
2. Remove excess oil, leaving 2 tablespoons in the pan. Add the peppers and onion to the pan. Saute on medium heat for 5 minutes.
3. Add wine to peppers and onion. Reduce by half.
4. Place all three meats back into the large pot. Add stewed tomatoes, tomato sauce, tomato paste, brown sugar, salt, pepper, cumin, chili powder, Aleppo pepper, ground bay leaves and water. Bring to a boil. Reduce heat and simmer for approximately 3 hours stirring occasionally.
5. Add kidney beans. Let cook an additional 30 minutes.
6. Deep fry corn tortillas until lightly brown. Serve chili in soup bowls. Garnish with cheddar cheese, tortilla chips and green onion. Accompany with cornbread twists. Enjoy!

