

Winner, Winner...Chili Dinner (from Beau Woodward)

Ingredients:

- 4 pounds ground chuck (85/15 or 90/10);
- 1 large red bell pepper (*large dicing);
- 1 large orange bell pepper (*large dicing);
- 1 VERY large Vidalia onion (*large dicing);
- 3 tablespoons crushed garlic (*jarred);
- 1 -15½ oz. can Bush's light red kidney beans (*rinsed);
- 1 -15½ oz. can Bush's dark red kidney beans (*rinsed);
- 1 -15½ oz. can Bush's black beans (*rinsed);
- 3 large cans Dei Fratelli diced tomatoes in juice;
- 2 large cans Dei Fratelli tomato sauce;
- 1 large can Dei Fratelli crushed tomatoes;
- ½ cup brown sugar;
- 1 cup Cabernet Sauvignon;
- 4 tablespoons chili powder;
- 1/8 cup aged balsamic vinegar;
- Sriracha sauce (*I use about 5 big squirts for taste to be mild);
- Plenty of fresh-ground black pepper (~12-15 grinds);
- 2 tablespoons pink Himalayan Sea salt (*or any sea salt).

In a very large Dutch oven (*EVOO heated medium-high in bottom of pot to prevent sticking) cook down beef to "pink"; drain 90% of oil out with turkey baster, leave about 10% for flavor. Now on medium heat, add garlic + peppers and onions till softened; add all the rinsed beans and tomato products. Bring to a gentle boil, then back down to medium-low heat for about 15 minutes (stirring frequently & uncovered). Add all the other ingredients, simmer uncovered for 1 hour on medium-low heat, stirring every 15 minutes or so. Turn heat off and let sit for 1 hour covered.