

Chili Classico

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Suisun Valley 4-H Club

2 onions, chopped fine
3 shallots, chopped fine
1 head of garlic, chopped fine
1 jalapeno pepper, seeded, chopped fine
2 tablespoons of olive oil
3 pounds of ground sirloin
3 large jars of Classico tomato sauce
Salt and pepper to taste
One 16-ounce can tomato paste
6 tablespoons sugar
1/2 cup red wine
1 quart of fresh salsa
6 tablespoons chili powder
2 cups parmesan cheese, freshly grated
1-1/2 teaspoon ground cumin
Dash of Italian seasoning
Five 16-ounce cans of kidney beans, drained and rinsed
1 box good quality small macaroni (DeCecco or Barilla)

Place olive oil in bottom of heavy pot.

Sauté onions, shallots, garlic and jalapeno pepper until onion is soft/translucent.

Add ground sirloin and cook.

Add remaining ingredients, except beans.

Cook and then simmer about 3 to 4 hours tasting frequently.

Add beans last hour of cooking time.

Cook macaroni according to instructions on package and add before serving.