

Comfort Food Favorites

(NAPS)—Even in this tough economic climate, it doesn't have to be a challenge to keep quality food on the table. This recipe uses delicious yet inexpensive ingredients—including wine!—to put a spin on a traditional dinnertime favorite.

Chili Con Chianti

Spice up your chili with a splash of Chianti. A hearty bowl can satisfy any appetite, and all you need is one pot. Sauté flavorful veggies such as onions, bell peppers and garlic in olive oil until tender-crisp. Throw in your seasonings, along with cooked ground beef, tomatoes, kidney beans and Carlo Rossi Chianti. Simmer for 20 minutes and serve in a big bowl with a generous topping of shredded cheddar cheese.

Ingredients:

- 2 tablespoons olive oil
- 1 small onion, diced
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 green bell pepper, diced
- 1 large garlic clove, minced
- 1 pound ground beef
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1½ teaspoons salt
- 1 28-ounce can diced tomatoes
- 1 16-ounce can red kidney beans, drained and rinsed
- ½ cup Carlo Rossi Chianti
- ½ teaspoon hot pepper sauce
- ½ cup shredded cheddar cheese



A heartwarming bowl of hearty chili can be easy and inexpensive to create.

In 4-quart saucepan over medium heat, heat 2 tablespoons oil; add onions, bell peppers and garlic. Cook until vegetables are tender-crisp, stirring occasionally. With slotted spoon, remove vegetables and set aside. In drippings remaining in skillet over medium-high heat, cook ground beef until well browned on all sides, stirring frequently.

Stir in chili powder, ground cumin and salt; cook 1 minute. Add cooked vegetables, tomatoes, red kidney beans, Carlo Rossi Chianti and hot pepper sauce. Over high heat, heat to boiling. Reduce heat to low, cover and simmer 20 minutes, stirring occasionally. To serve, top with shredded cheddar cheese. Serves 6.

To learn more about Carlo Rossi wine, visit www.carlorossi.com.