

# Classic Chili

Serves 6

## Ingredients

1 tablespoon olive oil  
1 medium yellow onion, diced  
1 pound 90% lean ground beef  
2 1/2 tablespoons chili powder  
2 tablespoons ground cumin  
2 tablespoons granulated sugar  
2 tablespoons tomato paste  
1 tablespoon garlic powder  
1 1/2 teaspoons salt  
1/2 teaspoon ground black pepper  
1/4 teaspoon ground cayenne pepper\* optional  
1 1/2 cups beef broth  
1 (15 oz.) can petite diced tomatoes  
1 (16 oz.) can red kidney beans, drained and rinsed  
1 (8 oz.) can tomato sauce  
1 cinnamon stick

## Instructions

1. Add the olive oil to a large soup pot and place it over medium-high heat for two minutes. Add the onion. Cook for 5 minutes, stirring occasionally.
2. Add the ground beef to the pot. Break it apart with a wooden spoon. Cook for 6-7 minutes, until the beef is browned, stirring occasionally.
3. Add the chili powder, cumin, sugar, tomato paste, garlic powder, salt, pepper, and optional cayenne. Stir until well combined.
4. Add the broth, diced tomatoes (with their juice), drained beans, cinnamon stick and tomato sauce. Stir well.
5. Bring the liquid to a low boil. Then, reduce the heat (low to medium-low) to gently simmer the chili, uncovered, for 20-25 minutes, stirring occasionally.
6. Remove the pot from the heat. Let the chili rest for 5-10 minutes before serving.
7. Garnish with sour cream, cheddar cheese, and diced onion.

*Enjoy!*

• **T**  **P** of the **RIDGE** •  
restaurant | catering

# Vegan Chili

Serves 6

## Ingredients

3 tablespoons vegetable oil  
16 ounces button mushrooms, stems removed, wiped clean, and quartered  
1 yellow onion, diced  
1 large green bell pepper, seeds and ribs removed, diced  
2 jalapeño peppers, seeds and ribs removed, finely minced  
2 garlic cloves, finely minced  
2 cups pecans (about 7 ounces), toasted, very finely chopped  
1 tablespoon chili powder  
1 tablespoon ground cumin  
1 tablespoon dried oregano  
1 cinnamon stick  
2 (15 oz.) cans kidney beans, drained and rinsed  
1 (28 oz.) can diced tomatoes, with juice  
2 cups vegetable stock (or vegetable broth, and cut the salt by half)  
1 (15 oz.) can tomato sauce  
1 (1 oz.) package dried mushrooms (whatever is cheapest), pulverized in a blender  
1 tablespoon kosher salt

## Instructions

1. In a large heavy-bottomed pot over medium-high heat, heat the oil and add the fresh mushrooms. Cook, stirring only once, until browned, about 6 minutes.
2. Add the rest of the ingredients to the pot. Scrape the bottom of the pot and stir to incorporate. Simmer until the vegetables and nuts are soft, about 30 minutes. Let cool. Refrigerate overnight.
3. Keep the chili in the fridge for up to four days.

*Enjoy!*