



## KICKOFF CHILI

Cindy Lemos, WinoGal

Cindy's wine recommendation: Lily Rock 2009 Merlot

*"When fall arrives, I am in heaven – it's gridiron season which means lots of pigskin action, camaraderie and food. It's my version of "The Most Wonderful Time of the Year".*

*I enjoy hosting football parties and have put together a collection of my favorite game recipes along with wines to pair with each.*

*For red wine lovers, Middle Ridge's Lily Rock Merlot is an excellent choice. Its smooth berry flavors melded with just a hint of tannins are enhanced when paired with my Kickoff Chili. While everyone has their own favorite chili recipe, this one is easy and sure to be a crowd pleaser!"*

--Cindy Lemos, WinoGal

### INGREDIENTS:

1 large yellow onion, chopped  
2 large jalapenos, chopped (with or without seeds)  
2Tbsp olive oil  
1 lb of lean ground beef  
1 Tbsp powdered garlic  
1 Tbsp powdered onion  
1 Tbsp cumin  
2 tsp ground black pepper  
2 tsp sea salt  
*OPTIONAL: up to 1 Tbsp chili flakes, depending upon your preference for heat!*  
2 large cans of red kidney beans, drained  
1 ear of corn, left in the husk & smoked on the grill  
2-3 large tomatoes, chopped



### DIRECTIONS:

Start with a large, deep pan. Alternatively, if you are planning to transport the chili or keep it warm in a crock pot, you may first use a sauté pan and then transfer the meat mixture to the crock pot when adding the final ingredients.

Brown the onion and jalapenos in olive oil, then add the ground meat and sauté until cooked. Add in all seasonings and mix well.

Remove the husk & silk from the corn and then very carefully, stand the corn on its large end on the cutting board and cut the corn from the cob using a sharp knife.

Add kidney beans, corn kernels and tomatoes into the chili and mix well. Cover and leave on low heat, setting for at least 2 hours to allow tomatoes to break down and the flavors to fully develop.

Serve with grated cheddar cheese, fresh chopped tomatoes and chopped scallions.

