

Sicilian Chili

– Tim Bacino

Ingredients:

- 3-4 pounds of fresh Roma tomatoes
- 5 large cloves of garlic
- Extra Virgin Olive Oil
- 3 Italian sausages – Mild
- 3 Italian sausages – Hot
- 1 Pound ground meat (lean – 85% to 90%)
- 4 Cups (32 oz) Chicken stock
- 1 – 24oz Marinara Sauce (I recommend Rao's)
- 2 – 15 oz cans of Cannellini Beans
- 1 TBL Balsamic Vinegar
- 1 Tsp Chili Flakes (optional)
- 1 TBL Sriracha (optional)
- Salt & Pepper
- Freshly grated Parmesan cheese (optional)

Instructions:

Pre-heat oven to 400 degrees (f) Convection Roast or Convection. If you don't have that feature, pre-heat to 425 degrees (f) Bake.

Clean, remove bottom (stem area) of tomato and slice in half (vertical) from the tip to the base. Place each half (sliced-side up) on sheet pan or rimmed-cookie sheet.

Sprinkle all tomatoes with salt and cover each with olive oil.

Add garlic under a few of the tomatoes to protect them from burning (can be tricky).

Place in oven for 20 minutes on middle to upper rack. Pull out and rotate and cook for another 20 until tomatoes begin to brown. (Make sure your garlic is protected by a few tomatoes or it will burn.) If after the first 20 minutes the garlic is golden brown, remove and set aside to add when the tomatoes are complete.

Meanwhile, in a large skillet on medium heat, remove sausage from casing and hand pinch or crumble each link into skillet and cook 20 minutes or until golden brown. There should be enough fat in the sausage that you will not need to use olive oil for the pan. If not, add a tablespoon. When finished, remove and set aside.

Using the same pan and drippings, add your ground meat and cook for 10 minutes until slightly brown. Set aside.

When tomatoes are finished, remove from oven and let cool for a few minutes while you get your blender. Add all cooked tomatoes and garlic into blender with $\frac{3}{4}$ cups chicken stock and blend for 2 to 3 minutes to crush the tomato seeds.

In large stock pot add blended tomatoes, Marinara, cannellini beans, sausage, cooked ground meat, $3\frac{1}{4}$ cups of chicken stock, and chili flakes. Cook on medium for 15 to 20 minutes to a soft boil – just breaking the surface. If not thick enough, cook for another 20 minutes.

Then add Sriracha, Balsamic, freshly cracked black pepper and salt to taste. Now it's ready to serve. Place in bowl and garnish with grated Parmesan with rustic Italian bread or crostini and of course [GEN 7 2020 Pinot Noir Premium Reserve](#). Enjoy!