



Keuka Spring Cabernet Chili



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|----------------------------------|--|
| 6 ounces Italian sausage patties | 1/2 tsp freshly ground black pepper |
| 2 cups chopped onion | 1/4 tsp salt |
| 1 cup chopped green pepper | 2 bay leaves |
| 8 garlic cloves, minced | 1 1/4 cups Keuka Spring Cabernet Franc |
| 1 lb. ground sirloin | 2 (28 oz.) cans diced tomatoes |
| 2 Tbsp chili powder | 2 (15 oz.) cans kidney beans, drained |
| 2 Tbsp brown sugar | 1/2 cup (2 oz.) shredded Colby or Cheddar cheese |
| 1 Tbsp ground cumin | |
| 3 Tbsp tomato paste | |
| 1 tsp dried oregano | |

Heat a large Dutch oven over medium-high heat. Add sausage, onion, and the next three ingredients to pan; cook 8 minutes or until sausage and beef are browned, stirring to crumble. Add chili powder and the next 7 ingredients and cook for 1 minute, stirring constantly. Stir in wine, tomatoes, and kidney beans; bring to a boil. Cover, reduce heat, and simmer 1 hour, stirring occasionally. Uncover and cook for 30 minutes, stirring occasionally. Discard the bay leaves. Sprinkle each serving with cheese. Serve with Keuka Spring Cabernet Franc or Merlot.

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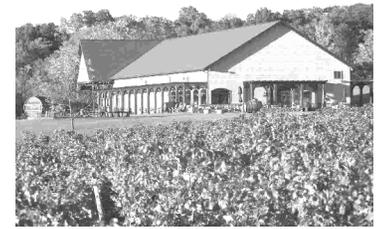
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