



A dollop of sour cream tempers the mellow heat of chili made the way Danny's in Northfield used to. | BRIAN JACKSON-SUN-TIMES

## DANNY'S AWARD-WINNING RED CHILI

### MAKES ABOUT 5 QUARTS

- 1 green pepper
- 1 red pepper
- 2 jalapeno peppers
- 1 yellow Spanish onion
- 2 garlic cloves, minced
- 1¼ pounds ground beef
- 1¼ pounds ground pork
- ½ teaspoon cayenne pepper
- 1 small bay leaf
- 4 tablespoons chili powder
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 (15-ounce) can diced tomatoes in puree
- 4 tablespoons tomato puree
- 1½ cups tomato juice

- 2 tablespoons finely chopped cilantro
- 1 (15-ounce) can pinto beans, drained
- 1 (15-ounce) can red kidney beans, drained
- Grated Cheddar cheese, chopped tomatoes, chopped scallions, tortilla chips for garnish

Roughly chop peppers and onions, then grind with garlic to a coarse salsa-like consistency in a blender or food processor, pulsing to retain texture.

Mix half of ground vegetables with meat, using a wide spoon or your hands, then add cayenne pepper, bay leaf, chili powder, salt and black pepper. Set into refrigerator, tightly covered, for 24 hours. Store remaining vegetables in re-

frigerator.

In a large heavy pot, brown meat mixture and remaining vegetables, stirring often until well-browned and vegetables are softened, about 20 minutes. Drain excess liquids, then add diced tomatoes, tomato puree and juice, and cilantro. Simmer 15 minutes, or until flavors meld.

Pull out bay leaf. Taste and adjust for salt. Add beans and allow them to heat, then serve with garnishes.

*Adapted from Danny's Restaurant, Northfield*

**Nutrition facts per serving:** 261 calories, 12 g fat, 5 g saturated fat, 41 mg cholesterol, 21 g carbohydrates, 16 g protein, 405 mg sodium, 6 g fiber