



# SAME AS THE OLD YEAR

.....

## GODFATHER CHILI

Makes one pot

### Ingredients:

- 4 ounces of diced pancetta
- 1 tablespoon olive oil
- ½ cup chopped onion
- ⅓ cup chopped celery
- ⅓ cup chopped carrot
- 1 tablespoon minced garlic
- 2 teaspoon ground cumin
- 1 teaspoon chili flakes
- 2 tablespoons chili powder
- ¾ pound ground beef chuck
- ½ pound hot Italian sausage
- Salt
- Black pepper
- 1 teaspoon dried oregano
- 2 cups canned Italian plum tomatoes, cut up, with their juice
- 2 cups beef stock

### Instructions:

1. Place a 5-quart pot over medium heat. Add the pancetta in the pot and cook until fat is rendered and the pancetta crisp. This will take about 5 minutes. Remove pancetta from the pot, leaving the fat.
2. Add the olive oil and onions in the pot. Cook the onions until it has become translucent. Add the chopped celery, carrots, and garlic. Cook for about 2 minutes.
3. Add the cumin, chili flakes, and chili powder and cook for two minutes.
4. Add ground beef and sausage to the pot and cook until the meat is browned. Stir well and break down the meat so it's not in large chunks.
5. Add the salt, pepper, and dried oregano to the meat. Add the crispy pancetta. Add the canned tomatoes and beef stock. Simmer uncovered over low heat for about 20 minutes, stirring often.



*Godfather Chili*



*2022 Chili Champ!*

## CHEF TIPS

1. Always bloom your spices. This means adding the spices in the pot with some oil and letting them cook for a minute. Doing this will bring out their full flavor. You can also add the spices while sautéing the vegetables or browning the meat before any liquid is added to the pot.
2. Chili is one of those foods that taste better the next day. So, plan ahead and cook it the day before you plan on eating.

