

ShaSha's Wine Club Chili

I adapted this recipe from my dear friend Nick (of Nick's Supper Club fame) who had created a delicious Keto version of his famous chili. Tommy isn't a bean fan, so I liked the idea of replacing the beans with other veggies. My version isn't Keto because I used sweet potatoes as one of the veggies and, of course, dry red wine for the beer and I'm glad I did. This chili has a slight sweetness to it that I really enjoy.

Makes 8 quarts

3 hours to prepare



Nick's Coffee and Ancho Chili Dry Rub (AMAZING!!!)

2 Tbsp Salt

1/4 C Brown Sugar

2 Tbsp Ancho Chili Powder

2 Tbsp Finely Ground Espresso Beans

2 Tbsp Garlic Powder

1 Tbsp Ground Black Pepper

Mix all ingredients together

Nick's Dry Rub for BBQ

2 Tbsp Salt

2 Tbsp Sugar

2 Tbsp Brown Sugar

2 Tbsp Ground Cumin

2 Tbsp Chili Powder

1 Tbsp Cayenne Pepper

4 Tbsp Paprika

Mix all ingredients together

Chili

4 Lb Boneless Chuck Roast, cut into 1/2" to 3/4" cubes

4 Lb Boneless Pork Butt, or Shoulder cut into 1/2" to 3/4" cubes

Nick's Coffee and Ancho Chili Dry Rub

Nick's Dry Rub for BBQ

1 1/2 Cups Olive Oil (you may not need that much as it is just being used to coat the pan, but you will be cooking in batches and may need to add more to make sure the surface of the pan is covered before adding next batch)



- 6 Medium Onions Chopped
- 10 Cloves of Garlic, minced
- 1/2 Tbsp Crushed Red Pepper (More if you like your chili hotter)
- 1 1/2 Cups Dry Red Wine (I used Mouvedre)
- 1 Cup of Strong Brewed Coffee
- 3 Heaping Tbsp of Fine Ground Espresso coffee
- 2 Tbsp Ground Cumin
- 2 Tbsp Chili Powder
- 1 Tbsp Ground Coriander
- 5 - 28 oz Cans of Whole Peeled Tomatoes, drained, broken up (using hand, pastry blender, meat separator, etc) and then transferred to pot with slotted spoon
- 3 Large Sweet Potatoes, peeled and cut in to 1/2" to 3/4" cubes
- 1 Large or 2 Small Heads of Cauliflower, chopped into bean sized nuggets

Directions:

1. Place half of both cubed beef and pork into two separate gallon plastic bags (you will have about 2 pounds of beef and pork in each bag). Add Nick's Coffee and Ancho and Chili Rub to one bag and Nick's Dry Rub for BBQ to the other bag and shake so that the beef and pork are covered with seasoning.
2. Place large Dutch Oven over medium heat and coat with olive oil.
3. Once oil has heated, add a single layer of one of the seasoned beef and pork combinations and cook until browned (you do not want to overcook the meat or burn the seasoning, if oil seems too hot, reduce to medium low), remove the meat to platter, add more oil if necessary to coat pan and add another layer. Repeat this until all meat is lightly browned.
4. Again, add more oil if necessary to coat the pan and add onions, garlic and crushed red pepper. Cook until onions are translucent.
5. Add meats back to pan and stir to combine with onions, garlic and red pepper flakes.
6. Add wine, brewed coffee, ground espresso, ground cumin, chili powder and coriander. Stir to combine
7. Add tomatoes, sweet potatoes and cauliflower. Stir to combine. Simmer for 1 to 1 1/2 hours being sure that sweet potatoes and cauliflower are fork tender.
8. Enjoy with tortilla chips or topped with sour cream, cheese and scallions or fresh cilantro.

