

Red Chili

By Nora Ramirez

Nomad @ Origin Red Rocks

1. 2 # of Tomatoes (roasted)
2. 2 cups of finely diced carrots.
3. 2 cups of finely diced bell peppers.
4. 2 cups of finely diced celery.
5. 2 cups of finely diced red onions.
6. 16oz of pinto beans (cooked & drained)
7. 16oz of black beans (cooked & drained)
8. 2 T of minced garlic
9. $\frac{3}{4}$ cup of oil
10. $\frac{1}{2}$ cup of white wine
11. 1# of ground beef
12. 1T cumin
13. $\frac{1}{2}$ t of red pepper flakes
14. 2 t oregano
15. 2 t basil
16. 2 T chili powder
17. $\frac{1}{2}$ t black ground pepper
18. 2 cups of tomato juice
19. 12oz tomato paste
20. $\frac{1}{4}$ cup of chicken bouillon
21. 8 cups of water

Heat oil in a pot and add onions, carrots, celery, bell peppers and garlic. Cook for 10 minutes on medium heat and stir frequently to prevent sticking on the bottom. Add white wine and let it cook for another 10 minutes.

Add ground beef and cook until beef is ready. Add spices, tomato juice and tomato paste and squeeze the roasted tomatoes with hand and add it to the soup.

Mix chicken bouillon with the 8 cups of water and add in to the soup (you can substitute with chicken broth) stir and reduce heat to low and let it simmer for 1 hour.