

Pittsburgh Chili



Recipe by Chef Anna Vocino
Serves 6-8

Ingredients

2 tablespoons olive oil
4 celery stalks, thinly chopped
1 large brown onion, finely chopped
2 garlic cloves, minced
2 pounds ground beef or ground turkey (highest fat possible for more flavor)
1 tablespoon chili powder
2 teaspoons salt
½ teaspoon cinnamon
½ teaspoon dried basil
½ teaspoon dried oregano
½ teaspoon ground allspice
½ teaspoon ground cumin
½ teaspoon freshly ground black pepper
3 14-ounce cans diced tomatoes, puréed in the Vitamix (or use 1 jar of Eat Happy Kitchen Marinara)
3 ounces tomato paste
1 tablespoon red wine vinegar
1 chicken bouillon cube (or use extra salt)
½ ounce 85% dark chocolate, finely chopped
4-ounce can artichoke hearts, drained and chopped
2 zucchini, sliced
2 cups grated Colby Jack or cheddar cheese, for garnish
Sour cream, for garnish



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Instructions

1. In a large pot, Le Creuset, Dutch oven, or slow cooker, heat the olive oil on medium high heat until hot and shimmering.
2. Add the celery and onion and cook until soft, about 2-3 minutes. Add the minced garlic and cook 1-2 more minutes, being careful not to burn the garlic. Add the ground beef, breaking up into small pieces of meat, cooking about 3-4 minutes until fully browned.
3. In a small mixing bowl, whisk together the chili powder, salt, cinnamon, basil, oregano, allspice, cumin and pepper until well blended. Add this dry spice mix to the browned meat, tossing to coat the meat in the spice mix.
4. Add the puréed tomatoes, tomato paste, red wine vinegar and toss with the spiced meat. Smash in the bouillon cube at this point (or stir in an extra teaspoon of salt).
5. Fold in the artichoke and zucchini pieces, plus the chopped chocolate.
6. Bring to a boil and then reduce the heat to low. Cover and let it simmer for about an hour.
7. Uncover and stir, letting the chili cook another 30 minutes. Serve the chili, topped with cheese and sour cream.

Slow Cooker

Proceed with the directions above, then cover and turn to high to cook for 2 hours. Serve with the garnish.

Pair with 2023 EXP MSC

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