



PAIRS
WELL WITH:
ZINFANDEL

VEGAN CHILI

Servings: 5

Instructions:

We like to toast and grind dried chiles for better flavor, but you can substitute 1/4 cup chili powder or your own combination of ground dried chiles for those called for in the recipe. If using prepared chili powder, reduce the cumin and coriander to 1 teaspoon each. Toast in a dry skillet over medium-high heat until fragrant, about 3 minutes:

3 guajillo chiles, stemmed and seeded

2 chipotle chiles, stemmed and seeded

2 ancho chiles, stemmed and seeded

Cool and grind the toasted chiles to a powder in a spice grinder. Set aside. Coarsely crumble with your fingers:

8 ounces tempeh

Heat in a Dutch oven over medium heat:

2 tablespoons vegetable oil

Add the tempeh and cook, stirring occasionally, until browned and crisp, about 10 minutes. Add and saute

until tender and starting to brown:

1 onion, chopped

1 red bell pepper, chopped

2 jalapeno or serrano peppers, seeded and chopped

Add the ground chiles and:

8 garlic cloves

2 tablespoons tomato paste

2 teaspoons ground cumin

2 teaspoons ground coriander

1 teaspoon dried oregano

Cook until fragrant, 3 to 5 minutes. Allow the spices and tomato paste to form a dark brown crust on the bottom of the pot. Pulse in a food processor until chopped fine, or very finely chop:

8 ounces mushrooms

Add the mushrooms to the Dutch oven and allow them to cook until they have released their liquid, scraping the bottom of the pot to loosen the brown



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bits. Let the mushroom liquid boil off.

Add and reduce to about 1/2 cup:

One 12-ounce beer (a dark beer or lager) or 1 1/2 cups water or vegetable broth

Add:

One 14.5 ounce can diced tomatoes

Two 15-ounce cans pinto or black beans or a combination, drained and rinsed

1 cup vegetable broth or water

Let the chili simmer, covered, for 30 to 45 minutes or until thick. Season to taste with:

Salt and black pepper

Serve with:

Chopped green onions

Chopped cilantro

Sour Cream

