



City Chili in Mini Bread Bowls

Makes 12 generous servings

Nothing says winter like a nice bowl of chili. Every year I make a huge batch and stick some in the freezer to last me through the cold – and lengthy – Chicago winters. When I am serving it for guests, I like to do it as a vegetarian option, assuming I am going to be doing steak or another non vegetarian item. Sometimes I will add ground pork, ground turkey and ground beef instead of all of the veggies. It is your kitchen...you make the call. Either way, when I am doing cocktail parties the dinner rolls make great little bread bowls so your guests can have a nice hearty dish and still hang out and enjoy your party.

What you need:

- 6 cups crushed tomatoes
- 2 cups diced tomato
- 1 squash, diced
- 1 poblano pepper, diced
- 1 leek, sliced
- 1 red pepper, diced
- 1 orange pepper, diced
- 1 zucchini, diced
- 1 shallot, chopped
- 4 cloves chopped garlic
- 6 oz button mushrooms, quartered
- 1 C White Beans
- 1 C Black Beans
- 1 tbsp ground black pepper
- 1 tbsp kosher salt
- 1 tbsp fresh rosemary
- 1 tbsp fresh sage
- 2 tbsp fresh basil
- 2 tbsp olive oil
- A few dashes of Sriracha, Chipotle Tabasco
- Juice of one lime
- 1/4 Cup Horntos Plata Tequila
- 12 - 2 oz Rolls, hollowed out
- 2 Cups Smoked Cheddar Cheese, shredded
- 8 oz Sour Cream

How to make it work:

Combine ingredients in stockpot and simmer for 45 minutes to an hour. Stir occasionally.

Hollow out the dinner rolls, leaving the center for your pet, child or just a nosh.

Ladle the chili into the bread bowls, sprinkle with cheese and throw a dollop of sour cream on top.

Drink Suggestion: Beacon Street Margarita