

Fall '22

Passion

Autumn Mixed Bean Sausage Chili

Ingredients

~ 20oz Dried Mixed Beans ~ 3 Tbsp Olive Oil ~ 2 Cups Chopped Bell Peppers (Color of choice)
~ 1 Large Yellow Onion, chopped ~ 1 Long Hot Pepper, diced (exclude for a milder dish) ~ 2
Tbsp Minced Garlic ~ 1 Tsp Salt ~ 1 Tsp Cumin ~ 1 Tsp Chili Powder ~ 16oz Sausage Roll
(sweet or spicy) ~

Step 1 - Prepare Beans per package instructions. (Soak overnight or boil and set aside for
~1hour).

Step 2 - In a large, deep skillet (or large pot), add Olive Oil, Peppers, Onions, Garlic, and Spices.
Cook over medium heat for 3-5 minutes until peppers are tender and onions are beginning to
caramelize.

Step 3 - Add Sausage to skillet/pot and cook over medium heat until Sausage is browned (3-5
minutes).

Step 4 - For thicker consistency, continue to simmer chili until desired thickness.

Tranquility

Thai Chili-Caramel Ice Cream Glaze

Ingredients

Ice Cream of your choice

For Sauce (enough for 2 servings):

~ 4 Tbsp Thai Sweet Chili Sauce ~ 4 Tbsp Maple Syrup ~ 1.5 Tsp Fish Sauce (or a generous
pinch of Salt) ~ 1.5 Tsp Lime Juice (use fresh squeezed for best results) ~

Garnishing Options:

~ Ground Cashews or Peanuts ~ Mint or Basil Leaves ~ Dried Jalapeno Flakes ~ Rooster Hill
Port

Step 1 - Add all ingredients to a saucepan and place over medium heat. Stir continuously until sauce is blended and warm, but not boiling (about 1 minute).

Step 2 - Place 2 to 3 scoops of Vanilla Ice Cream in a bowl (repeat for additional servings)

Step 3 - Garnish Ice Cream with desired additions. Nuts for a salty flavor, mint or basil for a fresh and cooling flavor, Jalapeno flakes for more spice, or Rooster Hill Port for a decadent flavor!

Step 4 - Spoon the warmed sauce over the garnished Ice Cream and enjoy!

Traminette

White Chicken Chili

Ingredients

~ 16oz Dried Small White Beans (or Navy Beans) ~ 2-3 Tbsp Salted Butter ~ 1 Cup Chopped Red Bell Pepper ~ 1 Cup Chopped Green Bell Pepper ~ 1 Cup Chopped Yellow Onion ~ 2 Cup Chopped Jalapenos ~ 2 Tbsp Minced Garlic ~ 1 Tsp Salt ~ 1 Tsp Cumin ~ 1 Tsp Chipotle Chili Powder ~ 1.5-2lbs cubed Chicken Breast ~ 32oz Chicken Broth ~

Step 1 - Prepare Beans per package instructions. (Soak overnight or boil and set aside for ~1hour).

Step 2 - In a large pot, melt Butter over low heat until it coats the bottom of the pot. Add Peppers, Onions, Garlic, and Spices. Cook over low-medium heat until peppers are tender and onions begin to caramelize (about 3-5 minutes), stirring frequently.

Step 3 - Add Chicken to the pot along with about 10oz of Chicken Broth. Cook until the outside of the chicken is cooked, stirring frequently (still on low-medium heat).

Step 4 - Add the previously cooked/soaked Beans to the pot with the rest of the Broth and continue to cook on a low-medium heat until the chili reaches a consistency to your liking (1-3 hours).

Step 5 - For best results, let chili cool and store in a fridge overnight. Chili will thicken slightly and the flavors will mix more fully. Heat in a pot briefly before serving.