



SPARKLING PONDS WINERY

Chili Avec Vin Walleye Wobbler

Serve with Sparkling Ponds semi-sweet or dry red wine

INGREDIENTS

4-5 strips bacon – crisp fry and crumble	1 packet McCormick tex mex chili seasoning
1 large green pepper	1 bottle Sparkling Ponds Walleye Wobbler <i>(semi-sweet red wine)</i>
1 large onion - chopped	1 (16 ounce) can Bush's original baked beans
3 stalks celery - chopped	2 (15 ounce) cans light red kidney beans
4-6 pieces garlic – thin sliced	2 (11 ounce) cans condensed tomato soup
2 tablespoon extra virgin olive oil	1 (28 ounce) can diced tomatoes in tomato juice
3 tablespoon Hungarian paprika	2 tablespoon red wine vinegar
1.5 lbs. ground beef (<i>very lean - see reason under preparation</i>)	1 (6 ounce) can tomato paste
1.5 tablespoon brown sugar	salt and hot sauce to taste
1 tablespoon black pepper	

DIRECTIONS

Crisp fry bacon, drain, and crumble. Chop green pepper, onion, celery and garlic. Combine above and add olive oil to large skillet. Simmer until medium soft (do not overcook). Add Hungarian Paprika while simmering. Add ground beef, brown sugar, black pepper and chili seasoning to skillet and cook until beef is well browned (if very lean ground beef is used it should not need drained after cooking as it will remove much flavor). Transfer all contents from skillet to large pot. Add remaining ingredients: wine; baked beans (do not drain); kidney beans (drained); tomato soup, diced tomatoes (undrained), wine vinegar, tomato paste and hot sauce (if desired). Simmer 1 – 1.5 hours stirring frequently.

Serve hot with shredded cheese garnish; with warm crusty bread, and crisp green salad.
Serve over elbow macaroni if desired.