



### PREP TIME

24 hrs (beans & cherry tomatoes) + 15 min

### COOK TIME

4 hours

### SERVES

10

### COOKING LEVEL

Medium

## RECIPE | TOMATOES

# WINTER CHILI

Recipe created by Chef Benjamin Leblanc-Beaudoin  
Iron Kettle Bed & Breakfast



PARTY  
SIZE

### INGREDIENTS

4 lb Beef Brisket, trimmed and sliced into small cubes (replace with Eggplant to make vegetarian)  
3 Large Dried Chipotle Peppers  
2 Red Onions  
10 Cloves of Garlic  
9 Pure Flavor® Sweet Bell Peppers, deseeded and sliced  
Olive Oil  
2 tbsp. Garam Masala  
2 tbsp. Paprika

1 tbsp. Dried Thyme  
2 Fresh Bay Leaves  
3-4 Fresh Chillies  
2 Cinnamon Sticks  
16 Large Pure Flavor® Red Beefsteak Tomatoes  
2 cups Brown Sugar  
2 lb Dried Pigeon Pea Beans, or Mixed Beans  
2 Dry pints Pure Flavor® Azuca Red Cherry Tomatoes

### DIRECTIONS

1. Soak beans overnight. With the oven at 200°F on convection mode, dehydrate halved Red Cherry Tomatoes for 24 hours
2. Peel and dice the onions and peel and finely slice the garlic. Deseed and slice the peppers
3. Heat oil in your largest pot pan on a low heat, add the Garam Masala, Paprika, Thyme, Bay Leaves and Onions. Fry for 10 minutes, until the Onions have softened
4. Slice up the dehydrated Chillies and add them to the Onion mixture along with the the Cinnamon Sticks, sliced Garlic, a good pinch of Sea Salt and Black Pepper
5. Stir, then add the Beefsteak Tomatoes and the Sugar. Add the Brisket, Beans and cover with a lid and simmer for 3 hours
6. Stir occasionally - once you've done this, add the sliced Peppers and dehydrated Red Cherry Tomatoes
7. Season to taste

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