



PREP TIME

24 hours + 15 minutes

COOK TIME

4 hours

SERVES

10

COOKING LEVEL

Medium

RECIPE | TOMATOES

WINTER CHILI

By Chef Benjamin Leblanc-Beaudoin | Iron Kettle Bed & Breakfast



INGREDIENTS

4 lb Beef brisket, trimmed and sliced into small cubes
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 lbs 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 Azuca 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 masale, paprika, thyme, bay leaves and onions. Fry for 10 minutes, until the onions have softened.
4. Slice up the dehydrated chillies and add them into the onion mixture along with 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 tomatoes.
7. Season to taste.

Tip: Substitute the brisket for Pure Flavor® Baby Eggplant for a heart vegetarian version of this delicious chili.

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