

RECIPE | TOMATOES

# WINTER CHILI



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

## INGREDIENTS

- |   |  |
|---|--|
| 4 lb Beef Brisket, trimmed and sliced into small cubes (replace with Eggplant to make vegetarian) | 1 tbsp. Dried Thyme                                |
| 3 Large Dried Chipotle Peppers  | 2 Fresh Bay Leaves                                 |
| 2 Red Onions  | 3–4 Fresh Chillies                                 |
| 10 Cloves of Garlic   | 2 Cinnamon Sticks                                  |
| 9 Pure Flavor® Sweet Bell Peppers , deseeded and sliced   | 16 Large Pure Flavor® Red Beefsteak Tomatoes       |
| Olive Oil   | 2 cups Brown Sugar                                 |
| 2 tbsp. Garam Masala  | 2 lb Dried Pigeon Pea Beans, or Mixed Beans        |
| 2 tbsp. Paprika   | 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



### PREP TIME

24 hrs (beans & cherry tomatoes) + 15 min

### COOKING TIME

4 hours

### SERVES

10

### COOKING LEVEL

Medium