

CHILLI FOR A CROWD (about 20 people)

Bonfire night is approaching and this is a lovely rich chilli with a twist. It is even better made the day before and reheated on the night. This gives the chilli a chance to settle down, and you the possibility of spicing it up if you wish.

I know there appear to be a huge list of ingredients, but don't be put off – it's worth it!

NB An American cup is 250 ml.

4 tbs olive oil for frying the meat
2.5 kilos of lean beef mince
500 g of Chorizo sausage, skinned and chopped in dice. (mild, or medium as wished)
500 g of onions, peeled and chopped
2 large green peppers, de-seeded and roughly chopped in dice
2 x 400g tins of red kidney beans, drained
3 x 400g tins of tomato pulp
3 x 70g tins of tomato puree
4 crushed cloves of garlic
125 ml red wine (1/2 an American cup)
4tbs lemon juice
5 level teaspoons of chilli powder
2 teaspoons salt (optional)
4 tbs Dijon mustard
2 tbs dried oregano
3 tbs ground cumin
2 tbs dried basil
4 tbs dried dill or small bunch fresh dill
Small bunch parsley, chopped
300 g black olives, pitted and cut in half
Corn flour to thicken it at the end of cooking time

Method

- 1; Heat the olive oil in a large saucepan
- 2; Add the onions and fry over a low heat until soft and translucent
3. Add the mince and the diced chorizo and fry over a medium heat until brown
4. Add the peppers and stir in
5. Spoon off surplus fat
6. Lower the heat and add: tomato paste, crushed garlic, chilli powder, cumin, mustard, salt, basil and oregano (and the dill if dried) Stir well.
7. Add the tinned tomatoes, kidney beans, wine, lemon juice, fresh dill (if using) and chopped parsley. Stir well. Bring to a simmer and cook for at least 30 - 40 minutes.
8. Taste and check seasoning. Add the olives and simmer for another 5 minutes.
9. Mix 2 tbs of corn flour with water to make a paste and stir into the chilli. Simmer for about five minutes stirring all the time to cook the corn flour and thicken the mixture. Repeat the procedure if it is not thick enough.

Serve with jacket potatoes or rice accompanied by a green salad.