



Sausage and Pinto Bean Chili *(adapted from High Plains, by Cinda Chavich)*

- 2 cups dried pinto beans
- 1/2 pound sweet Italian sausage
- 1/2 pound spicy Italian sausage
- 2 cups chopped onions (about 2 medium)
- 4 cloves garlic, minced
- 1 tablespoon chili powder
- 1 tablespoon dry mustard
- 3/4 cup dry white wine
- 1/4 cup molasses
- 1/4 cup maple syrup
- 1 - 8 ounce can tomato sauce
- 1 cup tomato juice
- 1 tablespoon Worcestershire sauce
- 1/4 cup bourbon or rum
- 1 cup water (or more as needed)

Pick over pinto beans for stones, and then wash well in a sieve under running water. Add to a large pot of water and soak overnight (or use the quick soak method). Drain and rinse.

Brown sausage in a large Dutch oven over medium high heat. Add onions and cook until softened - about 10 minutes. Add garlic, chili powder and dry mustard. Cook, stirring for 1 minute. Add white wine and cook, stirring and scraping any browned bits from the bottom of the pot until wine has almost completely reduced (about 5 minutes). Add molasses, maple syrup, tomato sauce, tomato juice, Worcestershire sauce, bourbon and 1 cup of water, along with drained and rinsed beans. Bring pot to a boil, cover and place in 250 oven for 3 hours. Check pot half way through cooking and add more water as needed if chili is too dry. Serves 6.