



STREET  
WINERY

## Chocolate Chili

### Served at: Cooking with Chocolate

Pairs with our Sandstone Reserve Gamay

### Ingredients

- 1 pound of each, ground pork, ground veal and ground beef
- 2 onions diced and 3 cloves of garlic crushed
- 1 cup 2013 Sandstone Gamay
- 2 cans diced tomatoes, undrained
- 1 can kidney beans, rinsed and drained
- 1 can black beans, rinsed and drained and pureed
- 1 can whole black beans, rinsed and drained
- 1/3 cup dark coco powder
- 2 teaspoons chili powder
- 1 teaspoon of cinnamon
- 1 teaspoon salt
- 1 small can of tomato paste

### Directions

1. Combine onion and garlic in a large saucepan over medium-high heat until soft. Add pork, veal and beef and cook until meat is browned. Transfer to large pot. In a food processor, puree 1 can of black beans with coco powder, chili powder, cinnamon and tomato paste and wine, then add to pot and simmer
2. Stir in tomatoes, kidney beans, black beans and salt. Cook on High until chili begins to bubble, about 20 minutes. Reduce heat to Low, and cook until thick, about 2 hours.

**13<sup>th</sup> Street Winery**

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