

◆ HANDLEY RANCH HOUSE RED ◆

CHILI WITH SOFT POLENTA AND TOPPINGS

4 slices bacon, diced large	1 can beef broth
1 large yellow onion, diced small	Salt & pepper, to taste
3 stalks celery, diced small	2 cups coarse polenta
2 tablespoons garlic, minced	8 cups water
3 pounds ground beef	1 tablespoon salt
2 tablespoons chili powder	4 tablespoons butter
2 teaspoons ground cumin	Garnish:
1 tablespoon paprika	2 avocados
1 tablespoon dried oregano	1 red onion, diced medium
2 teaspoons dried thyme	2 fresh tomatoes, diced medium
1 cup Handley Ranch House Red	2 cups shredded jack or cheddar cheese
1 (28-ounce) can tomato sauce	1 bunch cilantro, minced

over please 🍴 🍷

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Cook the bacon in a large sauté pan until crisp. Remove bacon to paper towels and reserve. Sauté the onion and celery in the bacon fat until the onion is translucent. Add garlic and cook for 2 minutes, stirring constantly. Remove from the pan and reserve.

Sauté the meat in three batches until well browned. Add the meat, bacon, onion-celery mixture, dried spices, and herbs. Cook stirring over medium heat until well mixed. Add wine and cook until nearly evaporated. Add tomato sauce, beef broth, salt and pepper. Bring to a boil, reduce heat to low, and cook the chili for about 30 minutes. At this point taste for seasonings, and if there is time, refrigerate overnight to meld flavors.

Polenta: Bring 8 cups of water and 1 tablespoon salt to a boil in a large sauce pan. Slowly pour in polenta, while stirring constantly. Bring back to a boil, lower heat as much as possible and use a heat diffuser under the saucepan to help prevent scorching. Cook, stirring frequently for about 30 minutes. Add butter, and when it has melted, stir it in thoroughly.

While the polenta is cooking, heat up the chili, and prepare garnishes. Place the garnishes in separate bowls. When the polenta is done, ladle it into individual serving bowls and top with chili. Pass the garnishes at the table.