

End of the Wine Trail Chili

This the perfect end to a crisp autumn day in northern Illinois.

Ingredients:

4	Boneless chicken breast halves, trimmed
2	Tablespoons olive oil
1	Pound chicken sausage, ground
2	Cup chopped onion
6	Cloves garlic, minced
4	Cans Great Northern Beans, drained and rinsed
3	Cups tomatillo salsa
1	Bottle of a fruity Illinois red wine
2	Cans diced tomatoes with juice, fire-roasted,
2	Cup frozen white corn kernels
2	Tablespoons finely chopped jalapeno peppers
1	Teaspoon salt
1	Teaspoon ground black pepper
Dash	Cayenne pepper
1	Cup Cilantro, chopped for garnish

Marinade

1	Tablespoon liquid smoke
½	Cup Honey
2	Tablespoons brown sugar
½	Cup fresh lime juice
1	Lime, zested

Preparation:

Mix marinade ingredients in a bowl, reserve ½ cup for later. Next add trimmed chicken breasts and toss to coat then cover with plastic wrap and refrigerate for at least 1 hour. Meanwhile in a large skillet, heat olive oil over medium heat. Add the onions, garlic, sausage; sauté until onions are tender and sausage is cooked through. Put the drained beans in a 6-quart slow cooker; add the skillet mixture and all remaining ingredients except chicken breasts and cilantro. Cover and cook on HIGH for 2 to 3 hours or LOW for 6 to 8 hours. 30 minutes before serving grill or broil chicken breasts, basting with reserved marinade. When cooked shred chicken with a fork. To serve place chili in bowl, top with shredded chicken, add a splash of wine and a sprinkle of fresh cilantro.

Serves 12.