

# 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.