



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: BRATWURST CHILI

Date: OCT. 2024

Ingredients:

1 Lb. Bratwurst Sausages, cut into 1-inch slices	1 (15 oz.) Can Black Beans (may use pinto or kidney beans)
2 Medium Sweet Potatoes, peeled and cut into $\frac{3}{4}$ -inch cubes	1 (28 oz.) Can Crushed Tomatoes
1 Large White or Yellow Onion, diced	1 (15 oz.) Can Diced Tomatoes
1 Tbsp. Chili Powder	Salt and Pepper to Taste
3 Cups Chicken, Beef, or Vegetable Broth	
1 Tsp. Cumin	Optional toppings:
2 Cloves Garlic, minced	Cheddar or Jack Cheese, shredded
1 Tsp. Smoked Paprika (may use regular paprika)	Sour Cream
	Fresh Cilantro, chopped
1 Tsp. Cinnamon (optional)	Crushed Tortilla or Corn Chips

Directions:

1. In a large skillet, pan-fry the bratwurst pieces over medium heat until cooked through, about 9 to 10 minutes. Alternatively, grill the bratwurst over medium heat until browned and cooked through, then cut into pieces. Set the bratwurst aside. Set the bratwurst aside.

2. Spray a slow cooker with cooking spray (you may also coat the cooker with canola oil). Add bratwurst and all remaining ingredients except the optional toppings. Stir to combine.

3. Cover the pot and cook the chili on LOW for 6 hours. Check the taste during the last hour of cooking, and add salt and pepper as necessary.

4. Spoon the chili into bowls. Top with cheese, sour cream, cilantro, or crushed chips if desired.

Tips:

We like the slow cooker for its ease of use, but if you prefer to make this chili in a Dutch oven or large pot, that works as well. Brown the bratwurst in a separate skillet first or grill them over medium heat until browned and cooked through.

Then, add a tablespoon of oil to your pot and sauté the onion until translucent. Next, add the remaining ingredients, including the cooked bratwurst. Let the chili simmer for at least an hour.