

Recipes from **Chef William**



Lickity Split Turkey Chili

- 2 Tbsp. Finger Lakes Extra Virgin Grape Seed Oil (or local equivalent)
- 1 Lb. cooked turkey chunks
- 1 Lb. sausage crumbles, fully cooked
- 2 C. Hector Wine Co. Soul Red Wine, hmmm, that only leaves about 1 cup in the bottle...
- 1, 16oz. jar Chef William Creations *Tequila Cactus Salsa*
- 1, 12oz. bottle Chef William Creations *Chipotle Brew-B-Que Sauce*
- 1 Tbsp. chili powder
- 3 Tbsp. tomato paste
- 1 Tbsp. dried oregano
- 2, 28oz. cans chunky crushed tomatoes, undrained
- 1, 15oz. can dark red kidney beans, undrained
- 1, 15oz. can Great Northern beans, undrained
- 1/2 C. (2oz.) shredded Cheddar Monterey-Jack blend cheese

Heat a large Dutch oven over medium-high heat. Add chunked cooked turkey and sausage to the grape seed oil. As soon as you have a decent sizzle, add the Soul Red Wine followed by the next 5 ingredients. Allow chili to return to a slight boil then add tomatoes and beans. Simmer 5 minutes to 5 hours. But, you are ready to eat! Top each portion with a sprinkle of cheese blend and don't forget about that cup of left over Soul Red!