Chef John39s Italian Sausage Chili

Jacob · 30/09/2024



Prep Time

1 hr 50 mins

Dificult

Medium

Servings

6

Description

This sausage chili recipe turned out with great results I had added pork to ground beef chili before but never tried it with only Italian sausage I added even more Italian flavors with cannellini beans and a hint of oregano Garnish with sour cream avocado red onion and basil

Ingredients

- - 1 tablespoon olive oil - 1 ¼ pounds hot Italian sausage
- casings removed - 1 ¼ pounds mild Italian sausage
- casings removed - 1 onion
- chopped - salt to taste - 2 tablespoons ancho chile powder - 1 teaspoon paprika - 1 teaspoon ground cumin - 1 teaspoon ground black pepper - ½ teaspoon chipotle chile powder - ½ teaspoon dried oregano - 2 ½ cups water
- or as needed - 1 cup tomato puree - 2 (15 ounce) cans cannellini beans
- drained and rinsed - 1 red bell pepper
- diced - 1 green bell pepper
- diced

Instructions

1. Heat olive oil in a large pot over medium-high heat. Cook and stir hot and mild Italian sausage
2. onion
3. and a pinch of salt in hot oil until sausage is browned and crumbly
4. and most of the liquid is evaporated
5. about 10 minutes. Stir in ancho chile powder
6. paprika
7. cumin
8. black pepper
9. chipotle chile powder
10. and oregano; sauté until fragrant
11. about 2 minutes. Pour in water and tomato purée; bring to a simmer. Reduce heat to medium-low and cook at a steady simmer until sausage is tender
12. about 45 minutes. Add more water as needed and skim any fat that floats to the top. Stir in beans and bell peppers. Simmer until vegetables are tender
13. about 30 minutes. Season with salt.