Chef's Chili

Type of Dish  Beef, Chili, Pork, Soup
Cooking Method  Stove Top
Total Time  60 mins. or more

Servings  6 SERVINGS  Prep Time  20 MINUTES  Cook Time  70 MINUTES  Passive Time  1 1/2 HOURS

Ingredients

- 4 Slices  Bacon diced
- 1 Cup  Sweet Onion small, diced
- 1/4 Cup  Green Pepper minced
- 1 Tbsp.  Garlic minced
- 1/2 Cup  Red Wine
- 2 lbs.  Ground Sirloin lean
- 1 lb.  Ground Pork
- 2 (14.5 oz.) cans  Dei Fratelli Diced Tomatoes
- 1 (14.5 oz.) can  Dei Fratelli Tomato Sauce
- 1 tsp.  Sea Salt
- 2 tsps.  Sugar
- 4 Tbsps.  Chili Powder
- 1 Tbsp.  Wheat Flour
- 4 Cups  Kidney Beans rinse and drain
- 1  Bay Leaf

Instructions

1. Cook bacon in large stock pot over medium heat for 3-5 minutes, stirring often.

2. Add the onion and cook for 3-5 minutes.

3. Add green pepper and garlic and cook for 1 minute.

4. Scrape the bottom of the pan and pour in wine to release crispy bits from pan. Allow to evaporate about 2 minutes.

5. Add meat and cook thoroughly, stirring throughout, about 8 minutes.

6. Once meat is cooked, add all tomato product and stir.
7. In a small mixing bowl combine salt, sugar, chili powder and flour. Mix until fully blended. Add dry seasoning mix to the pot and stir in well.

8. Add the beans and the bay leaf. Stir in gently taking care not to smash the beans.

9. Bring to a boil. Turn down to a simmer. Cover with a lid and cook for about 70 minutes.

10. Taste before serving, adding more salt if desired. Remove bay leaf before serving.

Recipe Notes

Garnish with sour cream, cheese, diced onion or hot peppers. If a spicier chili is desired, stir in several dollops of hot sauce before covering on the simmer.
Spanish Potatoes in Tomato Sauce

4 lb. Russet potatoes - 2 lbs 2 lb. onions
2 eggs
1/2 c. milk
1/2 c. flour
8 oz. Monterey Jack cheese

Scrub potatoes well. Wrap in towel and microwave 2-3 minutes until almost tender. Slice 3/8" thick when cool Sprinkle with 3-4 tablespoons flour. Combine remaining flour, milk and egg. Dip potato slices into batter and fry till golden.

To prepare tomato sauce:
Remove stem and seeds of chiles. Toast in hot skillet 30-60 seconds till softened. Cover with warm water to soften - about 15 minutes.
Roast 1st onion cut into 3/8" slices in hot skillet until golden. Reserve for sauce. Saute 2nd onion sliced in half then into thin vertical slices till golden. Reserve for layering over potatoes. Puree tomatoes, chiles and soaking liquid, herbs, and roasted onion slices. Simmer 10 minutes.
In 10x10" pan, put thin layer tomato sauce, layer potatoes, onions, chorizo, sauce, top with cheese. Bake 350°F 40-60 minutes until bubbly and cheese browned.
REUBEN PIE
This is an easy luncheon or Sunday supper

1 egg, beaten
1/3 cup evaporated milk
3/4 cup rye bread crumbs
1/4 cup chopped onion
1/4 tsp. salt
dash pepper
1/2 tsp. prepared mustard
1 8-oz. can sauerkraut, drained and snipped
12 oz. corned beef, chopped
6 oz. Swiss cheese, grated
pastry for 1 10-inch pie crust

In mixing bowl combine first 7 ingredients. Then add sauerkraut and corned beef. Mix well. Place 1/2 of meat mixture in pie shell and sprinkle with 1/2 the cheese. Cover with remaining meat mixture; top with remaining cheese. Bake at 400 degrees for 25 to 30 minutes. Serves 6 to 8.

Shirley Benfield (Mrs. R.H.)

Rub the hamburgers lightly, with little pressure. They will be juicier.
Mozzarella chicken with butter bean mash

**Ingredients**

- 4 chicken breasts, boned and skinned
- calorie controlled cooking oil spray
- 1 medium onion, thinly sliced
- 2 garlic cloves, crushed
- 400g tin chopped tomatoes
- 3 tbsp tomato purée
- 1½ tsp dried oregano
- 85g/3oz pitted green or black olives
- 2 x 125g packs reduced fat mozzarella, sliced and drained on kitchen paper

**For the butter bean mash**

- calorie controlled cooking oil spray
- 1 medium onion, finely chopped
- 1 garlic clove, crushed
- 2 x 400g tin butter beans, drained and rinsed
- good squeeze lemon juice
- sea salt and freshly ground black pepper

**Method**

1. Season the chicken breasts with salt and pepper. Spray a large, deep non-stick flameproof frying pan or sauté pan with oil and place over a high heat. Cook the chicken on each side for 3 minutes or until lightly browned. Transfer to a plate.

2. Reduce the heat to low, spray a little more cooking oil into the pan and cook the onion for 4-5 minutes, stirring until softened and lightly browned. Add the garlic and cook for a few seconds.

3. Pour in the tomatoes. Stir in the tomato purée, oregano, olives and 300ml/10fl oz cold water. Bring to the boil and cook for 5 minutes, stirring regularly. Reduce the heat to a gentle simmer and add the chicken. Cook for 10 minutes, stirring occasionally, until the chicken is tender and cooked through. Season to taste.

4. Preheat the grill to its hottest setting. Top the chicken and sauce with the sliced mozzarella. Sprinkle with ground black pepper. Place under the hot grill and cook for 2-3 minutes or until the cheese melts.

5. For the butter bean mash, spray a small non-stick saucepan with cooking oil and place over a medium heat. Add the onion and cook for 3 minutes. Add the garlic and cook for 1 further minute.

6. Put the beans in a food processor with 100ml/3½fl oz water, a good pinch of salt and pepper. Add the cooked onion and garlic and blend to a thick purée. Spoon back in to the saucepan and heat, stirring constantly until hot. Add a good squeeze of lemon and season to taste.

7. Divide the butterbean mash between 4 plates and add the chicken and sauce. Serve with freshly cooked vegetables or salad.

**Serves 4**

**Preparation time** less than 30 mins

**Cooking time** 30 mins to 1 hour
Baked Penne with Dei Fratelli Tomato & Basil Sauce

1 lb. ground chuck
⅛ tsp. salt
½ tsp. pepper
3 – 24 oz. jars of Dei Fratelli Tomato & Basil Sauce
Brown and drain ground meat. Stir in sauce.

1 lb. box Penne pasta –cooked for 10 minutes
8 oz. package of mozzarella/parmesan cheese

Layer sauce, pasta and cheese. Cover and bake at 350 until heated through.

Peggy
German Sweet Kraut
Ohio Magazine, November 2014

Submitted by Carl Ruetz

Makes: 1 ½ quarts

Notes: From Schmidt’s Restaurant and Sausage Haus, German Village, Columbus, OH

2 cans/jars Sauerkraut – 40 oz total
(can also use equivalent amount of shredded raw cabbage)

½ cup Vegetable oil
½ cup Cider vinegar
1 1/3 cups Sugar
1 ½ cups Celery, small dice
1 cup Onion, small dice
½ cup Green pepper, small dice

1. Drain sauerkraut completely.

2. Combine vegetable oil, vinegar, and sugar in mixing bowl and mix, at medium speed, until well blended. (can also use wire whisk by hand)

3. Add diced vegetables to oil mixture and whip on low setting for 1 minute and then medium setting for 10 minutes. If whisking by hand, whip until liquid portion gets a green tint.

4. Place well drained sauerkraut in serving bowl. Pour vegetable and oil mixture over kraut and mix well by hand, breaking kraut up really well.

Refrigerate and serve cold.
Sauerkraut Salad

1 - 27 oz. can sauerkraut
or
2 - 14.5 oz. cans

1 cup chopped celery
1 cup chopped onion
1 cup chopped green pepper
1 cup sugar
1/2 cup white vinegar

2 Tbsp. vegetable oil

Rinse and drain sauerkraut. Add celery, onion, and pepper.

Boil sugar, vinegar, and oil. Pour over sauerkraut mixture while hot.

Chill 8 hours or overnight. Keeps for 2-3 weeks.

Can add 2 oz. chopped pimento or 1 teaspoon caraway seeds if desired.
Mom's Meat Loaf

Type of Dish  Beef, Turkey
Cooking Method  Oven
Total Time  60 mins. or more

Servings  8 SERVINGS  Prep Time  10 MINUTES  Cook Time  80 MINUTES  Passive Time  1 hour 30 MINUTES

Ingredients
- 1 (15 oz.) can  Dei Fratelli Tomato Sauce
- 2 Lbs  Ground Beef or Ground Turkey
- 2  Eggs
- 1/4 Cup  Bread Crumbs
- 1/4 Cup  White Onion small diced
- 2 tsp  Dijon Mustard
- 1 tsp  Garlic minced
- 1 tsp  Salt
- 1/4 tsp  Black Pepper ground

Instructions
1. Preheat oven to 375 F.

2. In a large bowl, combine 1 cup Dei Fratelli Tomato Sauce with remaining ingredients. Reserve remaining tomato sauce for later.

3. Place mixture in a loaf pan and bake for 1 hour and 10 minutes, or until meat is fully cooked to 165 F.

4. Remove from oven and spread remaining tomato sauce evenly over the top of the loaf. Place back in the oven and bake for an additional 10 minutes.

DeiFratelli.com
21 April 2018
Reuben Casserole

1 can (16 oz) sauerkraut, drained
1/4 cup chopped onion
1/4 cup chopped parsley
1 t. caraway seed
2 cups shredded Swiss cheese
3/3 cup Thousand Island dressing
1/2 lb. thinly sliced cooked corned beef (or turkey)
3 slices rye bread, cut in 1/2 in. cubes
1/4 cup butter, melted

Combine kraut, onion, parsley, 1 caraway seed in bowl. Mix well. Layer kraut mixture in bottom of 8 x 8 in. square baking dish. Top with 1 cup of the cheese, 1/3 cup dressing, 1/4 cup corned beef. Top with remaining cheese, dressing. Toss bread cubes in butter. Sprinkle over all. Bake at 350° for 35 min.
Baked Spaghetti & Meatballs

Author: Joy in Every Season

Ingredients

- Meatballs (I used about 1½ doz homemade meatballs) **Meatballs were fully cooked
- 24 oz jar marinara sauce (I used San Marzano Sauce)
- ½ yellow onion (diced)
- 3 cloves garlic (crushed)
- 1 tsp Italian seasoning
- 2 TBSP olive oil
- ¾ # spaghetti noodles
- 1-2 cups grated cheese (I used half colby-jack, half mozzarella)
- ½ cup grated parmesan

Instructions

1. In large cast iron skillet, sauté onions in olive oil over med/low heat. Add in garlic and continue sautéing until onions are tender.
2. Add cooked meatballs.
3. Add marinara sauce and tsp Italian seasoning.
4. Heat over med/low heat for about 20-30 minutes.
5. In separate large pot, cook spaghetti noodles according to package directions (under cook by 2 minutes).
6. With large slotted spoon, scoop meatballs from sauce and set aside.
7. Scoop cooked spaghetti (with large slotted spoon) into marinara sauce. Add in about ½ cup pasta cooking water. Gently stir until pasta is fully coated with sauce.
8. Add cooked meatballs to top of spaghetti.
9. Top with grated cheese & parmesan cheese.
10. Bake at 350° for approx 20-30 minutes or until hot and bubbly and cheese is melted.