



ALEXANDER VALLEY

delorimierwinery.com

2013 deLorimier
Cabernet Sauvignon,
Preston Vineyard
paired with
Braised Short Rib and
Bacon Chili with Honey
Corn Bread Muffins



CHILI INGREDIENTS

- 1 tablespoon olive oil
- 2 lbs. boneless short ribs, cubed
- 2 cloves garlic
- 1 yellow onion, chopped
- 1 jalapeño pepper, deseeded and diced
- 3 teaspoons cumin
- 3 teaspoons chili powder
- 15 oz can fire-roasted diced tomatoes
- 4 ounce can tomato paste
- 1 cup beef stock
- 8 slices bacon, cooked and crumble
- 16 ounces cans Bush's Kidney Beans, drained and rinsed
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- salt and pepper, to taste

CORN BREAD INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 1 cup yellow cornmeal
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1/2 - 2/3 cup honey, depending on how sweet you'd like your muffins
- 8 tablespoons butter, melted
- 3/4 cup sour cream
- 1/2 cup milk

CHILI DIRECTIONS

1. Heat the oil in a dutch oven over medium-high heat. Add the beef in batches and cook until browned on all sides. Remove the beef and set aside in a bowl. Add the onion and sauté 3-5 mins, adding more oil if necessary, until tender and golden. Add the garlic and jalapeño and sauté for 1 minute until fragrant.
2. Return the beef to the pan along with the cumin, chili powder, tomatoes, tomato paste, stock, bacon, and beans. Cover and cook over low heat for 3.5 hours. (Alternatively, the chili can be placed in a slow cooker and cooked over low heat for the same amount of time.)
3. After 3.5 hours add the red and green peppers, salt and pepper to your personal preference, & replace the lid. Cook an additional 30 - 60 minutes, or until the peppers & beef reach your preferred tenderness.

CORN BREAD DIRECTIONS

1. Preheat oven to 400 degrees F. Grease a standard sized 12 cup muffin tin.
2. In a medium bowl, combine the flours, cornmeal, baking powder, baking soda, and salt. Whisk until sifted together.
3. In a smaller bowl, whisk the eggs until lightly beaten. Add the honey, melted butter, sour cream, and milk. Whisk until combined.
4. Make a well in the center of the dry ingredients. Pour the liquids in and stir with a wooden spoon until just combined and moist. Do not beat.
5. Divide mixture evenly among the muffin cups. Bake at 400 degrees F for 14-18 minutes, or until golden. Cool for 5 minutes in the muffin tins, then remove and cool on a wire rack until warm.



**GREENWOOD
RIDGE
VINEYARDS**

greenwoodridge.com

2014 Mendovino
Mendocino County
paired with
Wild Mendocino
Wild Boar & Venison Chili



CHILI INGREDIENTS

2 pounds coarsely ground wild boar
2 pounds coarsely ground wild venison
12 cloves of fresh garlic, minced
3 medium yellow onion, diced
2 red bell peppers
2 cups venison stock
2 cups diced celery
28 oz stewed tomatoes
4 tablespoons chili powder
2 tablespoons paprika
4 cups kidney beans
4 cups of cannellini beans
4 cups pinto beans
½ tsp oregano
1 bay leaf
salt and pepper

CHILI DIRECTIONS

1. Brown boar and venison in oil. Set aside.
2. In same pan, saute onions until translucent. Add garlic, peppers and celery and saute until tender.
3. Add venison stock and seasonings, bring to a boil. Reduce heat, and add tomatoes, beans and browned boar and venison. Bring to slow boil for 15 minutes stirring frequently.
4. Reduce heat to low and simmer 1.5 hours or to your liking. Especially delicious when chilled and reheated the next day.



jaxonkeys.com

2014 Farmhouse Red
Mendocino County
paired with
Homestyle Classic
Beef Chili



CHILI INGREDIENTS

2 pounds ground beef or turkey (or a combo)
3 tbsp olive oil
1 yellow onion chopped
1 green bell pepper chopped
4 cloves garlic
Salt & pepper
1 tbsp ground cumin
3 tbsp chili powder
1/2 tsp cayenne pepper (optional)
28 oz can of tomato sauce
15oz can of tomato sauce
2 - 14.5 ounce cans of fire roasted diced tomatoes
15.5 ounce can of red kidney beans drained
15.8 ounce can of great northern beans drained
1/2 cup Jaxon Keys Farmhouse Red
1 tbsp cocoa powder *trust us
1 tsp dried oregano

CHILI DIRECTIONS

1. Heat a large pot over medium high heat and add in your olive oil and then your meat.
2. Season your meat with 1 tsp salt, and 1/2 tsp black pepper.
3. While your meat is browning, chop your onion, green pepper, and garlic.
4. Once your meat is cooked through, drain it if necessary and remove it from the pan. I just set it aside in a bowl.
5. In your same heated pot, add in your chopped onions and green peppers and cook for about 5 minutes or until translucent. Add in your garlic and cook for 2 more minutes then remove from heat.
6. Once your garlic is cooked, add in 1/2 tsp salt, 1/2 black pepper, cumin, chili powder, and cayenne pepper and stir together. Add your meat back to the pan and add in the rest of your ingredients: Tomato sauce wine, diced tomatoes, beans, cocoa powder, and oregano.
7. Stir everything together to combine, reduce your heat to low, cover the pot and simmer for 2 hours while stirring occasionally OR place in the crockpot on low for 7-8 hours.



matrixwinery.com

2015 Petite Sirah
Estate Russian River Valley
paired with
Chicken & Andouille
Mole Chili

CHILI INGREDIENTS

2 cups chicken stock
1 dried ancho chili
2 dried guajillo chilis
2 tablespoons olive oil
1 yellow onion, diced
1/2 green pepper, diced
1/2 red pepper, diced
6 garlic cloves, pressed and minced
6 oz andouille sausage, finely diced
4 tablespoons adobo sauce
1 block Abuelita Mexican chocolate, chopped
2 teaspoons kosher salt
1/4 teaspoon cayenne pepper
1/4 teaspoon ground cumin
28 ounce can of red kidney beans drained
14 ounce can crushed tomatoes
15.8 ounce can of pinto beans
15.8 ounce can of black beans
2 cups cooked, shredded chicken

CHILI DIRECTIONS

1. Bring 2 cups chicken stock to simmer in medium pot. Add guajillo and ancho chilis and allow to simmer for 10 minutes. After 10 minutes, add broth and soften chilis to a blender and puree. Set aside.
2. Inside heavy pot or dutch onion, bring olive oil to heat and add the onion, peppers, garlic and 1/2 the salt. Sautee until onions become translucent and peppers begin to soften. Add finely chopped sausage and cook an additional 5 minutes.
3. Add the pureed chilis, tomatoes, chicken, beans remaining salt, and all spices except the chocolate.
4. Bring to a slow boil for 10 minutes, stirring frequently. Reduce heat to low, add chopped chocolate, and simmer 1.5 hours.





mazzocco.com

2014 Mazzocco
Zinfandel
Sonoma County
paired with
Vegan Chili



CHILI INGREDIENTS

1/3 Cup vegetable or safflower oil
2 Cups diced onion
1/2 Cup diced carrot
1/2 Cup diced celery
1/2 Cup diced parsnips
1/2 Cup diced fennel
1/2 Cup diced sweet potato
1/2 Cup diced red and green bell pepper
1/2 Cup diced zucchini
1/2 Cup diced yellow squash
1 Cups yellow corn kernels
1 Cups cooked red kidney beans with liquid
1 Cup cooked black beans (drained and rinsed)
1 Cup cooked pinto beans with liquid
1/2 Cup ancho chili powder
1 Tablespoon paprika
1 Tablespoon smoked paprika
1 Tablespoon onion powder
2 Tablespoons cumin
3 Tablespoons kosher salt (plus more to taste)
1 teaspoon fresh ground black pepper
water

CHILI DIRECTIONS

1. Heat the oil in a large stockpot over medium heat and sweat the onions, celery, and carrots for 5-10 minutes.
2. Add spices and salt and cook for an additional 3 minutes.
3. Add vegetables one at a time in order and cook several minutes between each addition, covered with a lid.
4. Start with parsnips, then add fennel, sweet potato, bell pepper, squash, zucchini, and corn. Season to taste with salt and pepper.
5. Add the beans and bean liquid and water to come to the top of the chili. Simmer for 10 minutes on low heat covered. Allow to sit for an additional hour off the heat.
6. Chill in an ice bath or refrigerator. This is best served the day after it is prepared. Makes 2.5 - 3 gallons. Garnish with your favorite toppings!



PEZZI KING

pezziking.com

2015 Midnight Zinfandel
Estate Dry Creek Valley
paired with
Black Bean, Bacon &
Pumpkin Chili



CHILI INGREDIENTS

2 tablespoons olive oil
1 teaspoon crushed red pepper flakes
1 pound chopped bacon
2 medium yellow onions, diced
2 carrots, peeled and diced
1 red bell pepper, diced
1 jalapeno pepper, minced
5 cloves garlic, minced
3 tablespoons chili powder
2 teaspoons ground cumin
1/2 teaspoon ground cinnamon
1 teaspoon salt
1/2 teaspoon cayenne pepper
28-ounce can crushed tomatoes
1 1/2 cups pureed pumpkin
2 cups vegetable stock
15-ounce cans black beans, drained
and rinsed
2 tablespoons fresh lime juice
2 cups shredded cheddar cheese
1 cup cilantro, stems removed
Tortilla chips, for garnish
Sour cream, garnish
Lime wedges, garnish

CHILI DIRECTIONS

1. Cook bacon over medium high until done. Set aside, reserving fat in pan.
2. Add to bacon fat, the crushed red pepper flakes, onions, carrots, and red bell pepper and saute for 5 minutes, or until they begin to soften and slightly brown. Add in the jalapeno pepper, garlic, and spices and cook for another minute.
3. Add in the tomatoes, pumpkin puree, vegetable stock, bacon and black beans; stir well to combine. Bring to a boil, then reduce the heat, cover, and simmer for 30 minutes, stirring occasionally.
4. Remove chili from heat. Stir in the lime juice. Scoop into bowls, top with cheese, cilantro, and tortilla chips. Serve hot, with extra lime wedges.

St. Anne's Crossing

W I N E R Y

stannescrossing.com

2015 Split Rail Zinfandel
Alexander Valley
paired with
Pork Chili Verde

CHILI INGREDIENTS

5 pounds pork shoulder cut into
1/2" cubes
1 gallon chicken stock
1/4 cup safflower or other neutral oil
2 pounds minced onion
8 cloves minced garlic
3 pounds Anaheim or mild green
pepper (skins and seeds removed)
1 pound black eyed peas
(soak overnight)
4 pounds russet potatoes 1/2" diced
2 pounds celery root 1/2" diced
1/2 cup each chopped parsley
and cilantro
4 Serrano peppers (*brunoise*- finely
diced 1/8")
Salt and fresh ground black pepper
to taste

CHILI DIRECTIONS

1. Simmer the pork shoulder in the chicken stock for an hour and a half.
2. Sweat the onions and garlic until translucent and add to the stockpot.
3. Char the Anaheim peppers over a direct flame or with a blow torch and remove the skin and seeds. Cut into 1/2" squares and add to stockpot.
4. Continue simmering until the pork is tender and add the potatoes and celery root. Lightly season with salt and pepper.
5. In a separate pot, cook the black eyed peas until fully cooked. Season the beans with salt, drain the liquid, and add beans to the chili.
6. Once the celery root and potatoes are fully cooked and the pork is tender, the chili is done. At this point, taste and adjust any seasonings. You can thicken the chili by taking some of the cooked potatoes out with a spoon, smash them to release the starch, and stir back into the chili. Serve with herb garnish and add Serrano *brunoise* for heat.
7. Pair with 2015 St. Anne's Crossing Zinfandel





SODA ROCK
ALEXANDER VALLEY

sodarockwinery.com

2013 Soda Rock
Cabernet Sauvignon,
Alexander Valley
paired with
Lord Snort
ChiliRock!



CHILI INGREDIENTS

1 pound ground chuck
1 pound ground pork
2 tablespoons olive oil
1.5 large yellow onions, chopped
2 28oz cans tomato sauce
2 cans hatch diced green chilis
4 cloves garlic pressed and minced
1/2 teaspoon cumin
1 teaspoon oregano
1 tblsp unsweetened cocoa powder
3 chipotles in adobo sauce, finely
chopped
1 bottle dark beer
1 tablespoon kosher salt
2 teaspoons black pepper

CHILI DIRECTIONS

1. Brown beef and pork until cooked. Remove to the side using slotted spoon. Discard all but a tablespoon of drippings.
2. Add one tablespoon olive oil to drippings, heat, and saute onions and garlic 5 minutes. Add beef, heat over medium 10 minutes.
3. Add green chilis, chipotle chilis, tomato sauce and all spices. Add cooked meat. Bring to boil for 10 minutes. Reduce heat to low, simmer for 2 hours.
4. Best when chilled and reheated the next day.