

Ski Dazzle®

A Taste of Winter™ 

Inspiration from:



CALIFORNIA MOUNTAIN RESORTS

Vegetarian Heirloom Bean Chili

For the chili ...

Whole Foods Dried Beans
1/2 pound rattlesnake beans
1/2 pound tongue of fire beans
1/2 pound European soldier beans
1/2 pound dried heirloom blend of beans
1/4 cup olive oil
1 large onion - medium diced
1 Poblano chili - medium diced
1 Jalapeno Pepper - minced
3 cloves garlic - minced
1 tbsp oregano
3 tbsp chili powder
1 tbsp ground cumin
1 tomato paste - 6 oz can
12 oz diced tomatoes

For the topping ...

1 cup fresh tomato salsa
4 oz chili lime sauce

PREPARE ...

In a stock pot, over high heat, sauté onion, Poblano chili and Jalapeno pepper until softened.

Add oregano, chili powder, cumin and tomato paste.

Mix well and then add dark beer to deglaze the pot. Reduce heat, adjust seasonings and simmer for at least 1 hour.

Garnish with tomato salsa, chili lime cream and crisp masa threads.