

Pumpkin Chili

by Wine Gallery of Bozeman, Montana
www.bozemanwinegallery.com



3 pounds lean ground beef
2 cups solid pack pumpkin
(do not use Pumpkin Pie Mix)
2 cans of red kidney beans
2 medium onions, chopped
3 (15 oz.) cans of chopped tomatoes
2 tablespoons chili powder (or to taste)
1/4 teaspoon red pepper flakes (or to taste)
1/2 teaspoon salt
1 bay leaf
3 garlic cloves finely chopped

Method:

In a large casserole-style sauce pan, brown ground beef and drain off excess fat. Add the rest of the ingredients, stir well, and simmer over low heat for 1 to 2 hours.

Sour cream, cheddar cheese, scallions and other toppings optional.

Serve with crackers or garlic bread.

Pair with Milbrandt Vineyards 2008 Traditions Syrah

Words from our Winemaker

"Syrah, the famous grape of France's Northern Rhone, has proven highly successful in Eastern Washington. We added a dash of Grenache (5%) and Mouvédre (3%) to our Traditions bottling to create a dark, dense, complex wine with jammy fruit and layers of spices and berries."

