8 servings

15m prep time, 45m cook time

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Chili			
1	4 tbsp 2 cloves 4 tbsp 4 stalks	Olive Oil Garlic, finely chopped Shallots, chopped Celery, chopped	Briefly sauté garlic, shallots, and celery in olive oil using a stockpot
2	1 pound $^{1}/_{4} \text{ pound}$	Ground Beef Pork Sausage	Add in the ground beef and pork sausage, cook until browned.
3	2	Green Bell Peppers, chopped	Add in the bell peppers, continue cooking until the peppers are soft
4	4 tbsp	Better Than Bouillon Chili Base	Add the remaining ingredients, simmer for 30 mins
	$^{1}/_{2}$ cup	Red Wine	
	1/2 cup	Kidney Beans	
	2 tbsp	Chili Powder, or to taste	
		Salt and Pepper, to taste	
5	4 ounces	Cheddar Cheese, grated	Serve sprinkled with cheddar cheese

Recipe taken from $\mathit{The\ Diabetes\ Diet}^1$

¹Richard K. Bernstein. *The Diabetes Diet.* Little, Brown and Co., 2005.