**All-American Chili**  
  
*This* [*all-American*](http://www.myrecipes.com/recipes/american/) *chili recipe is perfect for an outdoor cookout but can also be made on the stove for a comfort classic on a cold day.*   
  
**Yield:**  **8 servings (serving size: 1 1/4 cups chili and 1 tablespoon cheese)**  
  
6 ounces hot turkey Italian sausage  
2 cups chopped onion  
1 cup chopped green bell pepper  
8 garlic cloves, minced  
1 pound ground sirloin  
1 jalapeño pepper, chopped  
2 tablespoons chili powder  
2 tablespoons brown sugar  
1 tablespoon ground cumin  
3 tablespoons tomato paste  
1 teaspoon dried oregano  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon salt  
2 bay leaves  
1 1/4 cups Merlot or other fruity red wine  
2 (28-ounce) cans whole tomatoes, undrained and coarsely chopped  
2 (15-ounce) cans kidney beans, drained  
1/2 cup (2 ounces) shredded reduced-fat sharp cheddar cheese

Heat a large Dutch oven over medium-high heat. Remove casings from sausage. Add sausage, onion, and the next 4 ingredients (onion through jalapeño) to pan; cook 8 minutes or until sausage and beef are browned, stirring to crumble.

Add chili powder and the next 7 ingredients (chili powder through bay leaves), and cook for 1 minute, stirring constantly. Stir in wine, tomatoes, and kidney beans; bring to a boil. Cover, reduce heat, and simmer 1 hour, stirring occasionally.

Uncover and cook for 30 minutes, stirring occasionally. Discard the bay leaves. Sprinkle each serving with cheddar cheese.

Note: Like most chilis, this version tastes even better the next day.