



CHILLI CON METTWURSCHT

Prep: 1h 30 mins – Serves 6 – Easy

1 onion
2 garlic cloves
1 red pepper
1 green pepper
1 yellow pepper
2 tbsp sunflower oil
550g mixed pork + beef mince (fat content 30%)
2 tsp paprika powder
2 tsp smoked paprika powder
½ tsp dried chili flakes
2 tsp cumin powder
2 tsp marjoram
1 tsp dried thyme
2 tbsp tomato paste
1 tsp sugar
800g tinned chopped tomatoes
1 bottle Wëllen Ourdaller or dark beer
1 tbsp Worcestershire sauce
3 Mettwurst sausages
500g cooked black beans or kidney beans (drained weight)

To serve:
sour cream
fresh coriander
pitta bread, baguette or rice

Peel and finely chop the onion. Peel and crush the garlic cloves.

Wash the peppers, core and remove the seeds and cut into bite sized pieces.

Heat the sunflower oil in a large, heavy-bottomed saucepan. Fry the onion for 5 minutes until soft, then add the crushed garlic and fry for another minute.

Add the peppers and a pinch of salt and fry for another 5 minutes.

Add the pork and beef mince and fry until the meat has lost its pink colour.

Add all the spices and fry for another couple of minutes.

Add the tomato paste, sugar, tinned chopped tomatoes, beer and Worcestershire sauce and season with another generous pinch of salt.

Cover and bring to the boil, reduce the heat and simmer for 45 minutes, stirring from time to time.

Meanwhile, cut the sausages open lengthwise and fry in a pan for 2 minutes on each side for.

Transfer to a chopping board and leave to cool. When cool enough to handle, halve each slice lengthwise and chop into little dice. Set aside.

After 45 minutes, add the Mettwurst dice and the cooked black beans to the saucepan and give it a stir. Cover and simmer for another 5 minutes. Season with more salt if needed.

Serve each portion of chilli topped with a dollop of sour cream and coriander and a side of pitta bread, baguette or rice to mop up the sauce.

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