



al roker

ROKER ON THE ROAD, FOOD NETWORK
 "People don't think to make chili in the summer but I make it to put on top of hot dogs," Roker says. "that's the secret to a good chili – its versatility. In fact, you want to make it ahead of time and let it sit in the refrigerator for a day because that helps the flavors in the chili meld."

al roker spicy beef chili

ACTIVE: 45 MIN; TOTAL: 2 HR
 6 TO 8 SERVINGS

Al Roker, co-host of NBC's *Today* and star of Food Network's *Roker on the Road*, says this recipe is one of his most requested. Spicy, meaty and with just the right amount of beans, it's a terrific chili.

2 tablespoons vegetable oil

2 pounds chuck steak, cut into ½-inch dice

Kosher salt and freshly ground pepper

1 pound hot Italian sausages, casings removed and meat broken into 1-inch pieces

1 large white onion, chopped

6 garlic cloves, minced

1 tablespoon chili powder

1 tablespoon sweet paprika

2 teaspoons ground cumin

One 28-ounce can diced tomatoes

1 cup water

One 15-ounce can pinto beans, drained

One 15-ounce can cannellini beans, drained

One 15-ounce can kidney beans, drained

Shredded cheddar cheese, chopped scallion, sour cream and chopped cilantro, for serving

1. In a large enameled cast-iron casserole or soup pot, heat the oil. Season the chuck with salt and pepper. Add half of the chuck and cook over moderately high heat until browned, about 5 minutes. Using a slotted spoon, transfer the meat to a plate. Repeat with the remaining chuck. Add the sausage and cook until browned, breaking it up with a spoon, about 4 minutes. Add the sausage to the diced chuck.

2. Add the chopped onion to the casserole and cook over moderate heat until tender, about 4 minutes. Add the garlic and cook for 2 minutes. Stir in the chili powder, paprika, cumin and the chuck, sausage and any accumulated juices. Cook, stirring until fragrant, about 1 minute. Add the tomatoes and their juices and the water. Cover and simmer over moderately low heat for 1 hour.

3. Stir in the beans and simmer uncovered until thickened, about 15 minutes. Season with salt. Serve the chili in deep bowls, passing the cheese, scallions, sour cream and cilantro on the side.

WINE This intense, spicy chili will run rough-shod over most wines, but a Syrah from California's Paso Robles region – especially from the very good (and very hot) 2004 vintage – should have the robust fruit and emphatic structure it needs. Try the raspberry-rich 2004 Tablas Creek



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