



# WÜSTHOF

*From Chef Mike's Kitchen to Yours!*

## *Turbodog® Black & Red Andouille Chili with Roasted Corn*

### **Ingredients:**

Olive oil  
2 lbs. andouille sausage,  
cut into ½-inch pieces  
1 yellow onion, diced  
1 sweet red pepper, diced  
3 stalks celery, diced  
3-4 cloves garlic, minced  
1 bottle Abita Turbodog® beer  
1 (28 oz.) can diced tomatoes with juice  
1 (15 oz.) can black beans  
1 (15 oz.) can red beans  
1 cup roasted corn  
2-4 Tbsp. chili powder  
2 tsp. cumin  
1 tsp. oregano  
Salt  
Pepper  
Tabasco® sauce

### **Instructions:**

1. In a large pot over medium-high heat, add a small amount of olive oil and sausage. Cook until sausage begins to brown.
2. Add onion, red pepper, celery and garlic. Cook until vegetables are transparent, approximately 5 minutes.
3. Add a little more than ½ bottle Turbodog® beer (drink other half) and cook 1-2 minutes, scraping the bottom of the pan for any browned bits.
4. Add the remainder of the ingredients, measuring the salt, pepper, and Tabasco® sauce, to taste. Mix with a large, wooden spoon.
5. Simmer for approximately 1 hour and 15 minutes, stirring often.

### **Recommended Knife: WÜSTHOF Classic 7" Santoku**



*Compliments of  
Chef Mike*



**Quality - Made in Solingen/Germany**