

STEAMIN' SAN FRANCISCO CHILI

About seven one-cup servings.

1 medium onion, chopped

1 medium green pepper, chopped

1/2 pound sliced mushrooms (about 2 cups)

1 clove garlic, minced

two 16-ounce cans stewed tomatoes, undrained, chopped

one 8-ounce can tomato sauce

1 cup red wine

1 tablespoon chili powder

1 teaspoon cumin

1 teaspoon oregano

1/4 teaspoon liquid red pepper sauce

1 medium zucchini, chopped

one 15- or 16-ounce can dark red kidney beans, drained

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- 1 In Dutch oven, sauté onion, green pepper, mushrooms and garlic until tender. Add remaining ingredients except zucchini and beans. Bring to a boil, reduce heat. Cover; simmer 45 minutes, stirring occasionally.
- 2 Add zucchini and beans; continue simmering 10 to 15 minutes or until zucchini is crisp-tender.
- 3 Serve topped with shredded Monterrey Jack cheese, sour cream and sliced avocado or olives, if desired.