

Chef from the Hood Recipes



Chef: John Stewart & Duskie Estes, owners of Zazu & Bovolo, and Executive Chef Zoi Antonitsas of Bovolo, Healdsburg, California

Restaurant: Zazu & Bovolo

Recipe: Bovolo Chili with White Beans & Sausage!

Place the following ingredients in a wide pot or dutch oven:

- ❖ 1 pound mild (or hot) Italian Sausage, either sliced links or bulk made by Fiesta/Pacific meat department
- ❖ 3 EACH of the following: medium red onions, celery stalks and peeled carrots, all diced
- ❖ 6 cloves fresh garlic, chopped
- ❖ 2 tablespoons Da Vero Olive (or other vegetable oil)

Cook over medium to high heat, stirring frequently (break apart bulk sausage) for 20 to 30 minutes or until vegetables are golden and well caramelized.

Add:

- ❖ 2 to 4 tablespoons hot chili paste (Chef Zoi makes hers at Bovolo with roasted red bells and Fresno chilis, dried anchos, garlic, onion, white vinegar, coriander and cumin. If using store-bought, look for some/all of those ingredients on the label.)
- ❖ 4 tablespoons Kosher salt and 1 tablespoon EACH of these dried herbs/spices: oregano, ground coriander seed & ground cumin

Cook over med-high heat for 10 minutes, and then add:

- ❖ 28 ounce can of good quality Italian tomatoes with liquid. (Break apart canned tomatoes with knife or fingers OR use 3 & 1/2 cups fresh-diced Roma tomatoes.)
- ❖ 6 cups water OR unsalted chicken stock
- ❖ 4 cups cooked white beans (Chef Zoi prefers cannellini but you may also use baby lima, great northern or any white bean)

Reduce to simmer for about 2 hours, taste and add salt and/or chili paste if needed. At Bovolo, chili is garnished with creme fraiche and chopped green onions. Zoi also suggests cilantro, red onion, cheese, lime wedges and/or sour cream; and serving a beer like Italian Peroni (served at Bovolo), Mexican Corona or a local wine like Pacific Palate Syrah that will stand up to spicy chili flavors.