

CHILI CHALLENGE

RECIPE

CHEF KEVIN HICKEY

3lb. ground duck meat
2lb. duck sausage, sliced
1ea onions, chopped
3 tablespoon garlic, minced
2 tablespoon chili powder
1 tablespoon cumin
1 tablespoon smoked paprika
1 tablespoon oregano, dried
1 can chipotle chili in adobo, chopped
28oz. san marzano canned tomatoes, chopped
1 can cannellini beans
1 bunch cilantro
3oz. duck chicharrons
8oz. farmers cheese
2 oranges orange zest

Brown duck Meat and sausages hard in vegetable oil on high heat, season liberally with salt and fresh ground black pepper. Remove browned meat and turn heat to low. Add the onion and cook slowly until completely translucent. Add garlic and cook for another 5 minutes. Add all the dry spices and turn heat up to medium and toast the spices until very aromatic. Add tomatoes and water from washing the cans out. Add chipotle peppers and beans and the browned meat. Check seasoning, reduce heat to low and simmer for 2 hours.

Serve in a crock and top with cilantro leaves, a tablespoon of farmers cheese, 1 tablespoon of chicharrons and a sprinkle of orange zest.