



### **Cinnamon Turkey Chili**

*You can prepare this hearty, healthy one-dish meal on the stove or in a crock pot. The sweet cinnamon aromatics and spicy kick are a wonderful accompaniment to Fox Run's Ruby Vixen blush wine.*

1 T. olive oil  
12 oz. ground turkey  
1 c. chopped onion  
2 cloves minced garlic  
1 c. sliced mushrooms (shitake are excellent, but button are fine)  
1 14.5-ounce can of tomatoes, cut up  
1 15-ounce can of black beans, rinsed and drained  
1 8-ounce can of tomato sauce  
2 tsp. chili powder  
½ tsp. ground cinnamon  
¼ tsp. marjoram  
¼ tsp. pepper

In a large skillet, heat olive oil over medium-low heat. Add turkey, onion, and garlic to skillet and cook until meat is brown and onion is tender. Add mushrooms to skillet and continue to cook for a few minutes longer, until mushrooms are soft. Drain any fat.

#### **To continue on stovetop:**

Add undrained tomatoes, black beans, tomato sauce, chili powder, cinnamon, marjoram, and pepper to skillet. Bring to a boil. Cover and simmer for 20-30 minutes.

#### **To continue in crock pot:**

Add meat mixture, undrained tomatoes, black beans, tomato sauce, chili powder, cinnamon, marjoram, and pepper to crock pot. Cover and cook on low for 8 hours or on high for 4 hours.

Top with a sprinkling of mild cheese, like Monterrey Jack, and serve with slices of crusty whole grain bread. Makes 3-4 servings.

*-submitted by Shannon Brock ,former tasting room staff*