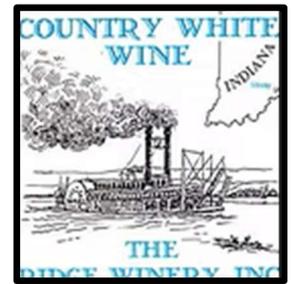


Recipes from The Ridge Winery's table to yours...
for cozy days and memorable gatherings...

Country White Taco Chili

****Most of the alcohol added will remain
in dish if cooking on stove top. About 30% if in slow cooker.****



Country White Wine

AUNT JANE'S FAVORITE

Our Country White Wine is made with Seyval Blanc grapes, which are French-American hybrid grapes that delivers a crisp, semi-sweet taste to our medium-bodied wine.

Chili's history is a blend of culinary evolution and cultural exchange, with its origins debated but generally believed to trace back to the American Southwest, particularly Texas. While the exact origin story is contested, the core concept of a heart stew with chili peppers, meat and other ingredients likely evolved over time from the indigenous practices and later adaptations by settlers.



Ingredients

- 2lbs ground beef
 - 1 medium onion, diced
 - 1 can kidney beans, drained
 - 1 can mild chili beans
 - 1 can of corn, drained
 - 2 cans of diced tomatoes
 - 1 can diced tomatoes with green chilies
 - 29 oz can of tomato puree
 - 1 tbsp chicken bouillon
 - 1 packet of dry ranch dressing Mix
 - 2 packets of taco seasoning, low sodium
 - 1 cup TRW's Country White Wine (use less wine for a milder wine taste)
- Serve with:
- sour cream
 - shredded cheddar cheese
 - tortilla chins

Instructions

- 1. Meat:** In a large skillet, brown ground beef, then add onions, ranch packet and taco packets. Stir until mixed well and onions are soft.
- 2. All other ingredients:** In a large stock pot or slow cooker, add all other ingredients and cook over medium heat, stirring often. Add beef mixture once onions have softened.
- 3. Cook:** On medium/medium low in the stock pot on the stove for 30 minutes, or on low in a slow cooker for 1 hour.
- 4. Serve:** Ladle chili into a bowl, add shredded cheese, sour cream and tortilla chips if desired.

The Indy International Wine Competition was one of the largest and most prestigious independently organized wine competitions in the United States. Established in 1991 by Purdue University professor, Richard Vine, it attracted nearly 3,000 entries from 14 countries and 40 states. The last competition took place in May of 2019. We take great pride in our participation in this esteemed competition, where we have won several awards for almost all of our wines.