

Italian Sausage Three Bean Chili



Ingredients

- 2 packages spicy Italian sausage
- 1 whole onion (finely chopped)
- 1 cup corn (fresh or frozen)
- 1 tbsp. dried basil
- 1 tbsp. dried oregano
- 1 cup pinto beans (dry beans)
- 1 cup kidney beans (dry beans)
- 1 cup black beans (dry beans)
- 1 bottle/can of beer
- 1 can of whole tomatoes
- 1 can tomato sauce
- 2-4 cups chicken stock
- 4 Serrano chillies (finely chopped)
- 4 cloves of garlic (finely chopped)
- 4 stalks of celery (finely chopped)

Directions:

1. Press **SOUP/STEW** button on the Pressure Pro to activate the heating element. Put a bit of olive oil into the pan and add the onions, celery, chillies, corn and garlic.
2. While the vegetables are browning, separate the sausage and crumble into chunky pieces and place the pieces into the pot.
3. Add the dried basil, oregano, salt and pepper. Give everything a good stir. Slightly brown the meat for about 5 minutes.
4. Now, add the 3 types of beans to the pot and mix. Add the liquid ingredients making sure the entire mixture is submerged by about an inch of liquid.
5. Shut the lid and set the **PRESSURE VALVE** to **SEAL**.
6. Once the float valve has dropped, open the lid. Mix well. If the chili seems too dry or thick, add some chicken stock to it. Add salt and pepper to taste.
7. Serve hot with a sprinkle of shredded parmesan cheese, a dollop of sour cream and some freshly chopped basil.