Steve Stone's Arizona Chili

Steve Stone is a former Major League Baseball pitcher and long-time Chicago Sportscaster. In the late 1980s he opened Harry and Steve's Chicago Grill in Mesa (Harry Caray being his sportscasting partner). The restaurant was a huge success, particularly during spring training, as the Chicago Cubs played in Mesa. This recipe has been altered a bit from how it was served at Harry and Steve's. For example, the chili was served in individual crocks topped with cornbread. I have decreased the ground beef to one pound and have added red wine, as it makes a delicious gravy. Simmering on low and adding more red wine as need be only improves the flavor. Enjoy! – Carrie Lumia



Olive oil

1 lb. ground beef

1 lb. stew meat, diced to desired size

1 onion, diced

3 sections garlic, minced

2 cans kidney beans, undrained

1 large can crushed tomatoes

1 7 ¾-ounce can El Pato

1 4-ounce can green chilies

Red wine

1 tablespoon cumin

1 teaspoon black pepper

1 tablespoon oregano

Cheddar Cheese

Green pepper, seeded and diced (optional)

In a large pot, heat a few tablespoons of olive oil. When oil is hot, add ground beef and diced stew meat. When nearly brown on all sides, add diced onion, minced garlic and, if using, chopped green pepper. Sauté a few minutes and then add about a cup of red wine. (This helps infuse the flavor of the wine into the meat.) Let simmer on low for about 10 minutes.

Now add the undrained kidney beans, crushed tomatoes, El Pato, green chilies and all your spices. Add more red wine and simmer on low. Stirring with a spatula to make sure nothing is sticking. (The longer this chili cooks, the tenderer the meat. You will need to keep adding red wine to make sure it doesn't stick.) I also sometimes add a large handful of grated cheddar as it simmers. This adds to the "gravy's" richness.

I generally cook this for a good 3-4 hours. And while I don't use the whole bottle, I do purchase a cheap bottle of red to have on hand.

This recipe serves 4-6.

Recommended toppings: Crushed tortilla chips, grated cheddar cheese, diced onion and slices of avocado.