

The Kitchen at Johnsonville Sausage www.Johnsonville.com

## Servings: 6 Yield: 12 cups

2 packages (19 ounce ea) Johnsonville hot italian sausage links, removed from the casing
1 large onion, diced
3 cloves garlic, minced
2 tablespoons chili powder
1/4 teaspoon cumin
1 can (15.5 ounce) black beans
1 can (15.5 ounce ea) red kidney beans

1 1/2 cups corn, frozen or fresh off the cob

1 can (28 ounce) crushed tomatoes 2 tablespoons tomato paste 12 ounces dark beer or one cup beef stock

salt pepper Decase the sausage and saute' in a large pot. Use a wooden spoon to crumble the sausage as it cooks.

Once the sausage is nicely browned, stir in the onion, garlic, chili powder and cumin. Continue cooking until the onion softens, about 5 minutes.

Add the beer and allow it to simmer for an additional 5 minutes scraping up any brown bits from the bottom of the pan.

Stir in the tomatoes and tomato paste and allow it to simmer, uncovered, for an additional 10 to 15 minutes on medium-low, stirring occasionally.

Taste and adjust the seasonings with salt and pepper.

Stir in the beans and corn. Bring to a simmer.

Serve

Per Serving (excluding unknown items): 272 Calories; 2g Fat (5.5% calories from fat); 16g Protein; 52g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 94mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Fat.

Soups, Chili and Stews

Day Carrier Mutritional Analysis

% Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	72.0% 22.5% 2g trace trace 1g	Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	.6mg .2mg 291mcg 2mg 0mg 0
Cholesterol (mg):	0mg	% Dafirea	በ በ%
Carbohydrate (g):	52g	Food Exchanges	_
Dietary Fiber (g):	12g	Grain (Starch):	3
Protein (g):	16g	Lean Meat:	1
Sodium (mg):	94mg	Vegetable:	1/2
Potassium (mg):	1166mg	Fruit:	0
Calcium (mg):	85mg	Non-Fat Milk:	0
Iron (mg):	5mg	Fat:	0
Zinc (mg):	2mg	Other Carbohydrates:	0
Vitamin C (mg):	11mg	omer ourserly drateer	•
Vitamin A (i.u.):	1196IU		
Vitamin A (r.e.):	119 1/2RE		

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving			
Calories 272	Calories from Fat: 15		
	% Daily Values*		
Total Fat 2g Saturated Fat trace Cholesterol 0mg Sodium 94mg Total Carbohydrates 52g Dietary Fiber 12g Protein 16g	3% 2% 0% 4% 17% 49%		
Vitamin A Vitamin C Calcium Iron	24% 18% 9% 25%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.