

## Chili con carne with sausage and root vegetables

8 servings

800 g falukorv  
2 yellow onions  
2 cloves of garlic  
2 carrots  
100 g celeriac  
2 parsnips  
2 tbsp tomato paste  
1 can crushed tomatoes. Also 1.5 cans water  
1 tsp dried thyme  
1 tsp dried oregano  
1 tsp chili powder  
1 tsp smoked paprika  
2 tsp salt  
2 tsp black pepper  
1.5 dl red wine  
2 pkts kidney beans (rinsed and drained)  
1 tbsp cocoa alt. 40 g dark chocolate  
2 tbsp bbq sauce alt. liquid smoke, approx. 2-3 drops for a smokier taste

Dice the falukorv.

Chop the onion, carrots, celeriac and parsnips. Brown the vegetables in a pot until the onion is soft and shiny. Add the tomato paste and sauté for a minute. Then stir.

Place all ingredients except sausage in a saucepan.

Cook for 30 minutes. When 10 minutes remain, add sausage.

Season with salt and pepper.