



Pizza Chili

1 lb bulk Italian sausage
1 lb ground beef (or ground turkey)
1 green pepper, diced
1 tsp dried basil
2 cans diced tomatoes
1 package pepperoni slices, chopped
Sliced provolone or mozzarella

1 medium onion, diced
2 cloves garlic, minced
2 jars marinara sauce
1 tsp dried oregano
1 can tomato paste
Shredded parmesan for serving
Rustic Soup Boules for serving

Sauté the onion, garlic and green pepper in a large skillet until translucent, then add the sausage and ground beef and cook until browned. Pour into a crockpot and add the marinara, spices, diced tomatoes and tomato paste. (If your chili looks a little too thick, add water or chicken stock to thin it to your liking.) Cook on low for 6-8 hours. In the last hour before serving, add the chopped pepperoni to the crockpot and stir in.

Cut the top off of each Rustic Soup Boule and scoop out the bread center to make a bowl. Lay a slice of Provolone or Mozzarella on top of each soup boule and place on a sheet tray. Turn on the top broiler in the oven and watch carefully as the cheese melts inside the soup boule. (If you don't have a top broiler in your oven, you can simply bake the cheese covered boules at 350° until melted-- 5- 10 minutes.)

Ladle the Pizza Chili into each soup boule and top with shredded parmesan and the top of the soup boule. After enjoying the chili, you can eat the soup boule!

*Beans are entirely optional in this chili, but we left them out for our recipe. You may also add any other pizza toppings you enjoy to make this recipe your own.

Our Rustic Soup Boules are available on Fridays during the winter months, and are available by special order with 48 hours notice any other day of the week.

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market