



Hunt Country Beefcake

A Hunt family favorite, a hearty dish for your own favorite "beefcake"!

- 1 lb. Ground beef
- ¼ lb. Hot Italian sausage, removed from casing
- 1 C. Onions, chopped
- 28 oz. Canned tomatoes (1 can)
- 1½ t. Salt
- 16oz. Kidney beans (1 can)
- 1 t. Prepared mustard
- 1 loaf French bread, sliced into ½" slices
- Cheddar or Colby Jack cheese, shredded
- Sour cream
- ½ C. Catsup
- 1 T. Chili powder
- 2 t. Brown sugar
- ½ C. Hunt Country **Meritage** or **Classic Red** wine

1. Brown the meat and onions in a heavy pan, stirring occasionally.
2. Stir in all other ingredients except the kidney beans. Simmer for about 25 minutes.
3. Add kidney beans and wine.
4. Serve on top of slices of French bread with a sprinkle of your favorite shredded cheese and a dollop of sour cream.
5. Enjoy with a glass or two of Hunt Country **Meritage** or **Classic Red**.