

Cheffy Baby®

2008

world food tour

White Bean Chili

1 bag	White beans
2	OSO sweet onions
1	Bulb fresh garlic chopped
1 lb	Ground chicken or turkey
1 cup	Celery
1 Tsp	Oregano
¼ cup	Olive oil
2	Large green mild chili deseeded
2 quarts	Chicken stock or water (to cover)
1 tsp	Cumin
To taste	Salt & white pepper

Combine all ingredients, bring to a boil and simmer for 8 hours. Quick recipe: Use 2 32 oz sized cans of cooked white beans instead of dried white beans. Sauté the onions, garlic, celery, chilies, chicken/turkey and sauté for 10 minutes on medium heat. Add half of the chicken stock. Then add salt, pepper, oregano, cumin and simmer for 15 minutes.

Puree 1 cup beans for a thicker chili and serve. Garnish with shredded cheese, fresh cilantro, chopped Tabasco peppers or Fiesta Party Sauce.

