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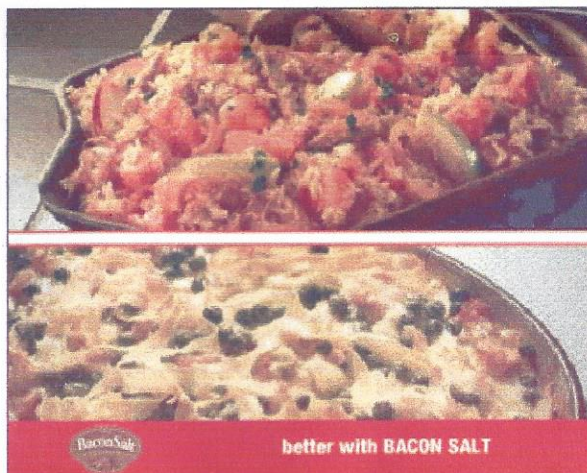
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Deer Valley Turkey Chili Recipe

Chili

Ingredients:

2 cups dried black beans, rinsed or 1 can black beans
 10 cups water
 1 tsp pepper
 1/2 cup unsalted butter
 2 medium anaheim chiles, seeded, chopped
 2/3 cup chopped red onion
 2/3 cup chopped red bell pepper
 2/3 cup chopped celery
 1 large leek (white part only), chopped
 2 garlic cloves, minced
 2 tbsp oregano
 1/4 cup flour
 2 1/2 tbsp chili powder
 2 1/2 tbsp ground cumin
 2 tbsp coriander
 1 tsp salt
 1/4 tsp sugar



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5 cups chicken stock or canned broth
 2 1/4 cups frozen corn, thawed
 4 cups diced cooked turkey

grated cheddar cheese
 chopped red onion
 sour cream
 chopped fresh cilantro

Directions:

If using dried beans - Place black beans in large pot with enough cold water to cover by three inches. Let soak overnight. Drain beans. Return to pot. Add 10 cups water and pepper and bring to boil. Reduce heat and simmer until beans are tender, stirring occasionally, about 1 1/2 hours. Drain beans and set aside.

Melt butter in same pot over medium heat. Add anaheim chilies, chopped onion, celery, bell pepper, leek, garlic and oregano. Cook until vegetables soften, stirring occasionally, about 10 minutes. Reduce heat to low. Add flour, chili powder, cumin, coriander, salt and sugar and cook 5 minutes, stirring frequently. Add 4 cups stock and bring to simmer, stirring frequently. Puree 1 1/4 cups corn with remaining 1/2 cup stock in processor. Add puree to chili. Mix in black beans, turkey and remaining 1 cup corn. Simmer chili 15 minutes, stirring occasionally.

Ladle chili into bowls. Serve, passing cheese, chopped onion, sour cream, and cilantro separately.