



BLACK BEAN & TURKEY CHILI

YIELD: 1 GALLON

INGREDIENTS:

1/4 C	OLIVE OIL
3EA	YELLOW ONION, DICED
1 EA	GREEN BELL PEPPER, DICED
1/2 EA	RED BELL PEPPER, DICED
1 EA	STALKS CELERY, CHOPPED
1 TBL	CHOPPED GARLIC
1EA	JALAPENO, DICED AND DESEEDED
5LB	TURKEY
1.5 C	TOMATO DICED
10OZ	TOMATO SAUCE
2.5 C	TOMATO PASTE
12 OZ	ABITA BEER (OR 2 BOTTLES)
1 CAN	CHICKEN BROTH
1 TBL	CUMIN
3 TBSP	KOSHER SALT
2 TSP	PEPPER
2 TSP	CAYENNE
3TBSP	CHILI POWDER
2.5 C	BLACK BEANS (DRAINED)

METHOD:

- SAUTÉ ONIONS, BELL PEPPERS, CELERY, GARLIC AND JALAPENO IN OLIVE OIL WHILE COVERED UNTIL TENDER.
- ADD TURKEY TO VEGETABLES; COOK UNTIL BROWN WHILE COVERED.
- ADD REMAINING INGREDIENTS, COVER AND SIMMER ON LOW HEAT FOR APPROXIMATELY 3 HOURS, STIRRING OFTEN.