

# White Chili

1	lb	dried Great Northern white beans, rinsed and picked over
2	lbs	boneless, skinless chicken breasts
2	T	olive oil
2		medium onions, chopped
4		cloves garlic, minced
8	oz	diced mild green chilies
2	tsp	ground cumin
1 ½	tsp	dried oregano, crumbled
¼	tsp	ground cloves
¼	tsp	ground cayenne pepper
6	C	chicken broth

Place beans in large pot or bowl. Add enough cold water to cover by at least 3 inches and soak overnight.

Drain beans. Heat oil in large pot over medium high heat. Add onions and saute until translucent, about 10 minutes. Stir in garlic, then chiles, cumin, oregano, cloves and cayenne and saute 2 minutes more. Add beans and stock and bring to boil. Reduce heat to simmer. Add whole chicken breasts. Cover and cook for 30 minutes.

Remove whole cooked chicken breasts and set aside to cool slightly. When cool enough to handle, cut into cubes or shred and add back to pot.

Continue cooking until beans are very tender, stirring occasionally, total simmer time of about 2 hours.

Serve hot. Garnish with any of the following:

- sour cream
- monterey jack cheese
- salsa
- hot roasted corn

Variations:

- Pick up a cooked rotisserie chicken from your favorite store, add 2 C cooked chicken meat to chili instead of cooking from raw.
- Use 2 C leftover cooked turkey meat instead of chicken.
- Omit half the beans and add brown rice, quinoa, or other grain of your choice. You may need to add extra chicken broth to cook grains.
- Add frozen corn (roasted corn is good) during last half hour of simmer time.
- Use 3 or 4 (15 oz.) cans of cooked beans instead of cooking from dry. Rinse canned beans before adding to chili. Reduce chicken broth when using cooked beans.
- To thicken cooked chili, mash some beans against the side of the pot with a large spoon, then mix into chili.