

WHITE BEAN SMOKED TURKEY CHILI



Ingredients:

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| 3 | 15 oz. | Cannellini beans (or Great Northern beans) |
| 5 | Cups | Smoked turkey stock (or chicken stock) |
| 2 | Tablespoons | Butter (or vegetable oil) |
| 1 | Large | Onion, peeled and chopped medium |
| 1 | Small | Jalapeño pepper (about 3 T, chopped) |
| 4 | Cloves | Garlic, minced |
| 1 | Tablespoon | Ground cumin |
| 1 | Tablespoon | Chili powder |
| 2 | Teaspoons | Salt |
| ½ | Teaspoon | Black pepper |
| ½ | Teaspoon | Coriander |
| ¼ | Cup | Fresh cilantro, chopped (about 2 T. dried) |
| 1 | Pound | Smoked turkey, chopped or shredded |
| ¾ | Cup | Fresh or frozen corn |

Directions:

1. Place 1 can of beans in food processor with 1 cup stock. Puree until smooth. Set aside.
2. Sauté onion, green pepper, and jalapeño pepper in butter until onion starts to soften. Add garlic and sauté 1 minute. Add the cumin, chili powder, salt, pepper, and ground coriander. Sauté 1 minute.
3. Add the stock and pureed beans. Bring to a boil. Add the remaining beans, smoked turkey, corn, and cilantro. Reduce heat and simmer 25-30 minutes.