



CHICKEN CHILI

From the kitchen of Mom Dudley

Ingredients:

1 (1-pound) bag dried great Northern beans,
soaked overnight and drained
3 (14-ounce) cans chicken broth
1 quart water
3 cups chopped cooked chicken
1 large onion, chopped
1 red bell pepper, chopped
2 jalapeno peppers, seeded and minced
1 poblano pepper, seeded and minced
1 (14.5-ounce) can diced tomatoes, undrained
1/2 cup chopped fresh cilantro
1 tablespoon chili powder
1 teaspoon ground cumin
1 teaspoon salt
Garnish: sour cream, shredded Cheddar cheese, chopped
fresh cilantro

Directions:

In a large Dutch oven, combine soaked beans, chicken broth, water, chicken, onion, and peppers. Bring to a boil over medium-high heat. Cover, reduce heat, and simmer for 1 hour. Add tomatoes, cilantro, chili powder, cumin, and salt. Bring to a boil over medium-high heat. Reduce heat, and simmer, uncovered, for 1 hour. Serve with sour cream, cheese, and cilantro, if desired.

Makes 10 to 12 servings.