Turkey Chili

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups chopped onion
- 4 garlic cubes
- 1 cup chopped green pepper
- 1/4 cup olive oil
- 2 (35 oz) cans whole tomatoes, crushed
- 2 (15 oz) cans kidney beans, drained
- 2 bacon strips chopped

- 2 Tbsp tomato paste
- 3/4 cup chicken or turkey stock
- 2 Tbsp chili powder
- 1 Tbsp ground cumin
- 1 Tbsp dried hot red pepper flakes
- 1 teaspoon dried oregano
- 1 Tbsp salt, plus more if desired to taste
- 1/2 teaspoon black pepper
- 3 to 4 cups of shredded, cooked turkey meat
- 3-4 pineapple chunks (chopped)
- 1/4 cup pineapple juice

- Shredded cheddar cheese, chopped green onion, sour cream for optional garnish.

Instructions

1 In a large, cast iron pot, cook the onion and green pepper over medium high heat,

stirring, until golden, about 5 minutes. Add the garlic, chili powder, cumin, and red pepper flakes and cook, stirring, for a minute or two more. Add a bit more olive oil if needed.

2 Add tomatoes, tomato paste, stock. beans, oregano, salt, pepper, bacon, pineapple, pineapple juice and cooked turkey meat. Bring mixture to a simmer and reduce heat to low. Simmer, uncovered, for an hour.

3 Salt to taste.

The chili may be made in advance and chilled for 2 days, or frozen for 2 months.

Serve with shredded cheddar cheese, chopped red onion, and or sour cream.

Makes about 12 cups. Serves 8.