



Really Chili

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb – Kidney Beans (dry)
- 1 lb – Black Beans (dry)
- 1 lb – Ground Chicken
- 29 oz – Tomato Sauce
- 1 can (14.5oz) – Diced Tomatoes
- 1 cup - Diced Onion
- ½ cup – Diced Chili
- ¼ cup – Diced Celery
- 2 ½ tsp – Cumin
- 3 tbsp – Chili Powder
- 2 tsp – Salt
- 1 ½ tsp – Black Pepper
- 1 tsp – Cinnamon
- 3 cups – Water

Instructions

This is actually a pretty simple process. I used a crock pot, but I am sure similar results are possible with a stove.

- First, soak the beans in a pot full of water (not the water in the ingredients list though) over night or for eight or more hours. There is no real need to separate them.
- Next, cook the chicken and diced onions together in a pan to make sure that they have the right texture and are properly cooked.
- Drain the beans and place them, along with all of the other ingredients into your crock pot.
- Stir everything together and set the crock pot on low for at least six hours. I usually set mine to nine hours and let it stay on warm until I am ready to put it away.
- Serve and garnish with cheese and/or Tabasco chipotle sauce. The chipotle sauce gives the chili a smoky taste and only adds a light amount of extra spiciness.

This recipe yields about 10 servings of 16 oz.
