

# CHILI

# COOK- OFF



## Flaming Turkey Chili (made without gluten)

Yield | 6 - 8 servings

### Ingredients

5 pounds ground turkey	2 each corn
6 each toasted arbol chili, then chopped	½ cup red wine vinegar
2 each serrano chili, diced	1 tablespoon sugar
2 each jalapeno chili, diced	½ ounce cumin
2 each habanero chili, diced	½ ounce black pepper
1 can diced tomato	½ ounce mustard
1 large onion, diced	½ ounce coriander
4 cloves garlic, diced	1 cup water
2 each green bell pepper, diced	olive oil
½ pound red beans	salt to taste
½ pound white bean	

### Directions

1. In large pot, cook the white and red beans with salt and toasted arbol chilies. Once the beans are done, strain them from liquid.
2. In large pot, at medium heat, add olive oil. Once oil is hot, add the ground turkey. Break up the turkey and add onion, bell pepper, garlic, corn, and all chilies.
3. Once items are partially cooked, add red wine vinegar, water, and then the diced tomatoes.
4. Add the cooked beans to the chili mix and remaining seasonings.
5. Don't forget to add your love to this chili.
6. Cook chili for 45 minutes at medium heat. Keep it moving every 5 minutes until you are done.