

White Bean and Chicken Chili

2 lbs chicken pieces
2 carrots, cut into 2 inch lengths
2 stalks celery, cut into 2 inch lengths
1 medium onion, cut into quarters
1 tsp peppercorns
1 tbsp olive oil
2 medium onions, chopped
4 cloves garlic, minced
2 4 oz. cans chopped mild green chiles
2 tsp ground cumin

1 1/2 tsp oregano
1/4 tsp ground cloves
1/4 tsp red pepper
4 tsp mild chili powder
2 15 oz. cans kidney or Great Northern beans
2 cups shredded Monterey Jack cheese
Coarse salt
Ground pepper
Toppings: cilantro, sour cream, salsa

Place chicken in stockpot; add carrots, onion, celery, peppercorns and 1 tbsp salt. Add water to cover and bring to boil. Reduce heat, cover pot and simmer 30 - 35 minutes or until chicken is cooked. Remove chicken from the stock, reserving stock in pot. As soon as chicken is cooled, remove skin and bones. Cut the chicken into cubes and refrigerate. Strain the stock reserving 6+ cups for this recipe. Heat oil in the same stockpot over medium-high heat. Saute onion until transparent. Stir in garlic, chiles, cumin, oregano, cloves, red pepper and chili powder. Saute 2 minutes. Drain beans; add to vegetable mixture along with stock. Cover and simmer over low heat about 30 minutes, stirring occasionally. Add cubed chicken and 2 cups cheese, stir until it melts. Season with salt and pepper. Ladle into warm bowls; serve with desired toppings.