

# SPICY TURKEY CHILI

## INGREDIENTS

- 2 T** Vegetable oil
- 5 lbs** Turkey legs (with skin)  
Salt & black pepper
- 6 cloves** Garlic (finely chopped)
- 2** Onions (finely chopped)
- 3 T** Ancho chile powder
- 2 T** Chipotle chile powder
- 4 t** Cumin (ground)
- 1/2 t** Cloves (ground)
- 1 can** Tomatoes (crushed) (28 oz)
- 1 qt** Water
- 2lbs** Butternut squash (1 large) (ends cut off) (peeled) (cut into 1-inch dice)
- 2 cans** Black beans ( 15 oz) (drained)
- 4** Chiles (Poblano) (large) (roasted) (peeled) (cut into 1/2-inch pieces)
- 1/4 C** Tomato paste



## DIRECTIONS

- 1** In a large enameled casserole, heat the oil
- 2** Season the turkey with salt & pepper
- 3** Cook over moderate heat until browned (15 minutes)
- 4** Transfer to a plate & add garlic & onions to the casserole & cook over low heat
- 5** Stirring occasionally, until softened (10 minutes)
- 6** Add the ancho & chipotle chile powders, cumin & cloves
- 7** Cook, stirring (5 minutes) & add the tomatoes & water
- 8** Bring to a simmer
- 9** Return the turkey to the casserole & bring to a boil
- 10** Cover & simmer over low heat until tender (about 2 hours)
- 11** Transfer the turkey to a plate & let cool slightly
- 12** Discard the bones & skin & cut the turkey into bite-size pieces
- 13** Skim the fat from the chili
- 14** Add the squash turkey
- 15** Simmer over low heat until the squash is tender, 15 minutes
- 17** Add the beans and peppers
- 17** Season with salt and pepper (to taste)
- 18** Ladle 1 C chili into a bowl & stir in the tomato paste until dissolved
- 19** Put the chili back into the casserole
- 20** Simmer (5 minutes) & serve in mugs or bowls



## NOTES

Serves 8

