

CRIMSON AND CREAM TURKEY CHILI

(adapted from The Gourmet Cookbook)

2 chipotle chilis in Adobe sauce (canned)
1/2 cup water
2 cans (15 oz each) diced fire roasted tomatoes
2 Tbs olive oil
1 shallot, minced
1 Tbs ground cumin
2 pounds ground turkey (dark meat or a 50/50 mix of dark & white)
1 cup chicken stock
1 bay leaf
1 tsp dried oregano
1 tsp salt
1 red bell pepper, roasted, chopped
1 – 2 minced serrano peppers
1 Tbs cornmeal
1/2 can of white beans, rinsed (about 8 ounces)
fresh cilantro leaves, minced

Puree the canned chipotle beans with the water in a blender or small food processor, Reserve.

Heat the olive oil in a heavy pan, ad the shallot, saute for a couple of minutes, add the cumin, mix well and cook for another minute. Add the ground turkey, increase the heat, and cook stirring often, until browned, about 8 minutes.

Add the chipotle puree, the canned tomatoes, chicken stock, bay leaf, oregano, and salt, and simmer without a lid for 1 hour. If the level of liquid drops below the surface of the meat, add more water. Add the roasted red bell pepper, serrano chiles, and cornmeal, and continue simmering gently for another 30 minutes.

Stir the white beans into the mixture, discard the bay leaf, taste, adjust seasoning, and right before serving add as much cilantro as you like. Serve with sour cream, sliced green onions, and shredded cheese on the side.