

## Turkey Chili

(Makes 6 qts)

### **Ingredients:**

- 1 lb. of ground Italian seasoned turkey
- 1 can of red kidney beans (drained)
- 1 can white beans (drained)
- 1 packet of Mild chili seasoning
- 1 large can of diced (or chunk) tomatoes (Red Gold 28 oz.)
- 2 large cans of tomato sauce (Dei Fratelli Italian Sauce 28 oz.)
- 1 large can of tomato puree (Hunts 29 oz. can)
- 1 habanera pepper (de-seeded & deveined, minced up)
- 1 or 2 Serrano pepper's (de-seeded & deveined, minced up)
- 2 Jalapeño peppers (de-seeded and cut up into large chunks)
- 1 small onion (chopped up)
- 1+ teaspoon chili powder (start with 1 and add more to taste)
- 2 teaspoons cayenne pepper
- 1+ tablespoon salt (start with 1 and add more to taste)
- 2 teaspoon's cracked ground pepper
- 4 stalks of celery (chopped up) this is **optional**
- 1/2 cup of smoked BBQ sauce

**For kicked up Bowl day Chili you will need to add 2 lbs. of BBQ smoked rib meat courtesy of Mike Mohan. You will need to take him out on the town to get these however...**

Cooked the ground turkey in a frying pan and drain. In a crock pot add the cooked ground turkey and the rest of the ingredients above. Simmer 3 hours on low stirring occasionally. Taste and add additional salt and Chili powder to taste. Simmer 2 more hours. If you want the chili runnier than add water to desired consistency. Add sour cream and shredded sharp cheddar cheese to taste in each bowl.