

# Turkey and White Bean Chili with Chocolate

(Makes 8-10 servings. Recipe adapted by Kalyn from The Bon Appetit Cookbook.)

## Ingredients:

1 lb. dried white beans, soaked overnight and cooked  
(you can substitute three 15 oz. cans of beans; I used 2 cans of white beans and 1 can of pinto beans )  
2 cans (14.5 oz.) petite diced tomatoes  
4 cups homemade beef stock or 2 cans (14 oz.) beef broth plus 1/2 cup water  
2 tsp. + 1 tsp. olive oil  
1 large onion, chopped  
1 T dried oregano  
1 T ground cumin  
4 T ground Ancho chile powder (I use Penzeys)  
2 T cup chile powder  
(If you don't have Ancho chile powder, just use 6 T chile powder, or maybe a little less if you're making for kids)  
1/4 - 1/2 tsp. ground Chipotle chile powder (optional, I use Penzeys; I would omit this if you're making for kids)  
1 lb. ground turkey  
3 bay leaves  
2 T unsweetened cocoa powder  
pinch salt  
1 cup (more or less to taste) chopped cilantro (optional)  
sour cream and/or grated cheese for serving (optional)

## Instructions:

To use dried beans, soak beans overnight or all day in cold water. Pour out water, add fresh water to cover, and cook beans at a low simmer about 1 1/2 hours, or until soft but not mushy. (Be sure beans are as done as you'd like them, because when you add them with tomatoes they won't soften a lot more.) Drain beans and put in heavy soup pot.

To use canned beans, drain beans into a colander placed in the sink and rinse well with cold water (until no more foam appears.)

Put beans, tomatoes and beef stock into a medium-sized soup pot and start to simmer. Heat 2 tsp. olive oil in heavy frying pan, add chopped onion and saute until onions are soft and just starting to brown, about 8 minutes. Add dried oregano, ground cumin, ground Ancho chile powder, chile powder, and ground Chipotle chile powder and cook about 1 minute, or until it's fragrant. Put onion/spice mixture into pot and continue to simmer.

Add 1 tsp. more olive oil to frying pan and add turkey. Cook until well done and starting to brown, breaking apart with turner. Add turkey to soup pot. Deglaze frying pan with 1 cup water, scraping any browned bits off bottom of pan, and add to pot.

Add bay leaves, cocoa powder, and salt to the pot. Simmer on low heat until all ingredients are well blended and tomatoes are starting to break apart, about one hour, or a little longer if you prefer. Turn off heat and stir in chopped cilantro if using. Let sit five minutes, then serve. Can be served with sour cream and/or grated cheese if desired