

WHEAT ROAST CHILI

Ingredients:

2 lbs. White Mountain Foods Wheat Roast, crumbled or shredded
2 T. vegetable oil • 1 large white onion, chopped
5 cloves garlic, peeled and crushed
3 chipotle chiles in adobo, chopped
3 large jalapeno & 1 red bell peppers, stemmed, seeded and chopped
4 to 5 cups vegetable stock • 2 tsp. Mexican oregano
1 small habanero pepper, stemmed, seeded and finely diced
2 oz. tequila • 2 tsp. salt
5 poblano & 5 anaheim peppers, roasted, stemmed, seeded and chopped
1 tsp. freshly ground black pepper
1 cup cooked kidney & 1 cup cooked pinto beans (you may substitute canned)
masa harina, for thickening
6 T. chili powder • 1 T, ground cumin
2 large tomatoes, peeled, seeded, and chopped
1- 12 oz. bottle Lone Star beer

Directions:

In a large heavy pot heat the oil over medium-high heat. Add the Wheat Roast and cook until slightly browned. Add the onions, jalapenos, garlic, red bell pepper, jalapeno and habanero chiles and cook, stirring constantly, until the onions are wilted and start to color, 4 to 5 minutes. Add the cumin, oregano, salt, and pepper, and cook until fragrant, about 20 seconds. Add the tomatoes and cook, stirring, for 1 minute. Add the beer and tequila and cook, stirring for 1-2 minutes. Add the chipotles in adobo sauce, the roasted poblanos and anaheims and 4 cups of the stock, stir well, and bring to a boil.

Reduce the heat and simmer partially covered, stirring occasionally, 1-2 hours, adding the remaining cup of stock as needed if the chili becomes too dry or thick. When the flavors have blended to taste and the chili is ready, add the masa harina 1 teaspoon at a time to thicken to desired consistency, stirring well and cooking for 2-3 minutes after the addition of each before adding more.

Remove from the heat and correct the seasoning, to taste. Ladle into bowls and serve with the garnish of your choice!