

Blonde (Chili) with an Attitude

Ingredients:

- 1 lb. dried Great Northern white beans
- 2 lbs. boneless, skinless chicken breasts
- 1 tbsp. olive oil
- 2 medium onions, chopped
- 4 garlic cloves, minced
- 2 four-ounce cans chopped mild green chilies
- 2 tsp. ground cumin
- 1½ tsp. dried oregano, crumbled
- ¼ tsp. ground cloves
- ¼ tsp. cayenne pepper
- 6 cups chicken stock or canned broth
- 3 cups grated Monterey Jack cheese (about 12 ounces)
- sour cream
- salsa
- chopped fresh cilantro

Preparation:

Place beans in heavy large pot. Add enough cold water to cover by at least 3 inches and soak overnight.

Place chicken in heavy large saucepan. Add cold water to cover and bring to simmer. Cook until just tender, about 15 minutes. Drain and cool. Cut chicken into cubes.

Drain beans. Heat oil in same pot over medium-high heat. Add onions and sauté until translucent, about 10 minutes. Stir in garlic, then chilies, cumin, oregano, cloves and cayenne and sauté for 2 minutes. Add beans and stock and bring to boil. Reduce heat and simmer until beans are very tender, stirring occasionally, about 2 hours.

Add chicken and 1 cup cheese to chili and stir until cheese melts. Season to taste with salt and pepper. Ladle chili into bowls. Serve with remaining cheese, sour cream, salsa and cilantro.



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