

Seth's Pumpkin Chili!

Ingredients:

- 1 pound lean ground beef
 - ½ pound ground pork
 - 1 large onion, diced
 - 2-3 celery stalks, chopped or diced
 - 2-3 carrots, chopped or diced
 - 3-4 cloves garlic, crushed and chopped (or minced)
 - 1-2 roasted jalapeno chilies, peeled, seeded and diced (HEAT!!)
 - 2 roasted Anaheim or Poblano chilies, peeled, seeded and diced
 - 2 - 15oz cans stewed tomatoes, pureed
 - 1 roasted (red/orange/yellow) bell pepper, peeled, seeded, and pureed with the tomatoes
 - 1 to 1.5 cups cooked Pumpkin or other Winter Squash puree (SWEET!!)
 - 1-2 cups ham stock (SMOKE!!) *can substitute chicken or beef stock, but then add ¼ tsp smoked paprika
 - 2 Tbsp chili powder
 - 1 tsp ground cumin
 - ½ tsp coriander
 - 1-2 cans chili beans, or a cup and a half of cooked dried beans
 - Red wine for deglazing the pot
 - Salt and pepper, to taste
 - Olive oil, bacon fat, or whatever fat you like
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Notes:

- I chop the veggies while browning the meat, but if you want to simplify things, just prep the veg first. But you've got time to chop while the meat is browning.
- Even simpler: Rough chop all the veggies and throw them in a food processor. Your kids will never know there are vegetables hiding in their chili.

Directions:

Heat oil or fat in a Dutch Oven and brown the meat.

Once the meat is browned, remove it to a prep bowl using a slotted spoon.

Add the veggies and a pinch of salt (ham stock is salty, so not a big pinch here). Stir them around to coat them in the fat.

While the veggies are sweating, puree the tomatoes and peppers (and squash if you didn't already have it pureed).

When the veggies are tender and begin to stick to the pot, add the wine and scrape up any sticky bits.

Before the wine totally cooks off, add the tomato puree. (I'm told wine brings out flavors in the tomatoes you otherwise wouldn't get.)

Add the diced chilies, pumpkin puree and seasonings, along with the browned meat. Stir to combine.

Add enough stock to get the right thickness. Since I keep stock in pint jars, I usually go with about that much.

Add beans and stir to combine.

Bring to a simmer, then lower temperature and simmer for as long as possible to give the chili time to develop flavor. (Even ground meat is improved by cooking low and slow.)

Serve with cornbread or crushed tortilla chips.

White Bean Chicken Chili

Ingredients

1 Tablespoon vegetable oil
1 yellow onion, chopped
2 cloves garlic, minced
2 cups chicken broth
1 can, 18 ounce tomatillos, drained and chopped
1 can, 16 ounce diced tomatoes
1 can, 7 ounce fire roasted green chiles
½ teaspoon dried oregano
½ teaspoon ground coriander
½ teaspoon ground cumin
1 pound cooked and cubed chicken breast meat
1 ½ cup sweet corn kernels
1 can white beans
salt and pepper to taste

Directions

Heat large soup pot or dutch oven with vegetable oil and saute onion and garlic until soft, about 3 minutes. Add broth, tomatillos, chiles, and herbs. Bring to boil then simmer for about 15 minutes.

Add corn, chicken and beans and return to simmer for 10 minutes. Season to taste. Serve with chewy bread and enjoy!