

Idiot's Kitchen Recipe – Vegetarian Chili

Recipe from www.idiotskitchen.com



Ingredients:

- 1 large onion, chopped
- 2 ribs celery, chopped
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 4-5 cloves garlic, chopped
- 2 Tablespoons olive oil
- 1 (14 oz) can Pinto beans
- 1 (14 oz) can Black beans
- 1 (14 oz) can Red Kidney beans
- 1 (14 oz) can White Cannellini Beans
- 2 (14 oz) cans diced tomatoes
- 1 cup frozen corn kernels
- 4 cups (32 oz) Vegetable broth
- 1-2 chipotle peppers in adobo sauce, chopped
- 1 Tablespoon chili powder
- 1 Tablespoon cumin
- 1 (12 oz) bottle of beer, amber or brown ale recommended
- Salt & Pepper
- Sour Cream & Grated Cheddar Cheese for garnish (optional)

Chop the onion, celery, red bell pepper, green bell pepper, and garlic into small pieces. Heat 2 Tablespoons olive oil in a large soup pot or dutch oven over medium high heat. Sauté the vegetables until tender but not browned, about 10 minutes. Drain and rinse the 4 varieties of canned beans and add them to the pot. Add 2 cans of diced tomatoes and their juices and 1 cup of frozen corn kernels.

Add 4 cups (32 ounces) of vegetable broth. Season with 1-2 chopped chipotle peppers in adobo sauce, 1 Tablespoon chili powder, 1 Tablespoon cumin, and salt & pepper to taste. Bring the chili to a boil, reduce the heat to low, cover with a lid and simmer. This chili can cook as little as 20-30 minutes, but for the best flavor, allow it to gently simmer for at least an hour.

After the chili has cooked, add 1 (12 ounce) bottle of brown ale or amber beer. Stir the beer to combine and reheat but do allow it to return to a boil or you will lose all the good beer flavor. Ladle into bowls and garnish with sour cream and grated cheddar cheese.

Serves 6-8, great left over, and freezes well.

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