

White Chili Recipe (~8 servings)

Ingredients

- 8-10 chicken legs (drumsticks and thighs)
- 3-4 cups dried white beans (or 3-4 15 oz cans)
- 1 large carrot
- 1 large celery stick (or tops of fennel)
- 3 large onions (1 whole, 2 diced)
- 3 bay leaves
- 1 stalk thyme (1 tsp dried)
- 200 grams lardons (or ~1/2 lb bacon cut into batons)
- 4-6 jalapeno peppers, small dice (or hot banana peppers)
- 1-2 small hot peppers, small dice (thai bird or habanero)
- 2 tbsps ground cumin
- 2 tbsps ground coriander
- 1 tbsp ground ancho pepper (or 1-2 tbsps chili powder)
- ~6 cloves garlic (rasped or made into paste)
- Garnish: chopped cilantro, chopped green onions, shredded cheese, fine diced hot pepper, sour cream

Method

1. Brine beans overnight in 2 litres of water with 1 1/2 tbsps of salt (or quick brine by bringing to boil and allowing to sit off heat for ~1 hour).
2. Put 1 onion, carrot and celery in stock pot with thyme and bay leaves (can add cilantro stalks). Layer chicken pieces and barely cover with water. Bring to a simmer and cook for ~30 minutes.
3. Remove chicken legs from the stock pot, allow to cool, and strip meat from the bone. Retain chicken (refrigerate), and return bones and skin to stock pot. Simmer for another 1 hour and strain stock (probably 2 to 3 litres).
4. In stock pot, sauté lardons over medium-low heat to render fat. Add 2 diced onions and diced peppers and sauté until vegetables are soft (5 to 10 minutes). Stir in 1 tbsp each of dried cumin, coriander and chili pepper (with pith to taste). Add reserved stock and beans, and simmer until beans are cooked. Adjust with water or stock to get desired consistency.
5. Add reserved chicken cut in large dice, mashed garlic, remaining 1 tbsp each of cumin and coriander, and salt to taste (can add additional pith or hot dried pepper to get desired level of heat). Stir well, heat until simmering. Serve with choice of garnishes and garlic bread.

Notes

- The heat is in the white pith (and to a lesser extent, the seeds) of the peppers. Separate the white pith and seeds from the flesh, and add diced pith and seeds to get desired heat level.
- If using canned beans, omit step 1, and adjust amount of stock and cooking time at step 4 (less of both).