

Turkey Chili

<http://unihomemaker.com/2013/03/13/turkey-chili/>

Ingredients:

- 1 1/2 pounds of ground turkey
- 2 sweet Italian turkey sausage links (about 6 ounces), casings removed
- olive oil for cooking
- 1 red onion, chopped
- 4 cloves of garlic, minced
- 1 dried bay leaf
- 1/4 teaspoon of dried oregano
- 1 1/2 tablespoons of chili powder
- 1 1/2 teaspoons of ground cumin
- 1 large red bell pepper, diced
- 2 jalapeno peppers, chopped (I kept a little bit of the ribs and seeds for heat)
- salt and pepper to season
- 3/4 cup of white wine (I used a Chardonnay)
- 1 (15 ounce) can of pinto beans, rinsed
- 1 (14.5 ounce) can of diced tomatoes
- 1 (15 ounce) can of tomato sauce
- 1 (14.5 ounce) can of chicken broth
- 1 cup of frozen corn
- Garnish (optional):
 - shredded cheddar cheese
 - sour cream
 - fresh cilantro, finely chopped
 - red onion, finely chopped

Preparation:

In a large Dutch oven over medium high heat add olive oil, ground turkey and turkey sausages. Crumble and brown meat. Once cooked, use a slotted spoon to transfer meat into a bowl. Set aside. Remove any grease left in the pot, if any.

Drizzle olive oil and add onions and garlic. Cook until soften then add bay leaf, oregano, chili powder, cumin, red bell pepper, jalapeno peppers and cooked meat. Season with salt and pepper. Pour the white wine and scrape the bottom of the pot. Let it bubble and reduce, about 2 minutes. Add pinto beans, diced tomatoes, tomato sauce, chicken broth and corn. Stir to combine. Cover the pot and bring it to a boil then reduce the heat to medium low and leave the lid ajar. Cook for 30-35 minutes or until chicken broth reduces. Discard bay leaf and check for seasoning. Ladle chili into a bowl and garnish with cheese, sour cream, cilantro and onion.