

# White Chili

- 1 onion, chopped
- 2 cloves of garlic, chopped
- 1 TBLS vegetable oil
- 3 TBLS ground cumin
- 1 can white kidney beans, drained
- 1 can garbanzo beans (chick peas) drained
- 1 can hominy, drained
- 2 cans chopped mild green chilies
- 3 cans chicken broth
- 2 whole chicken breasts, cubed small
- ¼ cup Tequila
- ¾ cup corn flour (not corn meal)
- Monterey Jack cheese, grated
- Chili sauce or other hot sauce
- Fresh cilantro, chopped
- Sour cream or Mexican Crème
- Chopped scallions
- White corn tortilla chips or strips

Sauté onion and garlic in the vegetable oil. Add cumin and chicken and sear until chicken is lightly brown. De-glaze pan with the ¼ cup of Tequila and continue to cook until most has evaporated. Add beans, corn, and chilies broth. Salt and pepper to taste. Simmer 1 hour. Thicken chili by slowly adding the ¾ cup of corn flour, bringing to a boil and stirring occasionally for @ 20 minutes.

Add a handful of Monterey Jack cheese to each bowl just before serving and top with a dollop of sour cream, tortilla chips, scallions, cilantro and hot sauce (or any other topping you'd enjoy).

*My original recipe. SDH*

