



## RECIPES

### **White Chili**

1 lb. large white beans  
6 cups chicken broth  
4 cloves garlic, minced  
2 medium onions, chopped  
1 Tbsp. olive oil  
3 4 oz. cans chopped green chiles  
2 tsp. dried oregano  
1 Tbsp. ground cumin  
1/2 tsp. cayenne pepper  
4 cups cooked chicken breasts, diced  
3 cups Monterey Jack cheese, grated

In a large soup pot, combine beans, chicken broth, garlic, and half of the onions, and bring to a boil. Reduce heat and simmer until beans are done (about three hours). Add more chicken broth, if necessary. In a skillet, saute' remaining onions in olive oil until tender. Add chiles, oregano, cumin, and cayenne pepper to onion saute' and stir well. Add the green chile and seasoning mixture to the beans and stir well. Add the chicken and continue to simmer for 1 hour. Serve topped with grated Monterey Jack cheese.