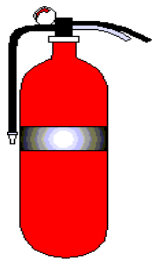
Billy's Vegetarian Chili



Measure	Ingredient	Directions
1 Large 5 Stalks 2-3 Tbsp	Onion, diced Celery, minced, leaves included Olive Oil	Sauté onion & celery in 2-3 Tbsp olive oil in a large, heavy-bottomed stock pot.
3	Garlic cloves	Add just as onion & celery are finishing (do not brown garlic)
1 Jar (24 oz) 1 28 oz can 1 14 oz can 2 Cubes 4 Cans	Tomato puree Diced tomatoes Diced tomatoes Beef bouillon concentrate Beans, rinsed (assorted types for color)	Add all at once to above; bring slowly to a simmer
1 Cup 1 1/2 Cups 1 1/2 Cups 1 Cup 2 Tbsp	Salsa verde or other salsa of choice Red pepper, chopped (frozen is fine) Texturized Vegetable Protein (TVP) Mixed dried vegetables Dehydrated onion	Add one at a time, stirring well after each addition; maintain simmer
2 1/2 Tbsp 2 1/2 Tbsp	Cumin seed Coriander seed	Combine in a spice mill; grind to fine powder; add half now then add other half after about an hour of simmering
1 4 oz can	Jalapeño chiles, rings or chopped	Add undrained
3 2 1	Chipotle peppers in adobo Serrano chiles, about 3-4 cm long each Habañero chile, fine dice	Mix together, including any adobo with the chipotles; dice finely and add to chili
1/2 Ounce	Unsweetened chocolate	Chopped finely
	• Makes 10-18 servings, depending on how you like to serve your chili. • This chili is refreshingly spicy: adding 4-5 chipotles will increase the heat. • Simmer for approx an hour; add reserved spices from above; simmer another hour for a total of 2h. • Best made a day ahead. • This chili freezes well. • For a full meal, serve atop approx 2/3 c cooked elbow macaroni or ditali, with grated cheese and grated fresh onion atop. The milk fat in the cheese will help tame the fire of the chili a bit.	

<u>Options & Substitutions:</u>

- Use 4 Tbsp homemade or commercial chili powder instead of the cumin and coriander seeds;
- Bulghur can be substituted for TVP but it yields a mushy texture if overcooked: best to cook separately then add at the very end after simmering;
- Beef bouillon cubes can be omitted .

William S. Lundy, 2004 November 06