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Black and White Bean Chili Recipe

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## BLACK AND WHITE BEAN CHILI RECIPE

### Ingredients

- \*1 Tablespoon (Tbsp) bacon fat or olive oil (\*If have leftover bacon grease)
- 3 lbs. ground meat (turkey, chicken, or beef is fine)
- 1 medium onion, chopped
- 1 cup beef broth (we use 1 cup of water with 1 Tablespoon (Tbsp) Minor's Beef base)
- 3 Tablespoons (Tbsp) Cherchies® Select Grilling Rub and Seasoning Blend (more to taste- ground poultry may need more)
- 1 Tablespoon (Tbsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) ground pepper
- 1 can (6 oz.) tomato paste
- 1 can (28 oz.) diced tomatoes, undrained
- 2 cans (15 oz.) black beans, drained
- 2 cans (15 oz.) white beans, drained
- 1/2 teaspoon liquid smoke
- *Shredded sharp cheddar cheese (optional garnish)*
- *Sour cream (or nonfat greek yogurt as an optional garnish)*
- *Sliced green onions (optional garnish)*
- *Hot sauce (optional garnish)*



### Preparation

1. Chop onions and saute in a large dutch oven in olive oil or bacon fat until onions are soft and translucent.(you could cook onions with one strip of a strip of bacon. I happened to have reserved bacon drippings in the refrigerator and used that) Add Cherchies® Garlic Seasoning and Pepper.
2. Add meat, Cherchies® Select Grilling Rub and Seasoning, liquid smoke, tomato paste, beef broth and cook until meat is cooked and no longer pink.
3. Add the beans and the entire can of tomatoes to the pot. Stir and simmer until beans are soft.
4. Serve with your favorite chili toppings...cheese, sour cream, hot sauce, green onions, etc., you decide! Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods

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