



White Chili

Yields: Approx. 12 Quarts

Ingredients

5# Chicken Breast - Diced, rubbed, roasted
2 Bags Dried Beans - Covered with water and soaked in refrigerator overnight
27 pepperoncinis - Diced
2 red onion - Diced
1 white onion - Diced
1 red pepper - Diced
1 bunch green onion - Diced
1 Head celery - Diced
2oz fresh garlic - chopped
2oz chili powder
4oz cumin
3oz jerk seasoning
1oz dry mustard
1oz sage
S/P
2oz thyme
2oz oregano
2oz paprika
4qt cream
4-6 qt Chicken Stock
2qt roux

Directions

Saute all vegetables until onions are soft; add all of your liquid and spice ingredients. Add base, chicken and bring to a boil. Slowly stir in roux. Adjust Seasoning with 7-2-1 add rinsed beans.