

# Hillbilli Chili

DeKalb Dominators  
Hermon-DeKalb Central School; Middle School Division



2013

## **Ingredients:**

1 Tbsp	Olive Oil
2	Bay Leaves
1 tsp	Cumin, Ground
2 Tbsp	Oregano, Dried
1 Tbsp	Salt
2	Celery Stalks, Chopped
2	Green Bell Peppers, Chopped
2	Jalapeno Peppers, Chopped
3	Garlic Cloves, Minced
¼ cup	Chili Powder
1 Tbsp	Black pepper, Ground
1 (15 oz) can	Black Beans, Drained**
1 (15 oz) can	Corn
1 (15 oz) can	Garbanzo Beans, Pureed**
3 (28 oz) cans	Tomatoes, Crushed
1 (15 oz) can	Pinto Beans, Pureed**
4	Potatoes, Medium, Cubed*
2	Carrots, Diced*
½ lb	Spinach, Chopped*
1	Onion, Medium, Diced*
2 tsp each	Fresh Herbs, as available*
1	Whole Grain Artisan Bread Loaf (any type)*

## **Directions:**

Prep: 30 min    Simmer: 1 hour

Heat olive oil in a large pot over medium heat. Stir in the onion, potatoes, carrots, celery, peppers, garlic, and spinach. Cook until potatoes are tender. Pour into larger pot.

Mix the tomatoes into the pot. Puree the beans (except black) with a hand masher.

Season chili with chili powder, herbs, salt and pepper. Stir in all other all beans and corn.

Prep bread loaf by cutting in half lengthwise. Melt butter and garlic together. Slather on each loaf half. Toast lightly in oven just before serving, wrap in aluminum foil to keep warm.

\*Local Product

\*\*Commodity (USDA) Product