

Very close 2nd place in the With Meat category -- Kyle Gascho

White Lightning! (White Bean Chili)

Note: This supposedly serves 7 so I double the recipe for larger groups; it fills a crockpot when transferring for a gathering. I also swap in hot green chilis for 1/2 the regular green kind depending on how hot the chili is turning out. I'm learning PMC has a higher tolerance for heat than I thought so I'll turn it up next year!

(Credit of the original recipe this is based on goes to Debbie Weidman of Pigeon River Mennonite Church in Michigan)

Ingredients:

1lb of Boneless Skinless Chicken Breast, Cut Into Small 1/2 Inch Cubes
1 Medium Yellow Onion, Finely Chopped
1 Tbsp Vegetable Oil
2 Cans (15.5 oz each) Great Northern Beans, Rinsed and Drained
1 Can (14.5 oz) Chicken Broth
2 Cans (4 oz each) Chopped Green Chilies
1 tsp Salt
1 tsp Garlic Powder or 2 Cloves of Garlic, Minced
1 tsp Ground Cumin
1 tsp Dried Oregano
1/2 tsp Pepper
1/4 tsp Cayenne Pepper
1/2 Cup Sour Cream (1 Cup if you like it extra creamy)
1/2 Cup Heavy Whipping Cream
1 Bag Shredded Monterey Jack Cheese (if desired)
1 Bag Tortilla Chips (Juan Antonios!)

Directions:

In a large stockpot or saucepan, sauté chicken, onion and garlic in oil until chicken is no longer pink.

Add the beans, broth, chilies and rest of the seasonings.

Bring to a boil, stirring in the whipping cream just prior to boiling.

Reduce heat and simmer, uncovered for 30 minutes.

Remove from heat and add sour cream just before serving. Tastes great with Monterey Jack cheese and tortilla chips!

Serving notes:

- If you are not serving immediately; save the sour cream and refrigerate the chili. Add sour cream once you have warmed the chili back up; just prior to serving.
- Increase seasonings if desired. I add more Cumin, Pepper and Cayenne Pepper as I go.