

No Meat Chili

Thom Hackett

Servings: 5



Ingredients

1 tablespoon vegetable oil
2 medium (1 cup) onions, chopped
2 ribs (1 cup) celery, sliced
1 teaspoon finely chopped fresh garlic
1 cup beer or vegetable broth
1 (28-ounce can) tomatoes, cut up
1 (15-ounce can) black beans, rinsed, drained
1 (15½-ounce can) pinto beans, rinsed, drained
1 tablespoon chili powder
1 teaspoon sugar
½ teaspoon ground cumin
¼ teaspoon ground red pepper
2 tablespoons chopped fresh basil leaves*
sour cream
fresh cilantro

Cooking Method

Heat oil in 3-quart saucepan; add onions, celery and garlic.

1. Cook over medium-high heat, stirring occasionally, until tender (3 to 4 minutes).
2. Stir in all remaining chili ingredients.
3. Continue cooking until mixture comes to a full boil (10 to 15 minutes).
4. Reduce heat to low.
5. Cover; cook, stirring occasionally, 15 minutes.

Top each serving with sour cream and cilantro.

*Substitute 2 teaspoons dried basil leaves.