

White Chili

Made with chunks of cooked turkey or chicken, this hearty chili is a wonderful way to use up leftovers. If desired, substitute ground turkey or chicken.

In a large sauté pan over medium heat, warm the olive oil. If using ground turkey or chicken, add it to the pan and cook, breaking up the meat into small pieces, until browned. Add the onion, season with salt and pepper and cook, stirring occasionally, until softened, 5 to 7 minutes. Add the cumin, garlic and jalapeño and cook, stirring, for 30 seconds. Stir in the chilies and 3½ cups of the broth, then transfer to a slow cooker. If using diced cooked turkey or chicken, add it to the slow cooker. Stir in the beans, oregano and cilantro.

Put the cornmeal in a small bowl and slowly whisk in ½ cup of the broth. Stir the cornmeal mixture into the turkey mixture. Cover and cook on high for 3 hours according to the manufacturer’s instructions. Thin with more broth if needed.

Ladle the chili into warmed bowls. Serve with cheese, sour cream and lime wedges for garnishing. Serves 6 to 8.

Williams-Sonoma Kitchen

Garnishing Chili

Garnishes add unique flavors to a bowl of chili, so offer a variety; this also allows diners to personalize their chili with favorite toppings.

- Corn bread
- Tortilla or corn chips
- Sour cream
- Shredded cheese—be creative; instead of just cheddar, try *queso blanco*, pepper jack, blue and smoked gouda
- Green onions
- Cilantro
- Red onions
- Fresh popped popcorn with cheddar seasoning
- White rice
- Avocados
- Fresh chili peppers
- Bittersweet or unsweetened chocolate, grated
- Lime wedges

Ingredients for White Chili

2 Tbs. olive oil

1 lb. diced cooked turkey or chicken, or 1 lb. ground turkey or chicken

1 large yellow onion, diced

Salt and freshly ground pepper, to taste

2 tsp. toasted ground cumin

5 garlic cloves, minced

1 jalapeño, seeded and minced

1 lb. Anaheim chilies, roasted, peeled and diced, or 3 cans (each 7 oz.) whole fire-roasted Anaheim chilies, diced

4 to 4½ cups low-sodium chicken broth, warmed

3 cans (each 15 oz.) cannellini beans, drained and rinsed, or 4½ cups cooked white beans, drained

2 Tbs. minced fresh oregano

⅓ cup minced fresh cilantro

¼ cup cornmeal

Shredded jack cheese, sour cream and lime wedges for serving

Ingredients for Texas Beef Chili

2 tsp. whole cumin seeds

¼ cup pure ancho chili powder

1 Tbs. Spanish smoked paprika

2 tsp. dried oregano

4 lb. boneless beef chuck roast

Kosher salt and freshly ground pepper, to taste

3 Tbs. olive oil

1 large yellow onion, chopped

1 jalapeño chili, seeds and ribs removed, chopped

1 large red bell pepper, seeded and chopped

4 garlic cloves, chopped

1½ cups lager beer

1 cup beef stock, broth or water

2 Tbs. yellow cornmeal

Shredded cheddar cheese, chopped red onions, sour cream and minced jalapeño chilies for serving

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Technique Class: Big Bowls of Chili

Beans or no beans? Beef, pork or chicken? Green chilies or red? What constitutes the best chili is always a subject of heated debate. For a fun party, host your own version of the all-American chili cook-off and invite friends and family to prepare their favorite recipe. As the host, you can provide garnishes for the chili. And be sure to make your own best chili dish! Serve frosty mugs of cold beer and iced tea, and you have the formula for an easy and lively gathering.

To inspire you and your guests, we feature a variety of recipes, including Texas beef chili, turkey and black turtle bean chili, white chili, beef chili with masa harina and a vegetarian root vegetable chili. Now choose your recipes and let the competition begin!

Texas Beef Chili

What makes chili Texan? Most Lone Star chili masters shun beans and tomatoes. To them, chili is all about meat—beef only—and the chili seasoning. And Lone Star fans of the real deal claim that toppings—sour cream, cheese, onions—turn their bowl of red into a salad bar. But you can opt for everything if you’d like.

Heat a fry pan over medium heat. Add the cumin seeds and heat, stirring often, until toasted (you may see a wisp of smoke), about 1 minute. Transfer to a mortar and finely grind with a pestle (or use a spice grinder). Transfer to a bowl and add the ancho chili powder, paprika and oregano. Mix well and set aside.

Cut the beef into ½-inch cubes. Season with salt and pepper. In a Dutch oven over medium-high heat, warm 2 Tbs. of the olive oil. Working in batches to avoid crowding, add the beef cubes and cook, turning occasionally, until browned, about 5 minutes per batch. Transfer to a plate.

Add the remaining 1 Tbs. olive oil to the pot. Add the onion, jalapeño, bell pepper and garlic and reduce the heat to medium. Cover and cook, stirring occasionally, until the onion softens, about 5 minutes. Uncover, add the spice mixture and stir well for 30 seconds. Stir in the beer and stock. Return the beef to the pot, cover and reduce the heat to low. Simmer until the beef is fork-tender, 1½ to 2 hours.

Remove the chili from the heat and let stand for 5 minutes. Skim off any fat that rises to the surface. Return the pot to medium heat and bring to a simmer. Transfer about ½ cup of the cooking liquid to a small bowl, add the cornmeal and whisk well. Stir into the chili and cook until slightly thickened, about 1 minute. Season with salt and pepper. Spoon the chili into warmed bowls and serve hot, with bowls of cheese, onions, sour cream and jalapeños on the side for sprinkling on top. Serves 8.

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Variations: At the risk of making some Texans hoppin’ mad, add 1 cup cooked kidney or pinto beans to your chili and heat through just before serving. You can also add 1 cup or so of chopped canned tomatoes, but, again, don’t tell any Texans. Ancho chilies are relatively mild, so if you want a hotter chili, add some cayenne pepper. This chili is excellent served with corn bread or warmed tortillas to capture every last bit of the brick-red sauce.

 Adapted from Williams-Sonoma *Comfort Food*, by Rick Rodgers (Oxmoor House, 2009).

Beef Chili with Masa Harina

There are as many versions of chili as there are chili cooks. This one includes a signature flavor of the American Southwest: masa harina. The Mexican corn flour used for making tortillas and tamales, masa harina is made by grinding corn kernels that have been simmered in a slaked lime solution and then dried. It is sold in well-stocked food stores and in Latin markets. Added to the chili near the end of cooking, masa harina thickens the liquid slightly, giving it body, and imparts a subtle corn flavor.

Grind the meat yourself or ask the butcher to grind it fresh for chili, using the large holes of a meat grinder to give it a coarse texture. Accompany the chili with small bowls of sour cream, salsa, shredded cheddar cheese and chopped green onions.

In a large nonstick fry pan over medium-high heat, warm 1 Tbs. of the vegetable oil. Add half of the beef and cook, stirring occasionally, until browned, 5 to 7 minutes. Transfer to a colander placed over a bowl to drain off the fat. Repeat with 1 Tbs. of the oil and the remaining beef. Drain and set aside.

In a large pot over medium heat, warm the remaining 3 Tbs. oil. Add the onions and sauté, stirring occasionally, until softened, 5 to 7 minutes. Add the garlic and sauté for 1 minute. Add the jalapeño, chili powder, cumin, oregano and coriander, stir until well combined and cook for 1 minute more.

Add the reserved beef, the beer, stock and tomatoes and bring to a gentle simmer. Reduce the heat to medium-low, cover and simmer, stirring occasionally, for about 50 minutes.

Add the kidney and pinto beans and masa harina. Simmer until the chili is slightly thickened, 5 to 7 minutes. Season with salt and pepper and serve in large bowls. Serves 8 to 10.

 Adapted from Williams-Sonoma Collection Series, *Soup*, by Diane Rossen Worthington (Simon & Schuster, 2001).

Turkey and Black Turtle Bean Chili

Our hearty chili combines ground turkey with black turtle beans, a mildly flavored variety that pairs exceptionally well with the bold seasonings used here.

Drain the beans and rinse with cold water. Place in a large saucepan and add water to cover by 3 inches. Bring to a boil over medium-high heat, reduce the heat to medium-low and simmer, uncovered, until the beans are tender, about 1 hour. Season with salt and pepper. Drain the beans, reserving the cooking liquid. Set aside.

In a large Dutch oven over medium-high heat, warm 2 Tbs. of the olive oil. Add the ground turkey and cook, stirring occasionally and breaking up any large chunks, until browned, 6 to 8 minutes. Transfer to a bowl.

Reduce the heat to medium and warm the remaining 2 Tbs. olive oil. Add the onions, jalapeños and bell pepper and cook, stirring occasionally, until the vegetables are tender, 8 to 10 minutes. Add the garlic, tomato paste, chili seasoning and crushed chipotle chili and cook, stirring constantly, until fragrant, about 1 minute. Add the tomatoes with their juices, the ground turkey, black beans and 1½ cups of the reserved cooking liquid. Season with salt and pepper and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, stirring occasionally, for 1 hour.

Ladle the chili into warmed bowls. Serve with cheese, sour cream and green onions for garnishing. Serves 6.

Adapted from a recipe by Zürsun

Root Vegetable Chili with Orange and Cilantro

This is a fantastic version of the often ho-hum vegetarian chili. Orange zest adds a clean citrus zing. Serve with cheesy quesadillas and a green salad.

In a large, heavy pot over medium-high heat, warm the olive oil. Add the onion and garlic and sauté until the onion is translucent, about 5 minutes. Add the cumin, coriander and chili powder and cook, stirring, for 2 minutes. Add the sweet potato and parsnips and cook, stirring, for 4 minutes. Add the broth and bring to a boil. Reduce the heat to low and cook until the vegetables are soft, about 15 minutes. Add the tomatoes with their juices and the pinto beans and continue to cook, stirring occasionally, for 10 minutes.

Stir in the orange juice and paprika. Turn off the heat, stir in the cilantro and season with salt and pepper. Serve immediately. Serves 4.

 Adapted from Williams-Sonoma *Soup of the Day*, by Kate McMillan (Weldon Owen, 2011).

Ingredients for Turkey and Black Turtle Bean Chili

2 cups dried black turtle beans, rinsed and soaked overnight

Kosher salt and freshly ground pepper, to taste

¼ cup olive oil

1 lb. ground turkey

2 yellow onions, diced

3 jalapeños, seeded and diced

1 large red bell pepper, seeded and diced

2 tsp. minced garlic

1 Tbs. tomato paste

¼ cup chili seasoning

¼ tsp. crushed chipotle chili

2 cans (each 14½ oz.) diced tomatoes with juices

Grated cheddar cheese, sour cream and sliced green onions for serving

 Adapted from Williams-Sonoma *Comfort Food*, by Rick Rodgers (Oxmoor House, 2009).

Ingredients for Root Vegetable Chili with Orange and Cilantro

2 Tbs. olive oil

1 yellow onion, chopped

2 garlic cloves, minced

2 tsp. ground cumin

1 tsp. ground coriander

1 tsp. chili powder

1 sweet potato, about ¾ lb., peeled and diced

2 parsnips, about ½ lb. total, peeled and diced

1½ cups vegetable broth

1 can (14½ oz.) diced tomatoes with juices

1 can (15 oz.) pinto beans, drained and rinsed

2 Tbs. fresh orange juice

½ tsp. smoked paprika

2 Tbs. chopped fresh cilantro

Salt and freshly ground pepper, to taste