



**RECIPE OF THE MONTH
FEBRUARY 2017**



MARGARITA CHILI

The winning entry in the Great Wine Lover Chili Contest is the February Recipe of the Month. It was submitted by Gwen Van Voorhis. Her Margarita Chili is easy to make ... and delicioso!

RECIPE

Prep time: 15 minutes

Cook time: 1 hour 30 minutes

Servings: 5 to 6

Ingredients:

1 T olive oil
1 onion diced
1 yellow bell pepper chopped
1 orange bell pepper chopped
1 red bell pepper chopped
1 green bell pepper chopped
1 garlic clove minced
1-2 T cumin
1/2-1 tsp black pepper
2-3 T chili powder
1 15-oz can black beans (do not drain)
1 can crushed or diced tomatoes (do not drain)
1/2-3/4 cup medium salsa
1/2 cup lime juice
Couple shots of Tabasco
Salt to taste (see below)
1 1/2-2 cups chopped cooked chicken
Handful of shredded cheese per bowl

In large skillet, add olive oil and sauté the onion and garlic for about 5 minutes over low/medium heat. Chop the peppers or use food processor to grate like cheese for more flavor. Add colored peppers with their juice to skillet. Cook 5-10 minutes. Stir in cumin, chili powder and black pepper. Cook for 2 minutes. Add tomatoes, black beans and salsa.

What does it need? Add additional spices to suite your taste, then add salt (or not).
Add chicken. Add lime juice. Simmer over low heat 15 to 20 minutes.