

Turkey CHILI

INGREDIENTS:

4 lbs ground turkey
1/2 lb bacon
2 large cubenelle peppers, diced
1 red bell pepper, diced
1 can tomato paste
2 fresh tomatoes, diced (if in season, use fresh; for winter, just use a can of diced tomatoes)
2 habanero peppers
(optional – adds heat)
garlic
1 large red onion, diced
2 oz. of tequila (or less if you're timid)
1 pint strawberries

SPICE MIX:

Note: A couple teaspoons will do it for the strong spices, a tablespoon or two for the weaker ones.

chili powder (salt and pepper, garlic powder, cayenne pepper, onion powder, smoked paprika, ancho chili powder)
mombassa
dried habanero powder
paprika
smoked paprika
seasoned salt
fresh herbs (thyme, oregano, etc.)

INSTRUCTIONS:

1. Cook bacon in skillet and set aside, saving the bacon grease.
2. Add ground turkey to the skillet with bacon grease and brown.
3. Meanwhile, in another skillet, sauté onions, garlic cloves, and peppers.
4. When turkey is browned, add with sautéed vegetables to a crock pot set on low.
5. Add crushed garlic cloves, spice mixture (to taste), tomatoes, paste, and stir well.
6. Let sit in crock pot on low for one hour, then add 2 ounces of tequila (1 ounce if you're timid, and 0 if that's how you roll).
7. Add strawberries.
8. Wait 8 hours while stirring every now and again. Add spices if needed.

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"I love it mostly because the taste is so unique compared to other chilis. The strawberries work because the turkey doesn't overpower the fruit."

RueLata