

Witch's Brew



Copyright © 2011 Yumee Yumee. All rights reserved worldwide.

- 1 (16 ounce) bag small red beans
- 2 pounds ground turkey
- 3/4 cup chopped sweet onion
- 1 1/2 teaspoons dried garlic
- 1/8 teaspoon salt
- 1 (46 ounce) can tomato juice
- 5 cups water
- 2 teaspoons dried cilantro
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/8 to 1/4 teaspoon ground cayenne pepper

Soak beans overnight in a large stock pot. Cover beans with 8 cups of water. Drain water from beans. Rinse beans 2 to 3 times prior to using. Place beans in a separate bowl and set aside.

In a large stock pot, bring 8 cups of water to a boil. Place reserved beans in pot of boiling water. Reduce heat to low and cook for 1 1/2 to 2 hours, until beans are tender. Do not drain beans.

Meanwhile, cook and brown turkey, onion, garlic, and 1/8 teaspoon salt in a large skillet.

Add cooked turkey, tomato juice, water, cilantro, chili powder, cumin, 1/2 teaspoon salt, and cayenne pepper to cooked red beans. Bring mixture to a boil. Reduce heat to low, cover, and simmer for 2 to 4 hours, stirring occasionally. In the last hour, remove lid and allow chili to thicken.

Serve with shredded Colby-Jack or Cheddar cheese, sliced green onions, and Yummee Yummee Dreamees Cheddar Cheese Stix and Dreamee Dog's Southern Cornbread.

Cook's Note: Do not add tomato juice or salt to beans until beans are tender. Acids and salt stop the cooking process of beans. Remember to cut your Cheddar Cheese Stix into creepy Halloween shapes.

Variation: Add 1 cup diced red or green peppers.