

Turkey Chili
By Pierre Franey
The New York Times, "60-Minute Gourmet,"
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Time: 35 minutes

Servings: 6 to 8

Ingredients

1 tablespoon olive oil
2 pounds ground turkey, white and dark meat combined
2 cups coarsely chopped onions
2 tablespoons chopped garlic
1 large sweet red pepper, cored, deveined and coarsely chopped
1 cup chopped celery
1 jalapeño, cored, deveined and finely chopped
1 tablespoon fresh oregano, chopped, or 1 tablespoon dried
2 bay leaves
3 tablespoons chili powder
2 teaspoons ground cumin
3 cups canned diced tomatoes
2 cups chicken broth, fresh or canned
Salt and black pepper
2 (15-ounce) cans red kidney beans, drained
2 cups shredded Cheddar
1 cup sour cream (optional)
Sliced lime, for garnish (optional)

PREPARATION

1. Heat the oil over high in a large heavy pot and add the turkey meat. Cook until lightly browned, about 5 minutes, chopping down and stirring with the side of a heavy kitchen spoon to break up any lumps.
2. Add the onions, garlic, sweet pepper, celery, jalapeño, oregano, bay leaves, chili powder and cumin. Stir to blend well. Cook for 5 minutes.
3. Add the tomatoes, chicken broth, salt and pepper to taste. Bring to a boil, reduce heat and simmer, stirring occasionally, for 15 minutes.
4. Add the drained beans and cook, stirring occasionally, for 10 minutes longer. Serve in bowls with Cheddar, and sour cream and lime wedges, if desired.

Donna's Notes: I chopped all the vegetables, spices and bay leaf and placed in a large bowl; this alone took about 10 minutes. However, I was able to just dump the contents once the turkey had browned.