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# Chili, White

Debby

Servings: 10

Preparation Time: 45 minutes

*Can substitute 2 cans of white beans (cannelli or other white bean.*

*Serve with crusty bread or corn chips.*

*Recipe from Doris Russell. It is from Bon Appetite on Epicurious.com*

**1 pound small white beans**  
**1/4 cup butter**  
**2 large onion, chop in large piece**  
**1/3 cup all-purpose flour**  
**4 cups chicken broth**  
**3 cups half and half**  
**4 cups cooked chicken, shredded**  
**2 cans chiles**  
**1 tablespoon chili powder**  
**1 Tablespoon hot pepper sauce**  
**1 tablespoon ground cumin**  
**2 teaspoons salt**  
**1/2 teaspoon white pepper**  
**1 1/2 cups Monterey jack cheese, grated**  
**1 cup sour cream**  
**green salsa**

Place beans in heavy large pot with enough cold water to cover by at least 3 inches. Let stand overnight.

Drain beans. Return to pot. Add enough cold water to pot to cover beans by 3 inches. Simmer until beans are almost tender, stirring occasionally, about 1 hour. Drain well.

Melt butter in clean heavy large pot over medium heat. Add onions and saute until tender, about 15 minutes. Add flour and stir 5 minutes (do not brown). Gradually whisk in chicken broth and half and half. Simmer gently until thickened, about 10 minutes. Add reserved white beans and chilies, shredded chicken, and next 5 ingredients. Simmer gently to blend flavors, about 20 minutes.

Chili can be made 1 day ahead. Chill until cold, then cover and keep chilled. Rewarm before continuing.

Add grated cheese and sour cream to chili; stir just until chili is heated through and cheese melts (do not boil). Ladle chili into bowls and garnish with cilantro and green salsa. serve.

*Serving Ideas: Rating: 8*

## **Casseroles, Chicken and Turkey, Soups**

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*Per Serving (excluding unknown items): 545 Calories; 27g Fat (44.1% calories from fat); 37g Protein; 40g Carbohydrate; 12g Dietary Fiber; 112mg Cholesterol; 1007mg Sodium. Exchanges: 2 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.*