

CHILLY JILLY

2 15.5oz cans great northern beans (preferably Emersons)
1 15.5oz can kidney beans
1 15.5oz can pinto beans
1 lb ground turkey
1 lb lean ground beef
4 15.5oz cans diced tomatoes
8-16 oz vegetable stock (as needed, depending on simmer time)

1.5 cups carrots, peeled and diced	1 tsp chili powder
1 med onion, diced	1 tsp cumin
1 cup red peppers, chopped	1 tsp oregano
1 cup orange or yellow peppers, chopped	salt and pepper to taste
1 4oz can diced Hatch chilies	

Put beans, tomatoes, chili powder, cumin and oregano into a big pot. Sautee the carrots, onion, peppers and chilies until translucent and soft and blend in Cuisinart. In another pan, brown the turkey and ground beef together. Add vegetable puree and meat to bean pot.

Add vegetable stock to cover ingredients and simmer at least four hours.

Serves 8-10.