

# CHILI

*“This is a great, thick chili. It leans on the slightly sweet & quite savory side as opposed to tomato saucy. The color and taste come from the beer, coffee and cocoa powder.”*

## INGREDIENTS / DIRECTIONS

### Set 1

3 lbs. lean, ground turkey

### Set 2

2 onions, diced

5 cloves garlic, minced

14 oz. can diced tomatoes

14 oz. can beef broth

2-6 oz. cans tomato paste

3 – 15 oz. cans kidney beans

12 oz. can / bottle dark beer

1 c. strong coffee

### Set 3

1 T. unsweetened  
cocoa powder

¼ c. brown sugar

4 T. chili powder

¾ T. ground cumin

1 ½ t. coriander

2 t. dried oregano

1 t. salt

*Tools: colander, large pot*

1. Open cans of beans. Drain and rinse.
2. Brown the ground turkey (drain liquid if preferred). Add in the garlic and onions, cook for 5 minutes. Add all ingredients and stir.
3. Bring to a boil then simmer for 1 hour.
4. Adjust seasonings to taste.

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**