

# Turkey Chili

## Sue Chef

**Serves 8**

2 tablespoons (1/4 stick) butter  
1 cup chopped onion  
2 large celery stalks, chopped  
28 oz homemade turkey stock or two 14oz cans chicken stock  
1 (14 1/2-ounce) roasted tomatoes  
4 tablespoons chili powder  
2 tablespoons garlic powder  
1 tablespoon cumin  
1 tablespoon dried thyme  
1 teaspoon oregano  
1 teaspoon cayenne pepper  
1 (15 to 16 ounce) great northern beans , drained  
2 (4-ounce can of chopped green chilies)  
4 cups diced cooked turkey or 1.5lbs ground turkey cooked

Melt butter in heavy large saucepan over medium heat. Add onion and celery and sauté until vegetables begin to soften, about 5 minutes. Add spice mixture to saucepan. Toast spices until aromatic. Add turkey stock and tomatoes. Mix in beans and chilies. Bring mixture just to boil. Reduce heat to medium-low and simmer chili until heated through, about 3 minutes. Season with salt, pepper, and additional red chili pepper, if desired.