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White Chicken Chili Recipe

Chili, Chicken

6

1,Tbsp,canola or olive oil
1,medium,onion, diced
4,cloves,garlic, minced--or about 2 Tablespoons minced-in-a-jar
1,,4oz can,green chilies, diced
1/2, small, jalapeno pepper, SEEDED and chopped finely
1/4, cup, red pepper diced(can be green or yellow)
3,cups,chicken broth, low-sodium
2,can,Cannelloni beans 15 oz drained and rinsed
1,can, Butter Beans, 15 oz.drained and rinsed
1,can, Shelled Beans 15 oz. drained and rinsed
3,cup,Rotisserie chicken meat cooked,diced
1/4,tsp,cayenne pepper
2,tsp, cumin
1,tsp, oregano
,,salt and pepper to taste
1,cup, shredded Monterey Jack cheese

1. Heat the oil over medium heat in a saucepan. Add onion, garlic, red pepper, chilies and jalapeno.
2. Cook and stir 2-3 minutes.
3. Process one cup chicken broth and 1 can cannelloni beans in a blender or food processor until a smooth paste.
4. Now toss everything into a the crock pot and cook on high for about 4 hours.
5. At the end, toss in the cheese and serve with cornbread.

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Pumpkin Soup w/ Gruyere cheese

soup,Pumpkin

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The Stock

8, cups,cold water
,,Seeds and scrapings from the pumpkin or squash
2,,carrots, peeled and diced
1, stock ,celery, plus some leaves, chopped into small pieces
1,, turnip, peeled and diced
2,, bay leaves
5, tsp, dried sage leaves or 5-6 fresh sage leaves
4, branche, parsley s
3, branches, thyme
5, tsp, salt

The Soup

1,, pumpkin or squash, weighing about 2.5 pounds, halved and scooped out
3, Tbs, butter
1, medium,yellow onion, cut into 1/4-inch dice
..5, tsp, salt
6, cups, stock
1, cup ,light cream
,,white pepper
3, oz, Gruyere cheese, finely grated
,,Thyme leaves, finely chopped, for garnish

Directions

Stock

1. Cut pumpkin or squash in half and scrape out all the seeds and stringy
2. material with a large metal spoon. Put them in a pot with remaining
3. ingredients, bring to a boil, simmer for 25 minutes, and then strain.

Soup

4. Preheat oven to 400 F.
5. Bake the pumpkin halves, skin up, on a lightly oiled baking sheet until the skin is wrinkled and the flesh is soft, about an hour.
6. Remove them from the oven, and when cool enough to handle, peel off the skin.
7. Reserve and carmelized juices that may collect in the pan.
8. Melt butter in a soup pot, add the onion, and cook over medium heat for about 5 minutes.
9. Add the cooked pumpkin, the juices, if any, the salt, and about 6 cups of the stock.
10. Bring to a boil; then simmer, covered, for 25 minutes.
11. Pass the soup through a food mill, which will smooth it out while leaving some texture.
12. Return the soup to the pot and add the cream and more stock, if necessary to thin it.
13. Taste for salt and seasoning. Add Freshly ground white pepper.
14. Stir in the grated cheese and serve the soup with some thyme leave scattered over it.

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