

White Chili

2 large onions – chopped
2 cans Great Northern Beans (15 oz.)
3 cups chicken broth
1 tsp. beef bouillon – or 1 cube
2 tsp. ground cumin
1 tsp. garlic powder
1 tsp. oregano
½ tsp. cayenne pepper
6 oz. diced green chilis – canned
2 cups of cooked, diced chicken
1 cup sour cream
2 cups Monterey Jack cheese – shredded

1. In large pot, cook chopped onions in a little water until soft and clear.
2. Add beans, broth, bouillon, spices, and chilis.
3. Bring to boil, reduce heat and simmer to heat through to allow flavors to blend.
4. Add chicken, sour cream and Jack cheese. Simmer on low until cooked through.

For Ganish:

½ cup cilantro leaves – washed and chopped
1 cup fresh tomatoes – diced

(Felicia Mendenhall)