

Finally here is my recipe for Turkey Chili. I recommend making this a day ahead. The chili is always better when it's had some time to sit. This should serve 8 - 10 people.

Laura's Ice Fishing Turkey Chili Recipe

3 lbs ground Turkey (any ground meat can be used for this recipe)
3 Tbs olive oil
2 yellow onions cut in half and sliced
2 28 oz cans of whole tomatoes (squeeze each tomato to break apart and add the rest)
1 28 oz can tomato puree
1 12 oz cans of Contadina tomato sauce
1 1/2 tsp salt
1/3 cup of good chili powder
3 Tbs of cumin powder
1/4 tsp habanera powder (**This is optional and will add heat to the chili**)
2 carrots sliced thin
1 tsp. of cinnamon powder
1 - 1 1/2 Tbs. Of good cocoa powder
1 1/2 Tbs. Of Oregano
Three large cloves of crushed garlic
1 1/2 cans red kidney beans
Shredded Monterey Jack Cheese for garnish

You will need a large pot to cook this in.

Cook the turkey burger in a skillet until well done. Drain and add to large pot.

Sauté onions in olive oil until soft. Add to ground turkey

Add all cans of tomatoes as directed

Stir over medium heat for 6 or 7 minutes (until it starts to get hot and bubbles)

Add remaining ingredients reduce heat and let simmer for 1 hour stirring occasionally.

Adjust by adding spices to taste then let cook until flavors are blended to your taste.

Garnish with some shredded Monterey Jack Cheese and serve with good crusty bread.