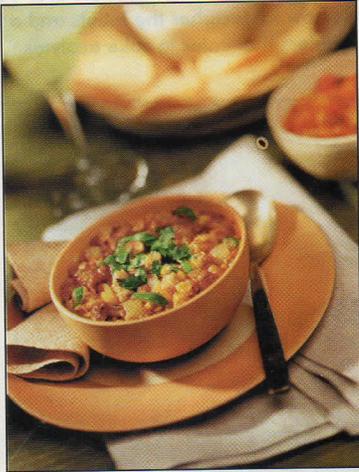


Turkey Chili

We know that many people guard their chili recipes—those that feature squirrel meat and other exotica. But here is a light chili variation that isn't authentic, but has gone over well when we've served it. In a large skillet, soften a diced onion in two tablespoons of olive oil over medium heat.

Brown a half pound each of ground turkey breast and ground turkey thigh. Cook at medium high for ten minutes—or until the turkey is cooked through. Stir in a heaping teaspoon each of ground coriander and ground cumin. Add two 15-ounce cans of cooked white beans—rinsed and drained—half of which you have mashed with a potato masher.



Add four ounces of diced jalapeño peppers, two cups of chicken broth and two cups of corn kernels. Cook at medium heat for 15 minutes. Add four to six ounces of salsa (mild or medium, depending on your heat tolerance) and two tablespoons of a pepper sauce, such as Abode Sauce from American Spoon (800-222-5886). Garnish with chopped cilantro and serve with quesadillas.