

Chicken Chili with Black Beans

Stephanie Collins

2 cans black beans, drained	8 cups chicken broth
¼ cup olive oil	1 (14 oz.) can diced tomatoes
½ yellow onion, chopped	12 oz. dark beer
1 red or green bell pepper, chopped	¼ cup Worcestershire sauce
1 jalapeño, seeded and diced	4 cups cooked and diced chicken
4 cloves garlic, minced	¼ cup cornmeal
1 ½ tsp. chili powder	Salt and pepper
2 tsp. cumin	Monterey Jack cheese for garnish
2 tsp. basil	

In large saucepan, sauté onions in olive oil over medium-high heat for about 10 minutes. Add garlic and peppers, and stir 1 more minute. Add chili powder, cumin, and basil; stir 3 to 4 minutes. Add broth, tomatoes, beer, and Worcestershire sauce. Increase heat slightly and bring to a boil. Add cornmeal, salt and pepper. Stir in chicken and beans. Simmer until ready to eat. Pour into bowls and sprinkle with Monterey Jack cheese.

Mexican Chicken Chowder

Nancy Hildebrandt

2 ½ cups cooked chicken, cut in bite-sized pieces	2 Tbsp. chopped cilantro
2 cans whole kernel corn, drained	3 cans chicken broth
2 cans cream of potato soup	8 oz. sour cream
1 can diced green chiles	8 oz. Mexican Velveeta cheese, cubed
1 envelope taco seasoning mix	Avocado and tortilla chips for garnish

Mix first 6 ingredients together in a large soup pot, and then add chicken broth. Bring to a simmer, and then add sour cream and Velveeta cheese. Heat until melted and fully incorporated, stirring constantly. Garnish with avocado and tortilla chips. *Enjoy!*