

## **CHILI LOVERS CHILI**

*from the Silver Palate Good Times cookbook*

A great recipe for chili lovers. A colorful blend of bright red peppers, hot green jalapenos, and creamy white chicken meat. A spicy dash of cinnamon and a handful of grated chocolate make this dish reminiscent of Mexican mole. Lavish on garnishes and make this meal into a fiesta.

6 tablespoons olive oil  
1 very large yellow onion, chopped  
5 cloves garlic, minced  
2 sweet red peppers, seeded, cored, and diced  
4 jalapeno peppers, seeded and minced  
3 tablespoons chili powder  
1 ½ tablespoons cumin seeds  
1 teaspoon ground coriander  
Pinch ground cinnamon  
6 whole chicken breasts, skinned, boned, and cut into 1-inch cubes  
2 cans (16 ounces each) tomatoes in puree, chopped  
8 ounces pitted ripe California olives, sliced  
1 cup beer  
¼ cup grated unsweetened chocolate  
Salt to taste  
Sour cream (garnish)  
Grated Cheddar cheese (garnish)  
Sliced scallions (garnish)  
Diced avocados (garnish)

**Instructions:**

Heat half the olive oil in a Dutch oven over high heat. Add onion and garlic and sauté for 5 minutes.

Add the red and jalapeno peppers and sauté over medium for 10 minutes. Stir in chili powder, cumin, coriander, cinnamon and cook for 5 minutes more. Remove from heat and set aside.

Brown the chicken in batches in the remaining 3 tablespoons oil in a large skillet just until cooked through.

Add the chicken, tomatoes and puree, olives, and beer to the Dutch oven and stir to combine, Simmer over medium heat for 15 minutes.

Stir in the chocolate and season to taste with salt. Serve immediately. Pass the sour cream, Cheddar cheese, scallions, and avocado in separate small bowls.

**6 portions****Vincent Spoto** (Wellesley)