

## Vegetarian Chili –2019 Chili Cook-off (As best as I can remember)

- 1 can Vegetarian chili beans (Do not drain)
- 1 Can vegetarian pinto beans (Do not drain)
- ½ can full of Green Chili Salsa (This will probably come in a plastic tub)
- ½ can of Vegetarian Refried beans pureed to thicken the chili. Adjust qty as necessary.
- 1 Bay leaf
- 1 Sweet onion diced and then caramelized in olive oil
- 2 Sweet Onions chopped
- ½ Bunch cilantro finely chopped (Save other ½ to chop as a topping)
- 2 Cans diced tomatoes
- A box of white mushrooms rough chopped and sautéed in olive oil. A box equals one of those things in the store that are wrapped in plastic wrap that are about 5 inches square.
- 1 or 2 stalks Celery chopped
- 1 ½ cups frozen sweet corn
- ½ pack Lawry's enchilada seasoning
- 2 green bell peppers chopped
- ½ teaspoon oregano
- 1 Teaspoon Chili Powder
- 1 teaspoon Cumin
- 5 cloves of fresh garlic crushed and minced

Put all packaged products and spices in a large pot and heat over a lowish heat. Saute all the fresh veggies separately in olive oil. When veggies are translucent or cooked add to pot. Add the caramelized onions. Bring the whole mess to a gentle boil (A little bubbly) turn off heat and serve.

Optional step: Put the pot in the refrigerator to steep and cool overnight. This helps to blend the flavors and make it yummy.

Reheat and serve with your favorite toppings. Cornbread, Fritos, Chopped fresh sweet onion, sour cream, grated cheese, chopped fresh cilantro

IMPORTANT NOTE: How big is a can? For this recipe I'm referring to a #300 can which is typically somewhere between 14 and 16 oz.

This recipe is based on a vegetarian chili recipe found on the web site "The endless meal" ([www.theendlessmeal.com](http://www.theendlessmeal.com)).

However, I use recipes to just start the engine. After that I turn off the cruise control and take a lot of detours and byways. Sooooooo, my suggestion is to try the recipe and adjust to your own tastes. Have fun and enjoy the ride.

Chuck Strahm