

2016 Award-Winning Turkey & Sweet Potato Chili

Ingredients:

- 2 - 3 tbsp garlic or chipotle olive oil
- 1 head garlic (*roasted per instructions on other side*)
- 1lb - 1.5lbs ground turkey
- 1 large onion, peeled & diced
- 2 medium sweet potatoes, peeled & diced
- 2 8oz cans black beans, rinsed & drained
- 1 8oz can kidney beans, rinsed & drained
- 1 can chickpeas, rinsed & drained
- 2 8oz cans fire roasted tomatoes
- 2 - 4 cups chicken stock
- 1-2 tsps garlic powder
- 1 tbsp onion powder
- 1-2 tbsp smoked paprika
- ¾ tsp. cumin
- ¼ tsp chipotle powder
- ¾ tsp smoked salt
- ¼ oz unsweetened baker's chocolate - chopped
- 3 tbsp Vermont Maple Balsamic Vinegar
- 2 - 4 tbsp Boston Red Sauce

Optional for Serving:

- sour cream
- chopped scallions
- shredded cheese
- more hot sauce

Directions:

- Cut off top of garlic head, drizzle with oil, wrap in aluminum foil, bake in oven or toaster oven at 350 degrees for about 40 mins or until garlic becomes soft and squeezable
- Drizzle olive oil in large pot over medium heat. Add ground turkey, breaking into smaller pieces with a wooden spoon. Stir occasionally so the meat browns evenly but does not cook completely. Set aside.
- Drizzle more olive oil in the pot and add onions. Sauté until they become translucent and soft. Then add turkey, sweet potato, fire roasted tomatoes, 2 cups chicken stock, beans, garlic powder, onion powder, smoked paprika, cumin, chipotle powder, and smoked salt. If there is not enough liquid to cover the beans & sweet potato, add more chicken stock. Simmer for about 20 minutes, stirring occasionally. When the garlic is fully roasted, squeeze and mash then add to the chili and stir. Once the sweet potatoes are soft, removed chili from heat and stir in chocolate, maple balsamic, and hot sauce.
- At this point, the chili is ready to be eaten but we recommend waiting until the next day (if you can stand it!) The flavors meld together deliciously when allowed to sit for several hours. This chili also does well in the slow cooker on low for several hours. Season to taste one more time before serving as the flavors change and develop over time.
- Serve & enjoy!

*From our
kitchen at:*

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