

Walkabout Ridge

Walkabout Ridge Turkey Chili

Ingredients:

- 1 small onion chopped
- 1 tablespoon olive oil
- 1 red and 1 green bell pepper chopped
- 3 garlic cloves, chopped
- 1 pound cooked turkey meat diced or 1 ½ pounds ground turkey
- 2 teaspoons chili powder
- 1 teaspoon cumin
- ½ teaspoon ground oregano
- ¼ teaspoon cayenne pepper
- 1 tablespoon tomato puree
- 1 ½ cups chicken broth
- 1 ½ cups beer
- 1 12 oz can pinto beans

Reserve 2 tablespoons of the onions for garnish.

Heat oil in a small stock pot and add the remaining onion. Cook over medium heat until translucent, about 3 minutes. Add the red and green bell peppers and cook until almost tender. Add garlic and cook until aroma is apparent. Add the turkey and mix well. Add remaining ingredients and simmer for 30 minutes.