

# Tim Farmer's Country Kitchen

## WILD TURKEY WHITE CHILI

*½ stick butter*  
*1 onion, diced*  
*1 stalk celery, diced*  
*1 jalapeno, chopped*  
*3 garlic cloves, pressed*  
*4 cups chicken broth*  
*1 cup corn*  
*28 ounces of beans (mash 14 ounces into thick paste)*  
*2 chicken bouillon cubes*  
*1 ¼ teaspoon basil*  
*Dash black pepper*  
*1 teaspoon chili powder*  
*1 tablespoon cumin*  
*Dash white pepper*  
*1 ½ pounds turkey*  
*Fresh cilantro*



Melt butter in large pot over medium heat. Sauté onions, celery, jalapeno until soft. Stir in garlic. Add remaining ingredients and stir well. Bring to a boil and reduce heat to simmer for 20-30 minutes, stirring well. Stir in fresh cilantro and last minute and serve.

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