

VEGETARIAN CHILI

Recipe
Title: _____

Total Yield: 1 qt Portion Size: 5 fl oz # of Portions: 6

Oven Temp _____

OR Production _____

Method: Saute/simmer Production Time: 1 hr

Equipment: Heavy bottomed soup pot, cutting board, chef's knife, prep bowl, measuring cups/spoons, stirring spoon

INGREDIENT AND DESCRIPTOR	AMOUNT			PROCEDURE
	US	Metric	%	
Olive oil	1.5 T			Pre heat soup pot. Add olive oil. Add tempeh and brown.
Tempah, smoked	4 oz			
Onions, Mayan sweet, small dice	1/3 c			Add onion and celery to start, followed by peppers and potatoes. Sweat. When all these ingredients are al dente' begin adding beans and tomatoes. Season. Bring to a simmer. Add vegetable stock. Simmer until beans are fully cooked.
Celery, small dice	1/4 c			
Poblano pepper, small dice	1 T			
Green, Yellow or Red bell pepper	1/3 c			
Potatoes, russet, small dice	1/3 c			
Beans, kidney cooked	1/3 c			Slowly add chocolates and coffee, tasting the entire time. We are after balance and definition of flavor We would like to taste all the ingredients with the coffee and chocolate being subtle and contrasting the savory ingredients **** The beans are listed as cooked This would be the weight when they are done being soaked and then they are cooked as part of the process
Beans, white navy cooked	1/3 c			
Beans, black cooked	1/3 c			
Red beans, pinto ,adzuki cooked	1/3 c			
Tomatoes, canned diced	9 fl oz			
Vegetable stock	1 qt			
Chocolate, semi sweet	.75 oz			
Chocolate, cocoa powder	TT			
Coffee, 4 x espresso strength	1.25 fl oz			
Chipotle powder	1/4 t then TT			
Chili powder	1/4 t then TT			
Greek thyme	1/4 t then TT			
Cinnamon	1/4 t then TT			
Clove	1/8 t then TT			
Sea salt	2 t then TT			
Pepper, black	1/2 t then TT			