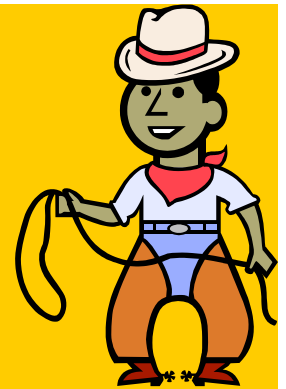




## ***Vegeterian Chili***

### ***Award Winning Recipe***

(This year's vegetarian winner at the Alachua County Health Department's Chili Cook Off)



#### **Ingredients**

2-3 tablespoons olive oil  
1 medium onion, peeled and chopped  
1 poblano chili pepper, cored, seeded and chopped  
1 6 ounce package vegetarian ground beef (such as Smart Lean or Yves' Veggie Ground Round)  
1 28 oz. can of tomatoes, crushed, with juice  
1 15 oz can "chili hot" red kidney beans  
2 Tablespoons chili powder  
1 teaspoon each oregano, basil & thyme  
3 cloves garlic, peeled and chopped fine  
1 tablespoon ground cumin  
Pinch of cayenne pepper  
2 T. molasses  
2 T. vinegar  
2 veggie bouillon cubes  
2 squares unsweetened baker's chocolate  
2 bay leaves  
dash of liquid smoke  
½ cup uncooked white rice  
1 bottle Mexican beer (the alcohol evaporates during cooking)  
salt and black pepper to taste



#### **Directions**

Heat olive oil over medium heat in a deep cast iron skillet or large soup pot. Add onions and poblano chili and saute. Stir in the vegetarian ground beef and allow to brown for a few more minutes.

Add crushed tomatoes and juice, beans, garlic, spices and remaining ingredients and stir. Lower the heat to simmer and cover. Simmer on low heat for twenty to thirty minutes, stirring one or twice to prevent it from scorching. Adjust seasonings, remove bay leaves and add salt and freshly ground black pepper to taste.

Dish into chili bowls and pass toppings around the table. Best served with corn-bread.