

What's for Dinner?

How about Chili?

New for 2015



What's for Dinner? How About Chili?

Looking for something to warm up a cold winter night? Here are some of our favorite chili and bean soup recipes.

Mixed in with the old favorites are three new versions to spice up your cold winter nights or Sunday afternoon football game.

What's Inside

What's for Dinner? How About Chili?	2
Hearty Vegetarian Bean Soup Base	3
Hearty Bean Starter	3
Randall's Turkey Chili	4
Turkey White Bean Chili	4
Vegan Chili	5
Randall's Quick and Easy Chili	6
Pinto Bean Chili	6
White Chicken Chili with Great Northern Beans	7

New for 2015

Dark Red Kidney Bean Chili	8
Randall's White Bean Chili	9
Three Bean Chicken Chili	10

Hearty Vegetarian Bean Soup Base

Ingredients:

- 10 cloves of garlic, chopped
- 2 Vidallia or sweet onion, roughly chopped
- 3 shallots, roughly chopped
- 1 sweet potato, peeled and cooked
- 1 cup dried Porcini mushrooms, re-hydrated in warm water
- 1 cup sun dried tomatoes packed in olive oil
- 2 tbsp olive oil
- 1 48 oz jar of Randall Pinto Beans, drained and coarsely mashed

Instructions

Combine all ingredients except the olive oil and Randall Pinto Beans in the bowl of a food processor. Pulse to until the mixture is evenly chopped. Transfer to a mixing bowl. Heat the olive oil in a stock pot over medium-high heat. Add the puree and cook 8-10 minutes stirring constantly. If the mixture starts sticking to the pot, add a small amount of water to loosen it.

Cook until the moisture has evaporated, then remove from heat. Let cool and mix in the mashed Randall Pinto Beans. Freeze in pint containers to keep on hand for a quick boost of flavor to recipes.

Hearty Bean Starter

Ingredients:

- 1 lb ground sausage, cooked
- 1 package apple wood smoked bacon, cooked 1 can tomato paste
- 2 tsp olive oil
- 1 Vidallia or sweet onion, coarsely chopped
- 9-10 dates, coarsely chopped
- 1 tsp dry mustard
- 2 tbsp garlic, minced
- 1 tbsp red pepper flakes
- 2 tbsp freshly ground pepper
- 2 tsp chipotle chili powder
- 2 tsp chili powder
- 48 oz jar of Randall great northern white beans, drained, rinsed and slightly smashed with a spoon

Instructions

Brown the sausage in a large saute pan and transfer to a bowl lined with paper towels to soak up excess grease. Cook the bacon until crisp and transfer to a plate lined with paper towels to drain off the extra grease. Add the garlic and red pepper flakes to the pan with the bacon grease and cook until the garlic is golden brown and fragrant. Watch the pan to make sure you don't burn the garlic. Add the garlic and red pepper flakes into your bowl with the sausage and bacon.

Wipe out the excess grease from your pan and heat the olive oil on medium-high heat. Add the tomato paste to the pan and cook stirring constantly until the dark red. Let the tomato paste cool. Place the sausage, bacon, tomato paste, onion, dates and spices in a food processor or blender and pulse mixture until well combined. Mix in the Randall beans and refrigerate at least an hour before freezing. Silicone ice cube trays are handy for freezing any portion you don't use right away.

Randall's Turkey Chili

Turkey chili is a healthier take on classic beef chili. Our version uses great northern white beans and V-8 juice for a rich depth of flavor.

Ingredients

- 2 tablespoons vegetable oil
- 2 cups chopped onion
- 1 cup chopped green pepper
- 4 tablespoons chili powder
- 1 teaspoon oregano
- 1/2 teaspoon cayenne pepper (or to taste)
- 2 pounds ground turkey
- 2 cups V-8 juice
- 2 8-oz. cans tomato sauce
- 2 10-oz. cans de-fatted condensed chicken broth
- 1 48-oz. jar Randall Great Northern Beans, drained and rinsed

Heat oil in a large pot or Dutch oven. Add onion, green pepper, chili powder, oregano and cayenne pepper. Cover, cook over medium heat 5 minutes, stirring occasionally. Stir in turkey and cook over medium heat until cooked through. Add V-8 juice, tomato sauce and chicken broth. Bring to a boil and simmer, uncovered, for 15 minutes.

Blend in Randall Beans and cook 10-15 minutes longer. 14-16 servings.

Turkey White Bean Chili

Ingredients

- 1 48 oz Randall Great Northern Beans, not drained, 2 cups reserved
- 12 cups turkey stock, 2 cups reserved
- 4 strips thick cut bacon, diced
- 2 cups Vidallia Onion, diced
- 5 cloves garlic, minced
- 1 cup shallot, minced
- 1 tablespoon olive oil
- 1/4 cup dried oregano
- 1/2 cup beer, good quality
- 1 dried hot pepper, whole
- 4 cups turkey, cooked and shredded

Instructions

Puree 2 cups beans and turkey stock. Set aside. In a heavy stock pot, cook bacon until crispy. Remove bacon and set aside. Pour off remaining bacon fat. Saute vegetables in olive oil until soft. Add oregano and stir for one minute. Add beer. Cook until reduced by half Add turkey, beans, bacon, dried pepper and 10 cups of stock. Bring to a boil. Skim off any foam on top. Reduce heat. Serve with shredded cheese and white rice.

Vegan Chili

Ingredients

- 16 oz baby bella mushrooms, quartered
- 4 tablespoons olive oil
- 1/3 cup garlic, minced
- 1 fennel bulb, chopped
- 3 Vidalia onions, chopped
- 2 stalks celery, chopped
- 1/2 jalapeno pepper, chopped
- 1/2 cup red wine
- 1/2 cup sweet sherry
- 2 cups vegetable stock
- 5 sprigs fresh thyme
- 1 tablespoon herbs de Provence
- 2 bay leaves
- 1 tablespoon fennel seeds, toasted and coarsely ground
- 2 tablespoons tomato paste
- 24 oz Randall pinto beans, in their liquid
- salt and pepper to taste

Instructions

Heat the olive oil in a large pot. Brown the mushrooms in the hot oil. Add the minced garlic and continue to cook until the garlic is golden. Next add in the wine and sherry to the pot. Cook until the mixture is almost dry. Stir in the chopped fennel, onions, celery, and jalapeno pepper. Cook until the vegetables are soft. You'll want to stir the mixture constantly to prevent burning.

Add in the herbs and continue to stir until the herbs are fragrant. Next stir in the tomato paste. Cook for about one minute, stirring to incorporate. Add the pinto beans with their liquid and vegetable stock. Bring the chili to a boil and skim off any foam. Turn the heat down to a simmer and add salt and pepper to taste. Serve the chili with rice and topped with fresh diced tomato and onions or with a side salad.

Randall's Quick and Easy Chili

You just can't have too many bean chili recipes, and this is one of our favorite. Spice this one up with a dash of hot sauce or garnish with jalapenos.

Ingredients

- 3 tablespoons vegetable oil
- 1 cup chopped onion
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 1/2 pounds lean ground beef
- 2 14.5-oz. cans diced tomatoes (with juice)
- 1 cup tomato salsa
- 1 1/2 teaspoon salt (or to taste)
- 1 48-oz. jar Randall Pinto Beans, drained and rinsed

Instructions

Heat oil in large pot or Dutch oven. Sauté onion, stirring for 3 minutes. Add chili powder, cumin and sauté, stirring for 2 minutes. Stir in ground beef, tomatoes, salsa and salt. Cook uncovered 15 minutes, stirring often. Add Randall Pinto Beans. Cover and cook 10 minutes longer.
8-10 servings.

Pinto Bean Chili

An updated, lighter version of an old stand-by does not sacrifice flavor and is easy to make. If you don't like your pinto bean chili too hot, make this chili mild to your own taste and pass the hot sauce for the others.

Ingredients

- 2 pounds lean ground beef
- 3 tablespoons vegetable oil
- 1/4 cup chili powder
- 1 tablespoon cumin
- 1 cup chopped onion
- 2 large cloves garlic, minced
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt, (or to taste)
- 1 28-ounce can plum tomatoes, un-drained and coarsely chopped
- 2 cups water
- 1 48-ounce jar Randall Pinto Beans, drained
- Hot pepper sauce, to taste

Instructions:

In a heavy pot, brown the meat over medium heat, stirring, until all red is gone. Using a slotted spoon, remove the meat to a paper towel lined dish. Pour the meat fat from the pan; wipe with a paper towel and return to the heat. Heat the oil in the pan. Add the chili powder and cumin. Cook over medium heat, stirring, for 3 minutes. Add the onion and return the beef. Cook, stirring, for 5 minutes.

Add the oregano, salt, tomatoes and water. Simmer, uncovered, for 30 minutes. Add the beans and cook 10 minutes longer. Season to taste with hot sauce. Taste and correct the salt, if necessary.

White Chicken Chili with Great Northern Beans

White chicken chili is traditional chili's lighter cousin, using white beans instead of kidney and chicken instead of ground beef. It's just as warm and satisfying, though.

Ingredients

- 2 pounds boneless, skinless chicken breasts
- 5 tablespoons olive oil
- 2 cups chopped onions
- 4 cloves garlic, minced
- 1 tablespoon cumin
- 1/4 teaspoon cayenne pepper, or to taste
- 1 teaspoon oregano
- 1 teaspoon salt, or to taste
- 2 jalapeno peppers, seeded and minced (fresh or canned)
- 2 cups canned chicken broth
- 1 24-ounce jar Randall Great Northern Beans, drained and rinsed
- 2 cups shredded white cheddar cheese

- **Garnishes:**
- Sour cream
- Tomato salsa
- Chopped fresh cilantro

Instructions

Wash and trim the chicken breasts. Cut, crosswise into small strips. Heat 3 tablespoons of the olive oil in a heavy pot. Sauté the chicken, stirring over high heat just until cooked through, about 5 minutes. Remove with a slotted spoon to a side dish.

Add the remaining oil to the pot and sauté the onions, garlic, cumin, and cayenne, stirring for 5 minutes. Stir in the oregano, salt, jalapeno peppers, chicken broth, and Randall Beans. Bring to a boil and cook for 15 minutes. Stir in the cheese, stirring until melted. Return chicken to the pot and cook for 5 minutes.

Serve topped with a dollop each of sour cream and salsa and a sprinkling of chopped cilantro.
Makes 8 to 10 servings.

New in 2015

Dark Red Kidney Bean Chili

This recipe is a slightly spiced up version of a classic red chili dish. We've substituted turkey for the traditional ground beef in this recipe, making this dish a leaner, healthier version for your family. The suite of spices in this dish kick up the savory overtones in this chili, and the diced tomatoes give every bite a fresh veggie twist.

Ingredients:

- 2 tablespoons olive oil
- 1 large red onion, diced
- 2 jalapenos, seeded and diced
- 2 garlic cloves, minced
- 2 tablespoons flour
- 2 tablespoons chili powder
- 2 teaspoons cumin
- 2 teaspoons ground coriander
- 2 teaspoons dried oregano
- ½ teaspoon salt
- 1 pound ground lean turkey
- 2 15-oz jars Randall Beans Dark Red Kidney Beans, drained and rinsed
- 2 cups broth
- 2 cans diced tomatoes

Instructions:

In a large Dutch oven or stock pot, heat the olive oil over medium high heat. Sweat the onions, jalapenos and garlic for 3 minutes or until soft.

Whisk in the flour and cook for 2 minutes, stirring constantly. Add the chili powder, cumin, ground coriander, dried oregano and salt and stir.

Brown the ground turkey, stirring together to mix with all of the seasonings. Add the dark red kidney beans, the stock and diced tomatoes. Cover and simmer for one hour, stirring occasionally. Serve with shredded cheddar cheese, chopped green onions and cornbread.

Randall's White Bean Chili

This is a classic white chili recipe, incorporating savory chicken broth, vegetables like oregano, corn, and white onions. The chicken chorizo adds a bit of a heat kick to top off the flavor combination.

Ingredients:

- 1.5 lbs. ground chicken chorizo
- 30 oz. Randall's Great Northern Beans
- 1 can white sweet corn
- 32 oz. sodium free chicken broth
- 1 bunch mustard greens, rinsed and coarsely chopped
- ½ white onion, chopped
- 1 tablespoon paprika smoked sweet
- 1 garlic clove, minced
- salt and pepper
- 1 teaspoon white pepper
- 1 teaspoon cayenne pepper
- 1 tablespoon oregano
- Cilantro
- Green onion
- Sour cream

Instructions:

Brown the chicken chorizo in a large cast iron skillet. Place all ingredients in a Crock Pot and cook on low for 4 to 6 hours. Garnish with sour cream, green onion, and cilantro.

Three Bean Chicken Chili

The mixture of pinto, dark red kidney and great northern beans adds a robust flavor. Combining classic spices with juicy, tender chicken along with the three beans will make this batch of chili your best ever. Makes 2 quarts

Ingredients:

- 2 tbsp olive oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 1 tsp salt
- 2 tbsp chili powder
- 2 tsp cumin
- 1 tsp oregano
- 2 tsp ground coriander
- 3/4 tsp ground red chipotle
- 1/2 tsp chili con carne
- 1 lb ground chicken
- 2 15-oz cans chili ready diced tomatoes
- 1 1/2 cups chicken broth
- One 14-oz jar Randall Beans Pinto Beans
- One 14-oz jar Randall Beans Great Northern Beans
- One 14-oz jar Randall Beans Dark Red Kidney Beans[

Instructions

In a large Dutch oven, heat olive oil over medium high heat. Add the diced onion and garlic and stir, cooking for 5 minutes.

Add all of the spices and stir. Crumble the ground chicken into the pot and begin to brown the meat, stirring occasionally to break up the meat.

While the ground chicken browns, pour your cans of diced tomatoes into a food processor and pulse until tomatoes are no longer chunky.

Add the pureed diced tomatoes and chicken broth. Rinse and drain the beans, then add to the dutch oven and stir. Bring to a boil, then turn the heat to low and simmer with the lid on but leaving enough room to vent some of the heat out. Let simmer for 30 minutes or longer as the flavor will develop the longer it cooks. Top with shredded cheese, green onions, sour cream or your favorite chili additions.