

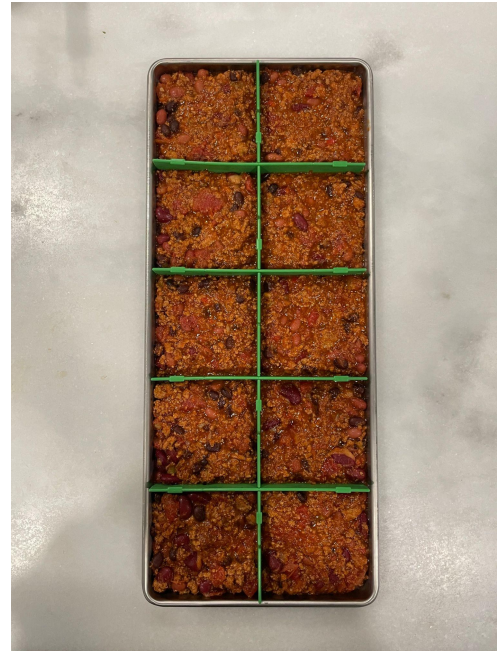
Turkey Chili

This recipe makes 16 cups filling 4 medium trays w/4 cups per tray*

Contributed By: Hallie Thompson

Ingredients: All Beans need to be drained and rinsed

2 lbs ground Turkey	1 - 8 oz can Tomato Sauce
1½ C Vidalia Onion chopped	1 - 14.5 oz can Chicken Broth
½ C chopped Red Pepper	1 - 4.5 oz can chopped Green Chilis
1 Tbsp minced Garlic	1½ Tbsp Worcestershire sauce
3 - 14.5oz cans chopped Tomatoes	1 tsp salt
1 - 15.5 oz can dark red Kidney Beans	½ tsp black pepper
1 - 15.5 oz can Black Beans	2 Tbsp Chili Powder
2 - 15.5 oz cans light small Red Beans	1 Tbsp dried Oregano
5 Tbsp Tomato Paste	1 tsp Cumin
	½ tsp dried Basil



Directions:

1. Using an 8-Quart pot with lid, add onion, turkey, garlic, and broth. Cook on medium high heat for 15 minutes chopping up turkey and stirring the entire time.
2. Add red pepper, chili powder, Worcestershire sauce, salt, pepper, oregano, cumin basil, and green chilis, continue cooking until almost all of the liquid is gone (but not completely) This will cook the flavor in and takes approximately 30 minutes.
3. Add tomato paste, tomato sauce, chopped tomatoes, and the beans.
4. Bring to a boil while stirring, then cover, reduce heat and simmer for about 1 hour.
5. Remove from heat and let cool.
6. Add 4 cups per medium tray, and then use dividers set to 10 portions to pre- portion the chili. Cover with a lid and freeze until frozen solid.
7. Remove lids and freeze dry
8. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: Varies

Rehydration: 1 serving will be 2-3 portions

Add some boiling water, stir, let sit 3-5 minutes, check and add repeat until desired consistency is reached.



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray