

Chicken Chili (as adapted by Michael)

1 48 oz jar of Randall's Great northern white beans (drained)
2-lbs. boneless chicken breasts
1 T olive oil
2 to 3 medium onions, chopped
2 Bay Leaves
6 garlic cloves, minced
1 4-oz cans chopped mild green chilies
1 4-oz cans chopped jalapenos
*or 2 4-oz cans of chopped mild green chilies
and a partial can, to taste, of chopped jalapenos*
2 t ground cumin
1 1/2 t dried oregano, crumbled
1/4 t ground cloves
1/2 t cayenne pepper
6 c chicken stock or canned broth
Monterey Jack cheese (about 12 oz.)
Sour cream
Salsa
Chopped fresh cilantro

Place chicken in heavy large saucepan. Add cold water and bring to simmer. Cook until just tender, about 15 minutes. Drain and cool. Remove skin. Cut chicken into cubes.

Or...

Grill chicken on bar-b-cue, lightly salted, until done, but not dry. Cut chicken into cubes or tear into pieces.

In LARGE pot, over medium-high heat, add onions and sauté until translucent, about 10 minutes.

Stir in garlic, then chilies (jalapenos), cumin, oregano, cloves and cayenne and sauté 2 minutes. Add beans and stock and bring to boil. Reduce heat and simmer until beans are very tender, stirring occasionally, about 2 hours. (Can be prepared 1-day ahead. Cover and refrigerate. Bring to simmer before continuing.)

Add chicken and 1-cup cheese to chili and stir until cheese melts.

Season to taste with salt and pepper.

Ladle chili into bowls.

Serve with remaining cheese, sour cream, salsa and cilantro.