

Mad Mex Turkey Chili with Blue Cornbread

ingredients

- ¼ C Olive oil
- 2 # Ground turkey

Spice Mix

- ¼ C Ancho chili powder
- 2 Tbs Ground coriander
- 1 Tbs Ground cumin
- 1 Tbs Salt
- 2 Tbs Black pepper
- 2 C Small diced white onions
- ¼ C Chopped garlic

Tomato Mix

- ½ can Chipotle peppers (7 oz. can)
- 2 cans Fire roasted tomatoes (28 oz can, Muir Glen)
- 1 C Tomato paste
- 2 C Freshly brewed coffee
- ¼ C Brown sugar
- 1 C Water

Red Beans

Red Beans

- 2 # Dry red beans (check and remove all rocks from beans)
- 1 Tbs Black pepper
- 3 Tbs. Salt
- 3 qt. Water (approximately)

1. Place all ingredients except salt in saucepot.
2. Bring to boil, reduce heat to low.
3. Simmer until beans are cooked but not mushy.
4. Remove from heat, add salt, and allow to sit for at least five minutes.
5. Strain.

procedure

1. Prepare **Spice Mix** with all ingredients.
2. Combine **Tomato Mix** ingredients. Puree well.
3. Heat on stove until very hot. Add oil, turkey, and **Spice Mix** stirring often. Brown well, making sure turkey is loose.
4. When browned, add **Tomato Mix** and **Red Beans**.
5. Bring to a boil and reduce heat to low. Simmer with stirring for at least 30 minutes.
6. Taste and adjust seasonings

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Blue Cornbread

ingredients

2	C	Buttermilk
½	ea.	Jalapeño puree, de-seeded and minced
2	Ea	Eggs
¼	C	Brown sugar
1	C	All purpose flour
1/3	C	Yellow corn meal
2/3	C	Blue corn meal
1	tsp	Salt
1	tsp	Baking powder
1	Tbs.	Butter
½	C	Heavy cream

procedure

1. Place seasoned 8" cast iron skillet in oven. Preheat oven to 350° F.
2. Whisk together buttermilk, peppers, eggs, and brown sugar.
3. In another bowl combine flour, both corn meals, salt, and baking powder.
4. Combine dry ingredients with the egg mixture stirring with spoon. Do not over mix. Batter may be lumpy.
5. Rub batter in hot skillet. Pour in batter
6. Pour cream in ziz-zag pattern over batter from end to end DO NOT STIR.
7. Bake for 35 minutes or until lightly browned and solid.
8. Allow to rest before cutting.

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