Summer Chili

I call this summer chili because it uses turkey instead of beef or pork, fresh tomatoes instead of canned, and fresh sweet corn.

1 tbsp olive oil

1 lb ground turkey

2 red bell peppers – coarsely diced

1 large or 2 medium onions – coarsely diced

1 jalapeno – remove the ribs and seeds (or leave some in) and chop into tiny pieces

2 cloves garlic – chopped into tiny pieces

6 medium-sized tomatoes – coarsely diced

2 cups chicken or turkey broth (I make mine with Better Than Bullion)

2 15oz cans of beans (whichever you prefer – pinto, red, kidney, black)

2 ears sweet corn – husk and cut kernels off the cob

1 bunch scallions – cut into small slices

2 tbsp chili powder

1 tbsp cumin

1 teaspoon paprika (if you have it)

1 teaspoon turmeric (if you have it)

½ teaspoon cayenne powder (if desired)

½ teaspoon black pepper

1 teaspoon salt

Plain yogurt or sour cream (if desired)

1. Prepare all the vegetables as instructed above. Mix spices except salt together in a small bowl. Drain the cans of beans.
2. Heat olive oil over medium heat in a large heavy pot.
3. Add ground turkey and brown the meat, regularly breaking it up with a spatula. Cook until all the meat is brown, about 5 minutes.
4. Add about a ¼ cup of chicken broth and the spices that you previously mixed. Stir to cover all the meat and cook for 1 minute.
5. Add onions, red peppers, garlic, and jalapeno. Stir to blend. Cook for 5 minutes.
6. Add tomatoes, salt, and the rest of the chicken broth. Bring to a boil, reduce heat and simmer for 15 minutes, stirring occasionally.
7. Add the drained beans, return to a boil if needed, and simmer for 8 minutes.
8. Add the fresh corn and simmer for 2 more minutes.
9. Taste the chili and add salt if needed to bring out the flavor.
10. Take the chili off the heat and ladle into bowls. Add fresh scallions. Eat with yogurt or sour cream if desired.