



Turkey Chili with Poblanos and Winter Squash

By Susan Spungen

Serves 4 to 6

To shortcut this recipe, use 2 tablespoons of chili powder in place of the chili puree, and canned beans instead of homemade.

- 2 ounces mixed large dried chilies, such as California, Guajillo, and/or Ancho, deseeded (about 10 chilies)
- Salt and freshly ground black pepper
- 2 fresh poblano peppers
- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1 pound ground turkey (93% lean) or lean beef
- 1 1/2-pound butternut squash, peeled, seeded, and cubed, or 1 (20-ounce) package peeled, cubed squash
- 3 cups cooked beans, with enough broth to cover (recipe follows), or 2 cans pinto beans
- 2 cups chicken stock or water
- Grated cheese, fresh cilantro, diced avocado, sour cream or yogurt, for serving

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1. Place the de-seeded chilies in a small saucepan, cover with cold water, and bring to a boil over high heat. Turn off the heat and let the chiles sit until softened and cool enough

to handle, about 15 minutes. Transfer to a blender with enough of the liquid to cover, and blend until very smooth.

2. Place the poblanos directly over a gas flame, and char them, using tongs to turn them occasionally, until blackened all over, 8 to 10 minutes total. Transfer to a plastic bag to steam and cool. When cool enough to handle, rub off all the charred skin. Cut off the stem, slit open the peppers, and remove the seeds. Dice.
3. Heat the oil in a small Dutch oven or large saucepan over medium heat. When the oil is shimmering, add the onion and garlic, and cook until soft and translucent, 10 to 12 minutes. Stir in the chili powder and cumin and cook for 1 minute, stirring. Add the turkey or beef and season with 1/2 teaspoon salt and freshly ground pepper. Cook, breaking up with a wooden spoon, until the meat is no longer pink, 8 to 10 minutes.
4. Add the squash, beans, diced poblano pepper, the stock or water, a 1/2 cup of chile puree (or more to taste). Bring to a boil and simmer for 35-45 minutes, until thickened and flavorful. Use a fork to smash some of the squash against the side of the pot to help thicken it. Taste and add more salt or chile puree as needed.

Pot of Beans

Makes 6 cups beans and 3 cups broth

Cranberry aka Borlotti aka Roman beans take about 45 minutes to cook, but cooking times vary depending on a few factors, including the age and the size of your beans, if using another type. Adjust accordingly. I like to do a quick soak, as described in step 1, but you can also do an overnight soak if that's easier for you. If you're an instant pot person, feel free to cook your beans there!

- 1 pound (about 2 ½ cups) dry beans (I like cranberry beans), rinsed
- 1 ½ teaspoons kosher salt, divided
- 3 to 4 garlic cloves, peeled
- 1 small onion, peeled and halved (see note below recipe)
- 1 bay leaf
- Parmesan rinds (optional)
- Fresh thyme (optional)

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1. In a large, deep saucepan, add the beans and enough cold water to cover them by 3 inches. Add 1/2 teaspoon of the salt, place over high heat, and bring to a strong boil for about 1 minute. Turn off heat. Let beans sit, stirring occasionally, for at least 1 hour. Drain, rinse, and return to the same pot.
 2. Add 8 cups water, the garlic, onion, bay leaf, remaining 1 teaspoon salt, and, if using, the Parmesan rind and a few sprigs of fresh thyme. Bring to a boil over high heat, then reduce the heat to medium-low so it is simmering energetically. Cook for 40 to 45

minutes, stirring occasionally, until the beans are tender all the way through to the center. The garlic cloves will be very soft—smash them into the liquid.

3. Let everything cool in the liquid, then discard the onion, bay leaf, Parmesan rinds, and thyme. Transfer the beans and broth to an airtight container and refrigerate for up to 3 days or freeze until ready to use.

NOTE: When you cut the onion, be sure not to trim the root so all its layers stay together.