

Harvest Chili

Turkey & Pumpkin Never Had It So Good

*a recipe from
The Enchanted Emporium*

8 oz. ground turkey
1 Tablespoon Worcestershire sauce
¼ teaspoon salt
¼ teaspoon ground pepper
1 teaspoon chili seasoning blend
½ teaspoon garam masala
2 Tablespoons vegetable oil

Combine these ingredients in a small bowl until well blended. In a sauté pan over medium heat, thoroughly cook this aggressively seasoned turkey mixture. This is the beginning of our flavor base!

Turn heat down to low and add the following to the pan:

29 oz. can pumpkin puree
6 oz. can tomato paste
4 oz. unsalted butter, cut into pieces

Blend these ingredients into the turkey mixture. Allow to cook for 5 minutes, stirring regularly to prevent scorching.

At this point the flavor base is ready to be transferred to a stock pot.

29 oz. can pinto beans, drained & rinsed
29 oz. can northern beans, drained & rinsed
14.5 oz. can fire roasted diced tomatoes
1 small onion, minced
2 cloves garlic, minced
2 Tablespoons chili seasoning blend
2 teaspoons garam masala
5 cups water

Gently combine these ingredients with the flavor base and bring to a boil, stirring regularly to prevent scorching. Immediately reduce to a simmer and cook at least 30 minutes, stirring occasionally. Before serving, adjust chili seasoning & salt to your family's tastes.

In my humble opinion, Harvest Chili is best when prepared predominately in a slow cooker. At the point in the recipe where one transfers the flavor base to a stock pot, just throw the whole shebang in a crockpot, give it a good stir and forget about it until supper! A low setting is best as it avoids the omnipresent chili problem of scorching!