

Super Bowl White Chicken Chili



1 pound dried Great Northern beans,
rinsed, picked over
2 pounds boneless chicken breasts
1 T olive oil
2 medium onions, chopped
4 garlic cloves, minced
(2) 4oz. cans chopped, mild green chilies
2 t ground cumin
1 ½ t dried oregano
¼ t ground cloves
4 squirts Texas Pete hot sauce
6 cups chicken stock
2 cups Monterey Jack cheese, shredded
sour cream and salsa for topping

1. Place beans in a heavy pot with enough cold water to cover at least 3 inches over and soak overnight.
2. Place chicken in large saucepan and add cold water to cover and simmer. Cook until just tender, about 15 minutes. Drain and cool. Cut chicken into cubes.
3. Drain beans. Heat oil in same pot over medium high heat. Add onions and sauté about 10 minutes or until translucent. Stir in garlic, chilies, cumin, oregano, cloves and hot sauce and sauté 2 minutes. Add beans and stock and *bring to a boil*. Reduce heat and simmer until beans are very tender, stirring occasionally, about 2 hours.
4. Add chicken and 1 cup of cheese to chili and stir until cheese melts. Season to taste. Serve with remaining cheese, sour cream and salsa.