

Dried Cherry Chili

Very Delicious!

Adapted from Seasons & Celebrations

Serves: About 8

Ingredients:

- 2 Cups Organic Chicken Broth
- 4 oz. Dried Tart Cherries Chopped
- 1 TBSP Olive Oil
- 1 Cup Chopped Onion
- 1 TBSP Chopped Garlic
- 2 tsp. Finely Chopped Jalapeno
- 1 Lb. Organic Ground Beef
- 1 Roasted Red Bell Pepper, Chopped
- 1 TBSP plus 1 tsp. Chili Powder
- 1 ½ tsp. Ground Cumin
- 1 tsp. Ground Coriander
- 1 tsp. Dried Mustard
- ½ tsp. Dried Oregano
- 2 (14.5 oz.) Cans Chopped Fire-Roasted Tomatoes, Un-drained
- 1 (15 oz.) Can Black Beans, Drained & Rinsed
- ¼ Chopped Fresh Cilantro

Garnishes:

- Corn Tortilla Strips
- Chopped Red Onion
- Sliced Avocado

Heat 1 cup of broth in a saucepan until just simmering. Place cherries in a small bowl. Add hot broth and set aside.

Heat oil in a large saucepan over medium heat. Add onions, sauté' until onion is soft, add garlic and jalapeno and cook for about 1 minute. Add Ground Beef, cook and until no longer pink.

Add bell pepper, chili powder, cumin, coriander, mustard and oregano. Turn heat to med. high and cook. Stir occasionally, a couple of minutes. Add tomatoes and remaining broth. Bring to a boil. Reduce heat and simmer, uncover and cook for 5 minutes.

Stir in beans, cilantro and cherry mixture and cook until thoroughly heated.

Serve with garnishes!