

IPA Chicken Chili

- 4 boneless skinless chicken breasts or thighs, grilled & shredded
- 1 lb. dried northern or cannelloni beans, cooked and drained
- 1 whole white onion, diced
- 3 tablespoons flour
- 1 cup cooked white corn
- 1 bell pepper, diced
- 1 ½ cups fresh mushrooms, sliced
- 1 clove fresh garlic, minced
- 2 seeded jalapeno peppers (add more if you want it hot, or use habanero if you have the balls)
- 7 oz. cooked diced green chilies
- 1 cup IPA - whatever you intend on drinking with the chili
- 2 cups chicken broth
- 2 tsp. cumin powder
- 1 tsp. ground coriander
- 1 tbsp. ground white pepper (if you can't find white, black will work just fine)
- 3 tbsp. olive oil
- Juice of 1 lime
- Salt
- ½ cup sour cream
- ½ cup shredded pepper jack cheese

To start, pour 8 ounces of IPA into a glass. Start drinking. You deserve it.

Season the chicken with salt and pepper or your favorite rub and allow to rest for 1 hour. Place on grill over medium flame until cooked. Allow it to cool, then shred or chop it into small pieces.

In a sauté pan, heat 3 tablespoons of olive oil, then add garlic. Sautee for 1 minute. Add onions, sautee for another 5 minutes. Add the bell pepper and sauté for an additional 3 minutes. Now, add 3 tablespoons flour and stir to keep from burning. Allow it to cook for 2 minutes, but don't let it take on any color. We don't want a dark roux. Remove from heat and set aside.

In a large pot or dutch oven, add chicken broth, cumin, coriander, ground white pepper, lime juice, green chilies, jalapeno (or habanero) peppers, and bring to a boil. Reduce heat to medium, cover with lid, and let simmer for 10-15 minutes. Add the chicken, garlic, bell pepper and onion mixture, plus the corn, beans, mushrooms, and the IPA. Stir well. Start seasoning with 1 teaspoon of salt, stir and taste. Adjust the seasoning until it's right, but don't over salt it.

Cover and let simmer for half an hour. Taste it again. Adjust seasoning if necessary.

When finished, remove from heat and stir in the sour cream. Serve in bowls with the shredded jack cheese on top. Drink your IPA to help put out the fire.