

Betty's Easy Tex-Mex Turkey Chili



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In this video, Betty demonstrates how to make Easy Tex-Mex Turkey Chili. This is a stovetop recipe, but it also works well in a slow cooker. (Just reduce the water when using a slow cooker.) This recipe is designed to be easy and convenient, and it will contain a lot of pre-prepared ingredients.

Ingredients:

- 1 ¼ pounds uncooked ground turkey
- 1 ¼ teaspoons salt
- 2 tablespoons chili powder
- 2 teaspoons ground cumin seed
- 1 ½ tablespoons chopped garlic (I used bottled chopped garlic.)
- 1 red bell pepper, chopped (about 1 cup—you may use frozen chopped red bell pepper.)
- 1 green bell pepper, chopped (about 1 cup—you may use frozen chopped green bell pepper.)
- 1 large onion, chopped (about 1 cup—you may use frozen chopped onion.)
- 28-ounce can crushed tomatoes
- 14-ounce can black beans, undrained
- 8-ounce can tomato sauce
- 1 ½ cup frozen corn kernels (You may use canned whole kernel corn, drained.)
- 2 cups water
- sour cream, shredded Cheddar cheese, pickled jalapeno peppers, chopped purple onion for garnish (and flavor)
- crackers or tortilla chips, as an accompaniment

Place 1 ¼ pounds ground turkey in a deep skillet. Add 1 ¼ teaspoons salt, 2 tablespoons chili powder, 2 teaspoons ground cumin seed, 1 ½ tablespoons chopped garlic, 1 chopped red bell pepper, 1 chopped green bell pepper, and 1 large chopped onion. Brown the turkey, spices, and vegetables over low to medium heat, stirring constantly, until turkey is crumbly and no pink is showing. Transfer browned turkey mixture to large pot. Add a 28-ounce can of crushed tomatoes, an undrained 14-ounce can of black beans, an 8-ounce can of tomato sauce, 1 ½ cup of frozen corn kernels, and 2 cups water. Bring to a boil over medium to high heat. Reduce heat and cover with a lid. Cook for 2 hours, tasting occasionally to adjust spices or water as needed. The turkey chili will be done after about 2 hours. Serve chili while very hot. Ladle chili into a serving bowl and garnish with sour cream, shredded cheddar cheese, pickled jalapeno peppers, and chopped purple onion. Provide crackers or tortilla chips to accompany the chili. This is a great dish for the cold and snowy days of winter, but is enjoyable all year around. It is also terrific served from a slow cooker at a Super Bowl party! Enjoy!!! --Betty ☐