

"Veggies Gone Wild: Centennial (100 bean) Chili"

Serves 5 (or approximately 20 in 2-ounce cook-off servings)

Ingredients

- 1 tablespoon olive or vegetable oil
- 2 medium onions, chopped
- 3 large cloves of garlic, minced
- 1 green pepper, chopped
- 1 fresh jalapeño pepper
- 1 28-ounce can diced tomatoes, drained, chopped
- 1 can tomato paste
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 2 teaspoons oregano
- 2 tablespoons brown sugar
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 1/2 cups cooked kidney beans
- 1/2 cup cooked black beans
- 1/2 cup cooked pinto beans
- 1/2 cup cooked garbanzo beans
- 1 cup spicy seitan, bite-sized pieces

Directions

1. In a large, heavy saucepan, heat the oil and sauté onions, garlic, jalapeño and green pepper until soft.
2. Add the tomatoes (and paste), coriander, cloves, allspice, oregano, brown sugar, chili powder, cumin, beans and seitan.
3. Bring the chili to a boil. Reduce the heat. Cover the pan. Simmer the chili for 30 minutes, stirring occasionally.