

Walsh Family Crockpot White Chicken Chili

1 pound dried white beans (pinto, cannellini, northern) OR 4 cans beans (15-16 oz each, include fluid)

1 rotisserie chicken, *all* meat picked and diced OR 4 cooked (boiled/simmered) large chicken breasts OR about 2 pounds cooked turkey breast (baked or simmered). If starting with 1.5 – 2 pounds uncooked poultry, the total picked/diced/cooked meat should come to 4 cups or more. When picking the rotisserie chicken, avoid including tendons, bone fragments, skin, and drier sections, like the wing meat and outside edges of the legs.

2 sweet medium onions, diced

1 TBSP olive oil

2 TBSP kosher coarse salt (*only* if soaking dried beans overnight)

Chicken broth, about 6 cups – can be homemade (from the remains of the picked rotisserie chicken) or canned/boxed.

2-4 cloves of garlic, minced (or 1/4 tsp granulated garlic per clove, or 1/8 tsp garlic powder per clove – see [this article](#) for more info on garlic!)

Note: We like garlic, and often just add more.....

2 TBSP ground cumin

1 TSBP oregano flakes

1/4 tsp ground cloves

1/8 tsp ground cayenne

8 oz sour cream (light or full; either is OK)

4-8 oz shredded cheddar or Monterey Jack cheese

7 oz can chopped mild green chiles

Salsa of choice

We prefer to start this dish the night before and then let it cook all day in the crock pot, and as it is with many savory recipes, it just gets more flavorful after spending even more time in the fridge – leftovers are the best, sometimes! BUT - This whole recipe can be made in about 1-2 hours, if in a hurry. You can figure out all the alterations to the recipe if you want to do it in the same day. (Such as precooked chicken, canned beans and broth.)

The night before:

Rinse and drain 1 pound dried white beans (pinto, cannellini or northern). Soak them in 6-8 cups water with 2 TSBP kosher coarse salt added. Make sure there's at least 2" of water above the beans. Refrigerate.

Pick all the usable chicken off the rotisserie chicken, carefully excluding skin, fat, tendons, bone fragments and drier parts, such as are found in the wings and outer layers of the legs. Dice or shred into bite-size pieces. Store in refrigerator overnight.

In a large pot, submerge all the remaining chicken parts in about 6-8 cups unsalted water and bring to a boil, then simmer 15-30 minutes. Strain and discard the solids, reserving 4-6 cups fluid in a large bowl. Refrigerate.

The day of:

Scoop/skim off fat from rotisserie chicken broth and discard. In a crockpot, add enough additional chicken broth (canned or boxed or frozen home-made) to make 6 cups of fluid.

Rinse beans; discard salted soaking water.

In a large pan (wok preferred), sauté diced onion in 1 TBSP olive oil.

Add 2 cloves minced garlic (or equivalent amount garlic powdered/granulated). Continue to cook on low heat until onions are translucent. Do not allow the garlic to deeply brown.

Add to the onions/garlic the herbs and spices: 2 TBSP powdered cumin, 1 TBSP of oregano flakes, 1/4 tsp ground cloves, 1/8 tsp ground cayenne pepper. Mix gently so the onions are coated. Add diced chicken, and stir to coat chicken with herbs/spices as well. Lastly, add the soaked beans and coat them as well.

Add the onions, garlic, chicken, beans and spices to the crockpot, and cover with 6 cups total chicken broth (nominally 4+ cups rotisserie chicken “fresh” broth and canned/boxed chicken broth to make up the remainder.)

Cook on low heat 6-8 hours, the longer the better (although the beans should not be allowed to cook so long that they turn to mush!)

1 hour before serving, add 8 oz sour cream (light or regular) and mix well.

Serve with side bowls of optional shredded cheese, more sour cream, your favorite salsa, and diced green chilies.