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## Hammett House Chunky Chicken Chili & Ckn. Chili Pie

Recipe By : Bill Biard @ Hammett House

Serving Size : 48 Preparation Time : 0:00

Categories : Soups, Stews and Chili Winter Warmer Recipes

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	cottonseed oil
8	cups	chopped onions -- diced
4	cups	yellow, red, and green bell peppers -- diced
3	tablespoons	minced garlic -- Tulkoff's
1/2	cup	Green chilies, mild -- diced
1	cup	Hammett House Chili Seasoning
2	tablespoons	ground cumin
3	teaspoons	ground oregano
2	teaspoons	cayenne pepper
8	pounds	grilled chicken -- diced
3	quarts	crushed tomatoes
1	can	chicken broth
4	teaspoons	Worcestershire sauce
6	cups	chili sauce -- Hunts

In a large stock pot, heat oil over med. heat. Add onion, bell peppers, garlic and green chilies. Cook or sautee stirring constantly until softened. 5-7 minutes.

Add the chili seasoning, cumin, oregano, and cayenne. Cook , stirring constantly--1 minute or more.

Add the chicken, tomato, chili sauce, and pepper. Bring to a boil. Turn down heat to low and simmer for 15 to 20 minutes.

Ladle into bowl and garnish with a 'dolop' of yogurt (or sour cream) and red onion.

### For H.H. Chicken Chili Frito Pie:

Place 6 oz of Frito's in bottom of large soup bowl. Ladle two 6 oz ladles of chicken chili on top of chips.

Garnish with dolop of sour cream and diced green onions and shredded cheddar jack cheese. Serve with choice of regular or jalapeno corn bread or hot rolls!

**Description:**

"A healthier version using our Hammett House Chili Seasonings"

Source: "Linda Smith"

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Per Serving (excluding unknown items): 59 Calories; 3g Fat (36.0% calories from fat); 2g Protein; 9g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 109mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.

NOTES : This is an incredibly good and healthy chicken chili or "white chili" if you use the yogurt or sour cream as a garnish 'in the bowl' so to speak!