Laurie Little & Mary Beth Gwyer’s Vegetarian Chili

**Ingredients:**
- 2 ½ C dried pinto beans
- 2 tsp salt
- 2 Tbs olive oil
- 2 medium onions, chopped
- 4 cloves garlic, chopped
- 3 stalks celery, chopped
- 4 carrots, peeled and grated
- 1 ½ green peppers, chopped
- 1 C raw bulgur
- 1 Tbs ground cumin
- 1 tsp dried basil
- 1 tsp dried oregano
- 3 Tbs chili powder
- 1 tsp cayenne pepper
- 1 16 oz can whole tomatoes, chopped
- 1 16 oz can tomato puree
- salt & pepper to taste

**Directions:**
Soak beans overnight in 2 quarts water (plus a dash of baking soda). Rinse & cook until tender in fresh water with the salt – about 1 hour.

In a large saucepan, sauté onion, garlic, celery, carrots & green papper in olive oil. Add bulgur, spices, herbs & 1 C water.

Mix well & add cooked beans, one C of bean broth, tomatoes & puree. Simmer 45 minutes or until bulgur is softened. (May need to add more water to determine thickness.)

Top with grated mozzarella or cheddar cheese. Serves 6.