

## **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.