

Smoky Sausage and Bean Chili

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2		onion - minced
2		red bell pepper - stemmed, seeded and minced
1/4	cup	chile powder
3	tablespoons	vegetable oil
5	cloves	garlic - minced
1	tablespoon	ground cumin
1	tablespoon	dried oregano
3	cups	chicken broth
2 1/2	cups	water
1	pound	dried navy beans (2.5 cups) - picked over and rinsed
1	pound	kielbasa sausage - sliced 1/2" thick
8	ounces	andouille sausage - cut into 1/2" pieces
2	tablespoons	soy sauce
1	tablespoon	brown sugar
1	tablespoon	canned chipotle chiles in adobo - minced
1	teaspoon	liquid smoke flavoring
2		bay leaf
		salt and pepper
3		scallion - sliced thin

Microwave onions, bell peppers, chile powder, oil, garlic, cumin and oregano in bowl, stirring occasionally, until vegetables are softened, about 5 minutes; transfer to slow cooker.

Stir broth, water, beans, kielbasa, andouille, soy sauce, sugar, chipotles, liquid smoke, and bay leaves into slow cooker. Cover and cook until beans are tender, 9-11 hours on low or 5-7 on high.

Let chile settle for 5 minutes, then remove fat from surface. Discard bay leaves. Transfer 1 cup cooked beans to bowl and mash smooth with potato masher. Stir back into chili and let sit until heated through, about 5 minutes. Season with salt and pepper, sprinkle with scallions, and serve.