

# Vegetarian Chili

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		salt
1	pound	(2.5 cups) dried beans - picked and rinsed
2		dried ancho chiles
2		dried new mexican chiles
1/2	ounce	dried shiitake mushroom - chopped
4	teaspoons	dried oregano
1/2	cup	walnut - toasted
28	ounces	diced tomato - drained, juice reserved
3	tablespoons	tomato paste
2		jalapeno - stemmed and chopped
6	cloves	garlic - minced
3	tablespoons	soy sauce
1/4	cup	vegetable oil
2	pounds	onion - finely chopped
1	tablespoon	ground cumin
7	cups	water
2/3	cup	medium -grind bulgur
1/4	cup	cilantro - chopped

Bring 4 qts water, 3 tablespoons salt and beans to boil in a large Dutch oven over high heat. Remove from heat. cover, and let stand for 1 hour. Drain and rinse beans. Wipe out pot.

Heat oven to 300 degrees with rack on middle. Arrange chiles on rimmed baking sheet and toast until fragrant and puffed, about 8 minutes. Stem and seed. Grind chiles, mushrooms and oregano until finely ground.

Process walnuts in food processor until finely ground, about 30 seconds. Transfer to bowl. Process drained tomatoes, paste, jalapenos, garlic, and soy sauce in processor until finely chopped, about 45 seconds, scraping down a needed.

Heat oil in Dutch oven over med-high heat until shimmering. Add onions and 1.25 tspns salt. Cook, stirring occasionally, until onions begin to brown, 8-10 minutes. Lower heat to medium and add ground chile mixture and cumin. Cook, stirring constantly, until fragrant, about 1 minute. Add beans and water and bring to a boil. Cover pot, transfer to oven, and cook for 45 minutes.

Remove pot from oven. Stir in bulgur, ground walnuts, tomato mixture, and reserved tomato juice. Cover and return to oven, and cook until beans are tender, about 2 hours.

Remove pot from oven, stir well, and let stand, uncovered for 20 minutes. Stir in cilantro and serve.