

## 2011 Chili Cook Off – 1<sup>st</sup> Place, New World Chili Recipe

“We doubled everything and it worked out great! “

-Tom and Mary Fraser

Servings: 6

- 1 lb [turkey breast tenderloin](#), cut into 1-inch pieces
- 1 (28 ounce) can [diced tomatoes](#)
- 1 (15 ounce) can [black beans](#), rinsed and drained
- 1 (8 ounce) can [tomato sauce](#)
- 1 cup peeled seeded and cubed [butternut squash](#) or 1 cup [pumpkin](#)
- 1 medium [onion](#), chopped
- 1/2 cup [chicken broth](#)
- 1/2 cup [frozen whole kernel corn](#)
- 1/2 cup [dried cranberries](#)
- 1 fresh jalapeno pepper, seeded and finely chopped
- 1 tablespoon [chili powder](#)
- 1 [garlic clove](#), minced
- 2 cups shredded [fresh spinach](#)
- 4 ounces jalapeno [monterey jack pepper cheese](#), shredded (1 cup)

## Directions:

1.

In a 5-quart slow cooker, combine turkey, undrained tomatoes, beans, tomato sauce, squash, onion, 1/2 cup of the chicken broth, corn, cranberries, jalapeno pepper, chili powder and garlic.

2.

Cover and cook on low-heat setting for 10-12 hours, or on high-heat setting for 5-6 hours. If desired, stir in additional broth to reach desired consistency. Stir in spinach just before serving. Sprinkle each serving with cheese.

Read more: <http://www.food.com/recipe/new-world-chili-281006#ixzz1cETBU0Zs>