

White Chilli

- 3 tablespoons butter, margarine or olive oil
- 5 cloves garlic, chopped
- 8 ounces diced green chiles
- 1 medium onion, sliced thin
- 16 ounces white beans
- 1/2 cup peanuts, crushed
- 1/4 cup white vinegar
- 1 teaspoon salt
- 1 teaspoon white pepper
- 1 teaspoon chipotle pepper
- 1 teaspoon cumin
- other spices to taste
- 1 tablespoon sugar

In saucepan, cook garlic in butter, margarine or olive oil for about a minute. Add the chiles and onions, and cook until the onions are softened.

Stir in the beans and peanuts. Add water as needed.

Cook over the course of the next 10 minutes, stirring in the vinegar, salt, white pepper, chipotle pepper, cumin and sugar. Add water if needed.

Reduce heat.

Cover and simmer for 15 minutes.

Serves: 2 (serve with bread)

Preparation time: 45 minutes

— [Subscriptions \(1\)](#)

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