

Pumpkin Beer Chili

Based on the recipe from Food Network Magazine's 50 Things to Make with Canned Pumpkin

Ingredients

1 medium onion
1 bell pepper
1 hot pepper
20 ounce ground turkey
15 ounces pure pumpkin puree
15 ounces diced tomatoes
15 ounce black beans, drained and rinsed
12 ounces beer (*not shown*)
4 ounces water (*not shown*)
2 Tablespoons chili powder
2 Tablespoons tomato paste

Dice onion and peppers. Add to a large pot with turkey and brown over medium heat. Drain off excess oil and water.

Stir in pumpkin, tomatoes and drained beans. Then add beer and water and stir to combine, scraping any remnants from the bottom of the pot.

Add in chili powder and tomato paste.

Reduce heat and simmer for 30 minutes.

Ladle into bowls and top with desired toppings, such as sour cream, cheese, scallions, etc.

Makes 6 servings.

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