

WHITE CHICKEN CHILI

(Serves 80)

1 1/2 cup. olive oil
12 medium onions, diced (4 or 5 lb.)
40 oz. canned diced green chili peppers (mild)
2 cups flour
1/2 – 3/4 cup ground cumin
4 50 oz. cans white beans (cannellini or northern)
200 oz. chicken stock
10 – 15 lb. boneless, skinless chicken breasts

Cook chicken in oven on greased baking pans until done. Dice into small pieces. Sauté onion in olive oil in large skillet. Slowly stir in flour to make rue. Cook on low for 2-3 minutes stirring constantly. Whisk in 3 cups chicken broth to loosen mixture.

Drain and rinse beans. Split all ingredients between 2 stock pots. Stir. Cover. Bring to boil.

Reduce heat and simmer 20-30 minutes.

Serve with toppings:

- 5 lb. shredded cheese
- 5 lb. sour cream
- 1 1/2 gallon salsa
- 4 – 5 bags tortilla chips
- Tobasco sauce (optional)