

Easy Breezy Turkey Chili

4 cans of various bean varieties (or 2 - 3 cups if starting with dry beans, in which case you will want to soak them overnight)

1 can hominy

2 cans Italian style stewed or chopped tomatoes

1 pkg ground turkey (\approx 1.5 lbs)

1 onion (coarsely chopped)

5 cloves of garlic (or to taste)

3 tablespoons chili powder

3 tablespoons ground cumin

$\frac{1}{2}$ teaspoon cayenne pepper

Sauté turkey and onion in a little bit of olive oil. Put everything else in a pot, add turkey and onion, simmer for at least 30 minutes. Eat and enjoy.

ps. My recipe is different every time but this is what I served at HMSC.