

## **Vegetarian Chili**

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submitted by Dorothy Lewis

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2 T. olive oil	1 T. dried parsley
1 1/2 c. chopped celery	1 tsp. sugar
1 1/2 c. chopped green pepper	1 1/2 tsp. dried basil, crushed
1 c. chopped onion	1 1/2 tsp. oregano, crushed
3 cloves, garlic, minced	1 1/2 tsp. cumin
4 14 1/2 oz. cans chopped tomatoes or 2 28-oz cans tomatoes cut-up	1 tsp. ground allspice
3 15-16-oz cans beans (kidney, black, northern, pinto, black-eyed peas, and/or garbanzo), rinsed and drained	1/2 tsp. salt
1/2 cup raisins	1/4 tsp. pepper
1/4 cup red wine vinegar	1/4 tsp. bottled hot pepper sauce
3-4 tsp. chili powder	1 bay leaf
	1 12-oz can beer
	1/4 c. cashew nuts
	shredded cheese (optional)

### **Instructions:**

In 4-6 qt pot heat oil and cook celery, green pepper, onion, and garlic for about 10 minutes or until tender. Stir occasionally.

Stir in all of the remaining ingredient EXCEPT beer, cashews, and cheese. Bring to a boil then lower heat to simmer and cook for 1 1/2 hours.

Add beer, bring back to boil, then simmer uncovered for another 30 minutes or until desired consistency. Remove bay leaf.

Stir in cashews and serve. Top each serving with shredded cheese if desired.

Hints: When I have made this I have added more than 1/4 cup cashews. If you are planning on leftovers don't add the cashews until you are ready to serve. The chili is also better if made a day ahead and allowed to mellow.