

Turkey Chili with Corn and Black Beans | bites out of life

Adapted from [Rachael Ray](#) and [Bon Appétit](#)

- 1-1/2 small onions, chopped
- 1 tablespoon dried oregano
- 2 tablespoons cumin
- 1 pound lean ground turkey
- 1-1/2 teaspoons cayenne
- 2 teaspoons paprika
- 2 teaspoons garlic powder
- 1 tablespoon hot sauce
- 2 tablespoons Worcestershire sauce
- 3 tablespoons chili seasoning (we used McCormick's Hot)
- 1 teaspoon crushed red pepper
- 1/2 bottle beer (I used a Yuengling Black and Tan because that's what I had on hand, but another stout or even a crisp lager would work well too)
- 1 28-ounce can whole peeled tomatoes
- 1 14.5-ounce can black beans
- 1 14.5-ounce can whole corn kernels
- salt and pepper, to taste



- 1) Coat the bottom of a large pot with olive oil. Saute the onions on medium-high heat with the oregano and cumin until they are clear.
- 2) Add the turkey, paprika, garlic powder, hot sauce, Worcestershire, chili seasoning and crushed red pepper and mix well. Break the turkey into pieces using a wooden spoon and cook until the turkey is browned.
- 3) Deglaze the pan with the beer, scraping up anything stuck to the pan. Cook for 5-7 minutes, until the alcohol has cooked off. Add the tomatoes, beans and corn and crush the tomatoes with the wooden spoon.
- 4) Taste and adjust seasonings, adding salt and pepper as necessary. Simmer for 20-25 minutes, stirring occasionally. Serve with sour cream, shredded cheese, jalapeño slices, etc.

From: <http://www.bitesoutoflife.com/2011/04/14/turkey-chili-with-corn-and-black-beans/>