

## ***Chicken Chili***

6 T. olive oil  
1 large yellow onion, chopped  
5 cloves garlic, minced  
2 sweet red peppers, seeded, cored and diced  
4 jalapino peppers, seeded, cored and minced  
3 T. chili powder  
1.5 t. cumin seeds  
1 t. ground coriander  
pinch ground cinnamon  
6 whole chicken breasts (12 halves) skinned, boned, cut into 1" cubes  
2 16 oz. cans tomatoes in puree, chopped  
8 oz. pitted black olives, sliced  
1 C. beer  
1/4 C. unsweetened chocolate (use dry cooking cocoa)  
salt to taste  
garnish: sour cream, crated cheddar, sliced scallions, diced avocados (optional)

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Heat half of the olive oil in a large heavy pot over high heat, add the onion and garlic and sauté 5 minutes, stirring constantly. Return heat to medium, add the red and jalapino peppers and sauté for 10 minutes. Stir in the chili powder, cumin, coriander, and cinnamon and sauté for 5 minutes more. Remove from heat and set aside. Brown the chicken in batches in the remaining (3 t.) Of oil in a large skillet just until cooked through. Add the chicken, tomatoes, olives, and beer, to the large pot and stir. Simmer over medium heat for 15 minutes. Stir in the chocolate and season to taste with salt. Serve immediately.