



## Wild Turkey Chili

*Yields 12 servings*

### Ingredients

2-1/4 teaspoons olive oil  
1-1/2 pounds ground turkey  
1-1/2 onion, chopped  
3 cups water  
1-1/2 (28 ounce) cans canned crushed tomatoes  
1-1/2 (16 ounce) cans canned kidney beans  
1 tablespoon and 1-1/2 teaspoons garlic, minced  
3 tablespoons chili powder  
3/4 teaspoon paprika  
3/4 teaspoon dried oregano  
3/4 teaspoon ground cayenne pepper  
3/4 teaspoon ground cumin  
3/4 teaspoon salt  
3/4 teaspoon ground black pepper

### Procedures

1. Heat the oil in a large pot over medium heat. Place turkey in the pot, and cook until evenly brown. Stir in onion, and cook until tender.
2. Pour water into the pot. Mix in tomatoes, kidney beans, and garlic. Season chili powder, paprika, oregano, cayenne pepper, cumin, salt, and pepper. Bring to a boil. Reduce heat to low, cover, and simmer 30 minutes.