

(Almost) Famous Recipes of the Month

White Chili

1 lb. dried navy beans	2 t. white or black pepper
2 qts. Water	1 t. dried oregano
Salt to taste	1 med. onion, chopped/sautéed
1-1/2 lb. chicken breasts in 1" cubes	4 oz. chopped green chilies
2 - 3 tsp. chili powder	Pepper jack cheese & sour cream

Garnishes: Additional green chilies or green taco sauce (opt)
Chopped green onions, chopped avocado

Rinse and sort beans, cover with water, add salt, and bring to boil. Turn off heat and let sit 1 hour. Add chicken, onions, spices and 4 oz. green chilies. Cook on low until chicken is tender and beans are soupy, adjusting seasonings after 30 minutes.

Serve up hot with shredded cheese and a dollop of sour cream on each bowl. Pass around garnishes to sprinkle over chili.



Peanut Butter Chocolate Chip Cookies

1 c. butter, softened	2 t. vanilla extract
¾ c. chunky peanut butter	3 c. all-purpose flour
1 c. brown sugar	1-1/2 t. baking soda
1 c. white sugar	1 t. salt
2 large eggs	12-oz bag of dark chocolate (chips or chunks)

Cream together butter, peanut butter, sugars, eggs, and vanilla extract. Sift and add the flour, baking soda, and salt, mixing until dry ingredients are well incorporated. Stir in chocolate chips.

Spoon tablespoon-sized dollops onto an ungreased cookie sheet. Bake at 350° for 8 – 10 minutes. Best served warm while chugging ice-cold milk.

Please note that in all recipes, t = teaspoon; T = tablespoon



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