

### **White Chicken Chile (from Blue Owl Restaurant, Kimswick)**

1 lb dried Great Northern White Beans OR 3 (16 oz) cans Great Northern Beans  
1 TBS olive oil  
2 medium onions chopped  
4 cloves garlic minced  
2 (4 oz) cans chopped mild green chilies  
2 tsp ground cumin  
1 1/2 tsp dried oregano  
1/4 tsp ground red (cayenne) pepper  
6 C chicken stock or canned broth  
4 C chopped cooked chicken breasts  
3 C grated Monterey Jack cheese (divided)  
Salt & pepper to taste

Rinse beans if using dried, soak overnight in cold water then drain.

Heat oil in large pot, add onions, sauté until transparent. Stir in garlic, chilies, cumin, oregano & red pepper. Sauté 2 minutes.

Add drained dried beans or un-drained canned beans & chicken stock. Bring to boil.

If using dried beans, simmer uncovered till tender (about 2 hours). If using canned beans, reduce heat & proceed to add the chicken + 1 C of the cheese.

Season, heat till cheese melts & serve. Top with remaining of cheese.