

WHITE CHICKEN CHILI FOR CANNING By Terri Rykard on Thursday, September 19, 2013 at 8:10pm

YIELD 16 pints

Ingredients

2 - 1 lb bags of navy beans, rinsed and soaked overnight

6 cloves garlic crushed

2 large onions chopped

4 qts. good chicken broth (I added another Tablespoon of chicken boullion powder as well)

2 7 ounce cans diced green chiles

6 teaspoons of ground cumin

3 teaspoons of dried oregano or fresh if you have it!

1/2 teaspoon cayenne pepper powder

1/4 teaspoon ground cloves

1 Tablespoon white pepper

1 Tablespoon chili powder

8 cups shredded chicken (I use a whole rotisserie chicken and collect the juices that come with it and combine with other chicken broth)

Soak navy beans overnight. Drain and rinse.

Take chopped garlic an onions and saute them in a little EVO just until translucent

Place all ingredients into a very large stainless stock pot. Bring it to a boil and then turn down to a simmer for 30 minutes

Prepare your jars--Sterilize and then place in the oven on 200 degrees until you jar it up! (I did 16 pints for a full canner) I would have done quarts if my canner could double stack them!

Using a canning funnel, fill the jars up to an inch from the top. Be sure to leave enough headspace!!

I reached down into the pot and got one scoop mostly beans and then topped it off with the liquid--trying to equal out all the jars.

Wipe rims with white vinegar to remove any foreign substances! Put on lids and rings. Finger tight. Don't over tighten them.

Follow your canner manufacturer's directions for process times. I live in Florida so mmine was 10# pressure for 75 minutes.

I thought it would be too spicy, but I kinda want to jack it up a bit next time--we like it spicy!!