

Tequila Lime Chicken Chili

Recipe By : El Centro's Student Culinarrians

Amount	Measure	Ingredient -- Preparation Method
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		olive oil
3		cloves garlic -- minced
2	cups	white onions -- chopped
4	tablespoons	chili powder
2	tablespoons	cumin
2	tablespoons	coriander
2 1/2	pounds	boneless chicken thigh meat -- ground coarse
4	cups	chicken broth
30	fluid ounces	tomato sauce
4	tablespoons	tomato paste
1	cup	tequila
1/2	cup	lime juice
1/2	cup	cilantro -- chopped
2	tablespoons	dried basil
2	tablespoons	oregano
4	tablespoons	savory
1	tablespoon	salt
2	tablespoons	black pepper
3		bay leaves
2	tablespoons	sugar
		for garnish -- cilantro -- chopped
		for garnish -- lime wedges

In a large Dutch oven, heat olive oil over medium high heat. Add onion, garlic, chili powder, cumin and coriander. Cook until onions are softened.

Add chicken and cook until no longer pink. Stir in tomato sauce, paste, tequila, lime juice, cilantro, and remainder of seasonings. Bring to a boil, reduce heat and simmer 2 hours, stirring occasionally.

Remove bay leaves. Adjust seasonings if needed. Garnish with fresh cilantro and slice of lime.

Serving Suggestion: Serve over rice.

Yield: Approximately 1 gallon