

Pantry Chili

Combine:

8 oz dried pinto beans

3 cups water

Heat to boiling, cover and remove from heat, let stand 1 hour.

Bring to boiling again, cover and simmer for 1-1 ½ hours.

Heat *1-2 tablespoons canola oil* to dutch oven over medium heat.

Add *1 ½ cup chopped onion*

Saute for 4-5 minutes.

Add *3 crumbled veggie burger patties* and sauté for another 2-3 minutes.

Add and sauté for 1-2 minutes:

1 tablespoon chili powder

2 teaspoons cumin

1 teaspoon coriander

1 teaspoon oregano

1 teaspoon cayenne

salt and pepper to taste

Then add and sauté for 1-2 minutes:

2 minced garlic cloves

½ cup chopped roasted red peppers

½ cup green salsa

½ cup red salsa

Add and bring to a boil:

drained cooked beans

1 bottle beer

1 can tomato paste

Reduce heat to low, cover and simmer for 1 hour.