

Cashew Chili

Serves 4

Ingredients:

<i>3 tablespoons butter</i>	<i>1 teaspoon cumin</i>
<i>1 green pepper, chopped</i>	<i>3 cloves garlic, crushed</i>
<i>1 medium onion, chopped</i>	<i>1 teaspoon basil</i>
<i>2 stalks celery, chopped</i>	<i>1 teaspoon oregano</i>
<i>2 cups kidney beans, canned/cooked</i>	<i>2 bay leaves</i>
<i>2 cups/14.5 oz. diced tomatoes, canned</i>	<i>½ teaspoon pepper</i>
<i>3 teaspoons chili powder</i>	<i>1 cup raisins</i>
<i>8 drops Tabasco sauce</i>	<i>1 cup raw cashews</i>

1. Melt butter in a large saucepan, wok, or Dutch oven. Sauté onion, green pepper and celery until tender (10-15 minutes).
2. Add everything but the raisins and cashews. Bring to a boil.
3. Reduce heat and simmer until well blended (at least 15 minutes. 30 minutes is better).
4. Stir in the raisins and cashews. Simmer until raisins are plump and cashews are tender (about 30 minutes).

This recipe is possibly originally from Christine Code.