

## **Vegetable Chili**

**Makes 10 cups, serves 8-10**

1 can chickpeas  
2 cans kidney beans

2 tablespoons olive oil  
2 cups chopped onion  
2 carrots, cut into ¼ inch dice  
2 stalks celery, cut into ¼ inch dice  
1 clove garlic  
3 and ½ cups white mushrooms, chopped  
1 red bell pepper, cut into ¼" dice  
1 jalapeno chile, seeded and chopped  
3 tablespoons tomato paste  
1 teaspoon chili powder  
1 teaspoon ground coriander  
1 teaspoon ground cumin  
2 teaspoons dried oregano  
¼ teaspoon freshly ground pepper  
1 tablespoon Worcestershire sauce  
½ cup dry red wine  
1 can (28 oz) crushed tomatoes  
½ cup coarse bulghur

Heat oil in a 6 quart stockpot (Dutch Oven) over medium-high heat until hot but not smoking.

Add onion, carrots, celery and garlic.

Cook, stirring periodically until onion is translucent, about 6-7 minutes.

Add mushrooms, bell pepper, and chile. Cook until pepper and chile are tender, about 8 minutes.

Stir in tomato paste, spices, oregano, 2 teaspoons salt, black pepper, Worcestershire sauce, and wine.

Add crushed tomatoes, 3 and ½ cups water, chick peas, kidney beans, and bulghur.

Bring to a simmer. Reduce heat, gently simmer until thick, about 30 minutes. Season with salt.