Judi’s award winning White Chicken Chili

5 boneless chicken breasts
1 green pepper (chopped)
1 red pepper (chopped)
1 yellow pepper (chopped)
4 garlic cloves crushed
1 onion (finely chopped)
2 stalks celery (chopped)
Chef Jeff’s BBQ rub (original)
¼ cup butter (for sauté)
Salt and pepper
3 tbls (or to taste) Chili powder
2 tbls (or to taste) Cumin powder

Put cleaned chicken breasts in a bowl and coat both sides with the BBQ rub. Sautee onions and celery in real butter. Add peppers then garlic. Put all the ingredients into a Dutch oven (cast iron pan with cast iron lid) add salt and pepper and bake at 350 for an hour. If you want the chicken shredded cook longer (maybe 30 minutes or less depending on oven).

8 cups chicken stock
1 can refried beans
1 can garbanzo beans
1 can butter beans
2 cans cannellini beans
2 cans northern white beans
Any other white beans you like.
4oz. can green chili peppers (use liquids and all)
4 oz. can jalapeno peppers (use liquids)

Put chicken stock in large pot. Mash refried beans, garbanzo beans and butter beans together to make a “paste” add to the chicken stock. If you’d like a thicker sauce, melt ¼ cup butter and add ¼ cup flour to make “rue”, and combine 1 cup hot chicken stock to the pan, when well combined slowly add to large hot stock whisking quickly to combine. Must reach boiling temperature to thicken.

Cut up chicken (or shred) add to the pot, add the peppers, onions, and rest of ingredients to the pot and simmer on low
1 8oz. pkg cream cheese (melted in microwave on low temp with a little milk)
1 8 oz block of Monterey Jack cheese grated

Add to the chili and serve