

## Bison White Chili

2 lbs. Ground Bison Burger  
½ onion-chopped  
2 stalks celery-chopped  
2 large cloves garlic-minced  
1- 4.5 oz. can green chopped chilies  
¼ c. butter  
2- 16 oz. cans of cooked Great Northern or Butter beans  
1/3 c. flour  
2 c. milk  
1 t. salt  
1-2 t. chili powder (or more if you prefer it hotter)  
¼ t. ground cumin  
¼ t. ground pepper  
2 T. white vinegar  
2 T. fresh lime juice  
Tabasco Sauce to taste (optional)  
1 c. shredded mozzarella cheese

Brown burger in a large Dutch oven or soup kettle.

Add onion, celery, garlic, chilies, and butter,

and cook until vegetables are translucent.

In blender, puree 1 can of the beans, flour, and 1 cup of the milk.

Add this mixture and the rest of the ingredients but the cheese to the pot and simmer for ½ hour to blend the flavors.

Add cheese and blend in to melt it before serving.

Garnish with a dollop of sour cream, a sprinkling of shredded mozzarella cheese, and a dash of paprika or fresh cilantro.

Makes 6-8 servings.