

Black Bean & Ham Chili



- 1 (16 ounce) package black beans
- 1 ham bone from a pre-cooked spiral sliced ham (10 to 12 pounds)
- 2 pounds cubed ham
- 1 cup chopped sweet onion
- 1 1/2 teaspoons dried garlic
- 1 (6 ounce) can tomato paste
- 4 green onions, thinly sliced
- 1 tablespoon chopped fresh chives
- 2 teaspoons chili powder
- 1 teaspoon dried cilantro
- 1/2 teaspoon ground cayenne pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1 (15.25 ounce) can whole kernel corn
- 2 green onions, sliced
- 1 cup shredded Colby Jack cheese

Soak beans overnight in water. Cover beans with approximately 2 inches of water. Drain and rinse beans 2 to 3 times.

In a large stockpot, combine beans, ham bone, cubed ham, onion, and garlic. Cover contents completely with water, approximately 3 quarts or at least 1 inch over contents.

Bring to a low boil. Reduce heat to medium-low. Partially cover top with lid and cook for 4 to 5 hours, or until beans are tender.

Add tomato paste, green onions, chives, chili powder, cilantro, cayenne pepper, cumin, and oregano. Reduce heat to low. Cover and cook an additional 2 to 3 hours, stirring occasionally to prevent chili from sticking. Add corn and cook 15 to 30 minutes. Remove ham bone from chili prior to serving. Garnish with green onions and Colby Jack cheese.

Serves 6

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