

Donna's Tailgate White Chicken Chili

3 cans Cannellini beans
2 cans Dark Red Kidney beans
1 can green chilies, mild (4 oz)
2 sticks butter
¾ C. flour
1 ½ C. chicken broth
3 small shallots, chopped
3 quarts heavy cream
3 tsp. white chili seasoning (or chili powder, if you prefer. It will taste same, but will change the color of the chili a little)
1 tsp. oregano
1 tsp. dry mustard
1 tsp. Cajun seasoning (like Slap 'Yo Mama)
2 tsp. ground cumin
2 tsp. white pepper
1 tsp. salt
¼ - ½ C. fresh cilantro
Tabasco to taste
4 pounds chicken
3 cups pepper jack cheese, shredded
2 cups sharp cheddar cheese, shredded
Chopped fresh mushrooms, if desired
2 C. sour cream

This recipe needs a 7 quart crock pot to hold it all! -- It can be cut in half to get it into a 4 quart crock pot.

If you use dried beans, soak them overnight first.

DIRECTIONS

Put chicken into crock pot and either cut into cubes prior to cooking, or shred after cooking. Chicken can cook in chicken broth to keep it tender/moist.

In a heavy kettle, melt 2 sticks butter over low-moderate heat until softened with the shallots. Cook until translucent, a few minutes. Do not let the butter brown. Add flour. As you whisk flour/butter mixture, add in heavy cream. Bring mixture to a slow boil while whisking. It should thicken.

Mix all spices together and pour into crock pot. Mix into chicken.

Add cream mixture. Stir.

Add remainder of ingredients EXCEPT sour cream. Stir.

Just before serving, stir in sour cream.