

# CHICKEN CHILI

SERVES 12–16 Laurie Bond

## INGREDIENTS

6 bone-in chicken breasts

Olive oil

Salt and pepper

1 small bunch celery, diced

1 large onion, chopped or  
2 cups chopped, pkgd

2 pkgs smoked brats or turkey  
sausage, sliced

2 tbsp butter

3 15-oz cans Bush's Best Chili  
Magic or Bush's Best Chili  
Beans

2 28-oz cans diced tomatoes

2 15-oz cans white corn,  
drained

2 15-oz cans black beans,  
drained and rinsed

Brush chicken with olive oil and sprinkle with salt and pepper. Place chicken on baking sheet and cook at 350° for 40 min. Remove skin and pull chicken off bone into bite-sized pieces.

Sauté celery, onion, and brats in butter. Transfer to slow cooker. Add chicken and remaining ingredients. Cook for 8 hrs on low or 4 hrs on high.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance.
- Instead of boneless chicken breasts, you can also use a grocery store whole roasted chicken. Remove skin and pull meat off the bone while still warm.
- You may also simmer chili on the stove.
- I often double this recipe.
- Freezes well.

*This Chicken Chili was served by Laurie Bond to a big crowd of all ages. It was such a big hit that I had to have the recipe, and I have been serving it to big crowds ever since. As with many recipes, I have tinkered with it to simplify.*