

## WHITE CHILI

1/2 pound dried navy beans, picked over  
1 large onion, chopped  
1 stick (1/2 cup) unsalted butter  
1/4 cup all-purpose flour  
3/4 cup chicken broth  
2 cups half and half  
1 tsp. Tabasco sauce (or to taste)  
1 1/2 tsp chili powder  
1 tsp ground cumin  
1/2 tsp salt  
1/2 tsp white pepper  
2 4-oz cans whole mild green chilies, drained and chopped  
5 boneless skinless chicken breast halves (about 2 lbs), cooked and cut into 1/2 inch pieces  
1 1/2 cups grated Monterrey Jack cheese (about 6 oz)  
1/2 cup sour cream

### Tomato Salsa

In a large kettle soak beans in cold water to cover by 2 inches overnight. Drain beans in a colander and return to kettle with cold, fresh water to cover by 2 inches. Cook beans at a bare simmer until tender, about 1 hour, and drain.

In a skillet cook onion in 2 TBSP butter over moderate heat until softened.

In a 6-to-8 Qt heavy kettle melt remaining 6 TBSP butter over moderately low heat and whisk in flour. Cook the roux, whisking constantly. Bring mixture to a boil and simmer, stirring occasionally, 5 minutes, or until thickened. Stir in tobasco, chili powder, cumin, salt, and white pepper. Add beans, chilies, chicken, and cheese and cook mixture over moderately low heat, stirring, 20 minutes. Stir sour cream into chili.

Garnish chili with salsa.