

Veggie Chili

Ingredients

2	Onions, large, yellow
9	Garlic cloves
3-4	Carrots (depending on size)
3-4	Celery stalks
2	Bell peppers, large
1 lbs	Button mushrooms
4 tsp	Salt
3 tbsp	Basil
2 tbsp	Oregano crushed in palms of your hands over pot
2	15 oz cans of diced tomatoes
3	15 oz. cans of Westbrea Naturals Organic Chili Beans
1/4 cup	Chili powder
2	Eggplants, large

Optional:

1	Small can of tomato paste to thicken
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Preparation

- Chop onion and mince garlic
- Sauté 5 min. in a little water in a very large pot
- Chop carrots, celery, bell peppers and mushrooms and add to pot
- Add enough water to cover ingredients
- Add salt.
- Crush basil and oregano in palms of your hands over pot and drop into pot
- Stir and let simmer for 5 minutes
- Add canned tomatoes and canned chili beans (do not drain)
- Add chili powder to taste and continue to simmer
- Peel eggplants and chop into small chunks
- Add eggplant to pot and simmer for 20 minutes
- Taste to see if additional chili powder and/or salt are needed. Add if needed.
- If chili is too watery add tomato paste to thicken. Stir in half of the can then add rest if needed.

Serving

May be eaten immediately. Refrigerate overnight for better blending of flavors.