

VEGETARIAN CHILI

Ingredients:

- 1 oz. Dried Ancho Chiles, stemmed, seeded and torn into 1 in. pieces
- ½ oz. Dried Guajillo Chiles, stemmed, seeded and torn into 1 in. pieces
- 1 (28 oz.) Can Whole Peeled Tomatoes
- 1-3 Chipotle Chiles in Adobo Sauce
- 3 Tbsp. Soy Sauce
- 2 ¼ Tsp. Table Salt
- ¼ Cup Extra-Virgin Olive Oil
- 1 Onion, Chopped
- 1 Poblano Chile, stemmed, seeded and chopped
- 3 Tbsp. Tomato Paste
- 6 Garlic Cloves, minced
- 2 Tbsp. Ground Cumin
- 1 Tbsp. Dried Oregano
- 1 (15 oz.) Can Pinto Beans, Rinsed
- 1 (15 oz.) Can Black Beans, Rinsed
- 1 (15 oz.) Can Red Kidney Beans, Rinsed
- ¾ Cup Pearl Barley
- ½ Oz. Dried Porcini Mushrooms, rinsed and chopped fine

Instructions:

1. Place anchos and guajillos in dutch oven or pot and cook over medium heat, stirring often, until fragrant and darkened slightly, but not smoking, 3-5 minutes. Immediately transfer to bowl and cover with hot water. Let sit until chiles are soft and pliable, about 5 minutes.
2. Drain chiles and combine with tomatoes and their juice, 1 cup water, chipotles, soy sauce and 1 ½ tsp. salt in blender. Process until smooth and set aside.
3. Heat oil in dutch oven or pot over medium-high heat until shimmering. Add onion, poblano, and remaining ¾ tsp. salt. Cook, stirring occasionally, until onion begins to brown, 3-5 minutes. Stir in tomato paste, garlic, cumin and oregano and cook until tomato paste darkens, 1-2 minutes.
4. Stir in pinto, black and kidney beans, barley, mushrooms, chile puree (from blender) and 2 ½ cups water. Bring to boil. Reduce heat to medium-low and simmer, stirring occasionally, until barley is tender, 25-45 minutes. Let sit off heat for 10 minutes. Season with salt to taste. Stir in cilantro and serve.

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