

## Dried Cherry Chili

By "The Many Maids of Sherwood Forest"  
Julianna and Breanna Payne, Veronica Haik and Lizzie Minor  
Sherwood Forest 4-H Club

2 cups chicken broth, divided  
4 ounces dried tart cherries, chopped, about 3/4 cup  
1 tablespoon olive oil  
1 cup chopped onion  
1 tablespoon fresh chopped garlic  
1 pound ground turkey  
1 roasted red bell pepper, cut into 1/4-inch cubes  
1 tablespoon plus 1 teaspoon chili powder  
1-1/2 teaspoon ground cumin  
1/2 teaspoon dried coriander  
1 teaspoon dried mustard  
1/4 teaspoon dried oregano  
4 cups chopped fire-roasted tomatoes  
One 16-ounce can black beans  
1/4 cup chopped cilantro

Heat one cup of broth. Place cherries in a small bowl. Add hot broth and set aside. Heat olive oil in 4-quart saucepan over medium heat. Add onion, sauté about 5 minutes, until onion is soft.

Add garlic, cook 1 minute. Do not brown garlic.

Add turkey, cook until no longer pink. Add bell pepper, chili powder, cumin, coriander, mustard and oregano. Cook over medium high heat, stirring occasionally, about 2 minutes.

Add tomatoes and remaining broth; bring to boil. Reduce heat; simmer, uncovered, about 5 minutes.

Stir in beans, cilantro and cherry mixture. Continue cooking until thoroughly heated.

Serves 8.