

White turkey chili

10 lbs **turkey roast** (slit in half and roasted till golden brown)

Cool and dice ¼ inch, set aside

1 qt diced green peppers

1 ½ qt spanish onions, diced

¼ c chopped garlic

½ c cumin

½ c coriander

Salt to taste

2 tsp white pepper

2 tsp oregano

1 c vegetable oil

2 qt **white beans**, fully cooked

2 gal chicken stock

Sautee onions and peppers until transparent. Add garlic and spices and saute 5 minutes. Add turkey, beans and 2 gal chicken stock. Bring to a boil, then reduce and simmer for 1 hour. adjust consistency with a corn starch slurry (corn starch dissolved in water). Cook an additional 5 minutes

Chef Ed Comeau

Winnacunnet High School

Hampton, NH

Blueberry Dessert Bars

Crust:

10 cups commodity **oats**
1 lb brown sugar
1 lb margarine
2 Tbls cinnamon
1 Tbls nutmeg

Soften margarine, combine with the rest of the ingredients until crumbly. Spray an 18x24 sheet pan, pat granola into pan. Bake at 325 degrees for 12 minutes and set aside.

Filling:

5 lbs **great northern or any white bean**
1 qt eggs
2 oz vanilla
2 lbs confectionary sugar
2 tsp. salt
½ c cornstarch

Cook beans until very tender, chill and puree till extremely smooth. Add the remaining ingredients. Spread evenly over crust, bake at 325 degrees 20-30 minutes. Let cool 2-3 hours, cut into squares, top **blueberry** sauce.

You may substitute ½ the beans with cream cheese and call it cheesecake squares.

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For a complete change:

Add 1 lb canned **sweet potatoes** to bean mix. Top with caramel sauce:

1 c sugar – carmelize and add
6 Tbls cold butter and
½ c heavy cream
refrigerate