

Saturday, May 28, 2016



## Lenox Rhubarb Festival

### **Haven Café's Rhubarb Chicken Chili**

Chef Matthew Schweizer

2 lbs rhubarb, roughly chopped	3 quarts chicken stock
2 quarts strawberries	1 cup honey
1 white onion, medium dice	Salt and pepper to taste
2 Jalapeños roughly chopped with seeds	2 lbs chicken, small dice
1 chipotle pepper, chopped	1 cup cilantro, minced
2 cup sweet chili powder	½ cup scallions, sliced thin

In a large pot, combine first 9 ingredients. Cook over medium heat until tender, about 20 minutes. Purée. Add the diced chicken and simmer over medium-low heat for 45 minutes. Remove from heat and add cilantro and scallions. Ready to serve. Can also be served chilled.