

Saturday, May 28, 2016



## Lenox Rhubarb Festival

### **Kripalu's Black Bean & Rhubarb Chili**

Chef Jeremy Rock Smith

4 cups rhubarb, diced	2 tablespoon chopped chipotle peppers in sauce
¼ teaspoon allspice	1 tablespoon chili powder
¼ teaspoon cinnamon	½ tablespoon cumin powder
2 tablespoon olive oil	½ tablespoon coriander powder
2 tablespoon coconut oil	2 garlic cloves, minced
1 cup onion, diced	1 cup tomato puree
1 cup green pepper, diced	2 cup diced tomatoes, canned
2 cup sweet potatoes, diced	3 cups veg stock
1 cup corn	¼ cup cilantro, chopped
3 12 oz. cans black beans	

Toss rhubarb with 1 Tablespoon olive oil, cinnamon, allspice and a sprinkle of sea salt. Roast until lightly browned. Set aside. Place coconut oil in a medium sauce pot. Sweat onions on low until translucent then raise the heat to medium and lightly caramelize. Add green peppers, sweet potatoes, corn and black beans stir to combine and cook for 8 – 10 minutes. Add garlic, chili, cumin, and coriander and let bloom for two minutes. Add tomato products, vegetable stock and rhubarb. Simmer for 45. Season with salt & black pepper and add cilantro.