

Winning recipes from the 2016 Schuylkill County Grown Cooking Contest
held at the Schuylkill County Fair.

2nd PLACE – Vegetable Chili

2 T. Canola oil
1 ½ cups chopped yellow onion
1 cup chopped green pepper
2 T. minced garlic
2 jalapeño peppers, minced
1 medium zucchini, small dice
2 cups fresh corn kernels (= 3 cobs)
1 ½ lbs. Portobello mushrooms, cubed
2 T. chili powder
1 T. ground cumin
1 ¼ tsp. salt
¼ tsp. cayenne pepper
4 large tomatoes, peeled, seeded, and chopped
3 cups cooked black beans
1 (15 oz.) can tomato sauce
1 cup vegetable stock
¼ cup chopped fresh cilantro

- Heat oil over medium heat.
- Add onions, bell peppers, garlic, and jalapeños and cook until soft. Approximately 3 minutes.
- Add zucchini, corn, and mushrooms. Cook until soft. Approximately 6 minutes.
- Add chili powder, cumin, salt and cayenne pepper.
- Add tomatoes and stir well.
- Add beans, tomato sauce, and vegetable stock and bring to a boil.
- Simmer on medium – low heat for 20 minutes.
- Stir in cilantro before serving.

Serve over rice or cornbread.

Garnish with sour cream, avocados, cheese and green onion.