

Turkey Chili

1. Heat a heavy bottomed 5 quart pot over medium heat. Add bacon; cook until crisp and brown, 6 to 8 minutes. Raise heat to high; add turkey. Cook, stirring and breaking up meat with a spoon, until no longer pink, 8 to 10 minutes.
2. Add onion, garlic, and jalapenos; cook until soft, stirring often, about 5 minutes. Stir in spices, cook, stirring, until fragrant, 1 minute.
3. Pour in tomatoes, brown sugar, 1 cup water, and salt; bring to a boil. Reduce heat to a simmer; cook, partially covered, 30 minutes.
4. Add beans; continue cooking, uncovered, until meat and beans are very tender, and chili is thick, about 30 minutes more. Serve with desired toppings.