

# White Chili

- 2 tablespoons olive oil
- 2 medium Ohio yellow onions, chopped
- 2 large garlic cloves, chopped
- 3 cups uncooked Ohio chicken, cut into ½-inch cubes
- 2 4-ounce cans green chiles, chopped
- 2 teaspoons cumin
- 1½ teaspoons oregano
- ¼ teaspoon white pepper
- salt and freshly ground pepper to taste
- 4 cups Ohio chicken stock
- 2 cups large white Great Northern beans
- Ohio Monterey Jack cheese, shredded
- fresh Ohio cilantro

Place large, heavy soup pot over high heat; adding olive oil. When hot, reduce heat to medium; adding onions and garlic. Sauté until onions are translucent. Do not allow garlic to burn. Add chicken; continuing to sauté until chicken turns white. Add green chiles, cumin, oregano, and pepper; stirring to combine. Pour in chicken stock and Great Northern beans. Bring soup to a simmer; allowing flavors to meld for approximately 1 hour.

For a special treat, top with shredded Monterey Jack cheese and chopped cilantro.

## Lt. Governor Bruce Johnson, State of Ohio

*Appointed Lt. Governor of Ohio by Governor Bob Taft in January 2005, Bruce Johnson is leading the effort to promote Ohio as the premier business location in the nation. He does this not only as Lt. Governor, but also as director of the Ohio Department of Development, a position he has held since September 2001. Since that time, Johnson has worked diligently to fulfill the Department's mission of job creation, job retention and expanding job opportunities for the state's highly skilled workforce.*

*Under the leadership of Johnson, Site Selection magazine awarded Governor Taft and Ohio with the prestigious Governor's Cup for being the top state in the nation for the number of new and expanded facilities in 2003.*

*In 2004, Johnson was chosen by Governor Taft to chair the Ohio Jobs Cabinet to streamline the state's services to businesses in order to promote job creation and foster the continued development of the state's workforce.*

**Suggested OHIO PROUD Wine:  
Slate Run Premlanc**

