

ST-101

Chicken and White Bean Chili Recipe

Coyote Brand® Stabilizer ST-101 is an excellent and cost effective all purpose thickener. Test how it works using our Chicken and White Bean Chili recipe. This recipe demonstrates how Stabilizer ST-101 is used at low usage levels to replace starch based thickeners. No longer do you have to make a roux! Save yourself time and effort by replacing your roux with Stabilizer ST-101.

Replace Starch Based Thickeners

Save Time & Skip the Roux

Cost Effective

All Natural Gum Blend

Ingredients	%
Half and Half Cream	27.00
Chicken, Cooked and Diced	14.50
White Beans, Fully Cooked and Drained	14.50
Onion, Diced	13.00
Green Chilis, Diced	12.85
Chicken Stock	11.50
Butter, Unsalted (divided in half)	4.50
Tabasco® brand Green Pepper Sauce	1.00
Tabasco® brand Chipotle Pepper Sauce	0.30
Coyote Brand® Stabilizer ST-101	0.25
Salt	0.25
Chili Powder	0.15
Garlic Powder	0.10
Cumin, Ground	0.05
White Pepper, Crushed	0.05

Nutrition Facts	
Serving Size 250g (1 cup)	
Calories	306
Carbohydrate	19.25g
Sugar	3.5g
Dietary fiber	3.25g
Fat	18g
Saturated fat	10.75g
Cholesterol	78mg
Protein	16.5g
Sodium	443mg
Potassium	534mg
Calcium	122mg

Procedure

1. Sauté the diced onions in half of the butter until onions are golden and butter is slightly browned.
2. Combine the sautéed onions, diced green chilis, Tabasco® brand Green Pepper Sauce and Tabasco® brand Chipotle Pepper Sauce and set aside.
3. Dry blend the Coyote Brand® Stabilizer ST-101, salt, chili powder, garlic powder, ground cumin, and white pepper. Set aside.
4. In a soup pot, combine the half and half, chicken stock and the second half of the butter. Bring to a boil.
5. Once the liquids are at a boil, reduce to a simmer and slowly whisk in the dry ingredients. Continue to whisk until fully incorporated.
6. Add the sautéed onions, green chilis and Tabasco® sauces. Continue to simmer 20-30 minutes, stirring occasionally.
7. Add the diced cooked chicken and the white beans. Fully heat and serve.

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Gums are Good.



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