Julie Welter's Smokey Turkey Chili



1 lb. ground turkey

1 14-ounce can crushed tomatoes or tomato sauce

½ can El Pato (or more for heat)

1 tablespoon dried onion

1 tablespoon chili powder

1 tablespoon cumin

(More if desired for above)

Salt to taste

1 can black-eyed peas

1 can hominy (I use white)

2 cans chili beans

1 can black beans

1 can kidney beans

Brown turkey with dried onion; drain.

Add tomatoes or sauce and El Pato as well as seasonings; mix in well.

Drain and rinse hominy and stir in with all beans.

Bring to a boil; reduce heat. Let simmer, uncovered, for an hour, stirring occasionally.

When done, serve in bowls topped with shredded cheddar cheese or sour cream if you wish.

Serves 4.