INGREDIENTS:

Quantity

Description

4 POUNDS

GREAT NORTHERN WHITE BEANS PICKED AND RINSED

8 POUNDS

TENDERIZED CALAMARI STRIPS
(CUT FILLET OR DIAGONAL INTO STRIPS)

1/4 CUP

OLIVE OIL

8

4 OUNCE CANS CHOPPED MILD GREEN CHILE

16

CLOVES FRESH GARLIC PEELED & CHOPPED

8

4 OUNCE CANS CHOPPED MILD GREEN CHILE

2 & 2/3 TABLESPOONS

GROUND CUMIN

2 TABLESPOONS

DRIED OREGANO CRUMBLED

1 TEASPOON

GROUND CLOVES

1 TEASPOON

CAYENNE PEPPER

3 QUARTS

CHICKEN STOCK (OR CHICKEN BROTH)

4 TO 6 OUNCES

MARINATED, DRAINED, QUARTERED ARTICHOKE HEARTS

12 CUPS (ABOUT 3 LBS)

GRATED MONTEREY JACK CHEESE

SOUR CREAM, GOOD QUALITY SALSA, AND CHOPPED CILANTRO IN BOWLS FOR TABLE

INSTRUCTIONS:

Place beans in large pot. Add enough cold water to cover by at least three inches and soak over night. D

Enjoy!!!