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# Vegetarian Chili III

*Family recipe - Main Bar Restaurant - Sarasota, FL  
Sarasota's Chef Du Jour - 1992*

**1 large eggplant**  
**3 medium zucchini**  
**2 Spanish onions**  
**3 green peppers**  
**1 red pepper**  
**1 head garlic, minced**  
**3 cans (28 ounce ea) Pope tomatoes**  
**1 cup fresh parsley**  
**1 1/2 tablespoons chili powder**  
**3/4 teaspoon cumin**  
**1/2 teaspoon oregano**  
**1/2 teaspoon basil**  
**1/2 teaspoon black pepper**  
**1/4 teaspoon cayenne pepper**  
**1 teaspoon salt**  
**2 1/4 cups garbanzo beans**  
**1 can (15 ounce) northern beans, drained**  
**1 can (30 ounce) kidney beans, drained**  
**end of one lemon (remove before serving)**  
**1 bay leaf**  
**1/4 cup beer**  
**grated Cheddar cheese (for garnish)**  
**chopped scallions (for garnish)**

In a skillet, saute' the eggplant, zucchini, Spanish onions, green peppers, red pepper and garlic. Saute until cooked and the onion is translucent.

In a large soup pot, add all of the remaining ingredients. Add the saute'd vegetables. Mix well.

Simmer in the pot for one hour. Remove the lemon end.

Serve over rice with grated Cheddar cheese and scallions. Serve with a small tossed salad and a Cuban roll.

Yield: 2 quarts

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 2802 Calories; 35g Fat (10.6% calories from fat); 154g Protein; 502g Carbohydrate; 164g Dietary Fiber; 0mg Cholesterol; 2489mg Sodium. Exchanges: 26 Grain(Starch); 7 1/2 Lean Meat; 19 Vegetable; 3 Fat.*