Ingredients

Total

* 8 onions, chopped
* 10-15 carrots, chopped
* 1 head garlic, minced
* 8-12 green or red peppers, chopped
* 6 ribs celery, chopped
* 6 cans chopped tomatoes (or 10-15 fresh)
* 3 cans kidney beans with liquid
* 3 chipotle chilis, in adobo sauce
* 3 tablespoons chili powder
* 3 tablespoons cumin
* 4 teaspoons dried oregano
* 2 lbs button mushrooms, chopped
* 2 bunches cilantro
* 6 limes

Procedure

1. Dice up the onion, carrots, peppers, mushrooms, celery and garlic
2. Heat oil in a large saucepan on medium heat and sauté the onions, carrots, and celery until soft (about 10 minutes)
3. Stir in the peppers, garlic, and chili powder. Cook until soft for about 6 minutes
4. Mash the cumin in the mortar and pestle and add to the vegetables.
5. Stir in the mushrooms and cook for another 10 minutes
6. Stir in tomatoes and beans, add the oregano, salt, and pepper and bring to a boil.
7. Reduce to a simmer, season to taste, and serve with chopped parsley and limes on the side.