Vegetarian Chili

2 ½ cups dry kidney beans                    2 teaspoons basil

1 cup tomato juice                                  2 teaspoons chili powder

1 cup uncooked bulgur wheat                1 ½ teaspoon salt

2 Tablespoons oil                                   black and red pepper

2 cups chopped onion                           1 bell pepper, chopped

6-8 cloves garlic, minced                       14 ounce can tomatoes

3 carrots, diced                                       3 Tablespoons tomato paste

1 celery stalk, diced                               fresh parsley, minced

2 teaspoons cumin                                 1 box vegetable stock

Soak beans for at least 4 hours (or overnight) before cooking.  Place soaked beans in a dutch oven and cover with water.  Bring to a boil, partially cover and simmer for 1 ¼ hours.  Add water is necessary during cooking.  After 1 ¼ hours, drain off any excess water.  Heat tomato juice to boiling and add it to the bulgur wheat.  Cover and let stand for 15 minutes.  Add this to the cooked beans.  Heat oil in skillet.  Add onion, half of the garlic, carrot, celery and seasonings.  Saute for 5 minutes and add bell pepper and saute until tender.  Add vegetables, tomatoes and tomato paste to beans.  Simmer for 15  minutes.  Add remaining garlic.  Simmer 15 minutes longer.  Serve with parsley and cheese.