



## Venison Chilli

This is one of the best chilli's I have had period! The red wine brings great flavour and I sometimes use maple bacon to add an extra twist. I usually add twice the wine and simmer longer, this really adds a nice touch. I hope you enjoy!

### **Ingredients:**

- 4 strips bacon, diced
- 2 1/2 pounds leg or shoulder of venison, cut into 1/2-inch cubes
- 1 cup chopped onions
- 1 cup chopped green bell peppers
- 2 garlic cloves crushed
- 1 cup Cabernet Sauvignon or other dry red wine
- 1 tablespoon tomato paste
- 1 tablespoon chilli powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon dried oregano
- 1 teaspoon cayenne pepper
- 1 (16-ounce) can chopped tomatoes
- 1 cup beef stock
- Salt and pepper

### **Directions**

1. In a large saucepan, cook the bacon until the fat is rendered, 4 to 6 minutes. Remove the bacon & drain.
2. Add the venison to the hot oil in the pan and cook, stirring occasionally and in batches if necessary, until well seared.
3. Remove from the pan and set aside.
4. Add the onions, bell peppers and garlic and sauté over medium-low heat until tender.
5. Stir in the wine and the tomato paste. Bring the mixture to a boil.
6. Stir in the dry spices, chopped tomatoes and the beef stock.
7. Season lightly with salt and pepper.
8. Simmer uncovered for 35 to 45 minutes, or until the sauce is very thick and flavourful.
9. Add the venison to the pot and cook, stirring, until just cooked through and hot, 3 to 4 minutes.

**Hints:** I always add extra wine for flavour. I also grind the cumin and coriander seeds, then add the other spices and grind together. This make a very nice spice blend. I cook this every year on my guys only camping trip over a camp fire in a Dutch oven, the guys love it! Take a look at the meat blend and drain accordingly.