

Venison Chili Recipe

Ingredients:

2 cans of Black Beans
1 can Kidney Beans
6 Jalapenos
1 can Chipotle Peppers
6 Diced Green Chilis (or 1 can)
1 lb Bacon
1 Large Onion
8 Cloves of Garlic
2 tablespoons Smoked Paprika
2 Tablespoons Cumin
1 Tablespoons Ground Coriander
3 Tablespoons Tomato Paste
1 Cup of Coffee
3 Tablespoons Birch Syrup
4 Cups of Broth
Salt to taste

Directions:

1. Break up and seed chilis / peppers, cover with boiling water. Let stand for 1 hour. Grind to a puree. Use about 1 cup of soaking water and 1 cup of coffee.
2. Chop bacon and fry over medium heat in large lidded pot. Remove and set aside. Add venison to brown. For large batch (full recipe) brown in batches, stir occasionally.
3. Once meat is ready add onion, cook for 5 minutes stirring often.
4. Add garlic, stir and cook for 1 minute
5. Add paprika, cumin, coriander, salt and stir
6. Add chili puree and tomato paste. Stir
7. Add birch syrup and enough broth to cover everything – consistency should be like soup
8. Combine well and bring to a simmer. Cook gently for 2.5 hours or so, stirring occasionally. Add broth as needed. Put the lid on halfway over the pot as it cooks.
9. Add beans, cook for an additional hour.
10. Crumble bacon, add to pot and combine.