



36 S. Front • Bellville, TX 77418  
Phone (979) 865-5782  
Fax (979) 865-0550  
[www.bellvillemeatmarket.com](http://www.bellvillemeatmarket.com)

# Venison Chili

---

There is nothing better than homemade chili on a cold winter night. This recipe is a great way to utilize venison roasts you have in the freezer. Put frozen roast in the refrigerator on Thursday and it will be perfectly thawed on Saturday.

This chili recipe takes about 30 minutes to build and 75 minutes to cook. Yield: 2 quarts

## Ingredients

- 4 strips bacon, diced
- 2 1/2 pounds venison roast, cut into 1/2-inch cubes
- 1 cup chopped onions
- 1 cup chopped green bell peppers
- 2 garlic cloves crushed
- 1 cup red wine
- 1 tablespoon tomato paste
- 2 tablespoon chili powder
- 2 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
- 1 teaspoon Poffenberger Gourmet Season Salt
- 1 teaspoon Poffenberger Southern Style Garlic Pepper

## Directions

Cook bacon until crisp and drain on paper towels. Leave bacon fat in pan and add venison, cooking until venison cubes are well seared on all sides. Cooking the meat in small batches makes it easier to sear all of the meat the same doneness. Once meat is cooked, remove it from the pan and set it aside.

Add onion, bell pepper and garlic and cook until vegetables are tender. Avoid high heat as garlic will scorch. When vegetables are tender, add wine and tomato paste and bring mixture to a boil. Add tomatoes, spices, stock, and seasoning, stirring well. Simmer uncovered until the sauce thickens, about 40 minutes. Stir in seared meat and cook another 5 – 10 minutes.