

Venison Chili (or Refrigerator Chili)

Serves 6

Lucky you if you have venison in your freezer as you'll love this hearty chili perfect for a cold winter night. For everyone else, use this recipe as a guide to make your own refrigerator (or freezer!) chili.

¼ lb thick cut bacon, cut into ¼-inch wide strips crosswise
1 lb ground venison or other ground meat
1 lb venison sausage, thinly sliced
2 tablespoons olive oil (if needed)
2 medium yellow onions, chopped
1 large red bell pepper, seeded and chopped
1 large green bell pepper, seeded and chopped
4 garlic cloves, minced
1 chipotle pepper en adobo, chopped
1 tablespoon tomato paste
2 tablespoons chili powder
1 to 2 teaspoons spicy Hungarian paprika (optional)
½ teaspoon ground cumin
½ teaspoon freshly ground black pepper
½ teaspoon kosher salt
1 bottle of beer (I used a bottle of Beck's)
1 (14.5 ounce) can of fire-roasted diced tomatoes
1 tablespoon molasses
1 cup beef broth (if needed)
Serve with: sliced green onions, grated cheddar cheese, sour cream

In a large pot, render the bacon over medium heat until just crispy. Remove it from the pot using a slotted spoon and set aside. Add the ground venison and cook, stirring constantly, until browned. Remove the browned venison with a slotted spoon and add it to the bacon. Add the venison sausage and cook, stirring, until cooked through. Remove the sausage with a slotted spoon and set it aside with the bacon and browned venison.

If needed, add the olive oil to the pot to get about 2 tablespoons of fat. Add the yellow onions and bell peppers and cook until lightly browned and softened, about 12 minutes. Stir in the garlic cloves and cook until fragrant, about 30 seconds.

Stir in the chopped chipotle pepper, the tomato paste, chili powder, paprika (if using), the cumin, black pepper, and salt. Stir to combine then pour in half the bottle of beer. Use a wooden spoon to scrape up any bits stuck to the bottom of the pot.

This recipe came from *Minced* at www.mincedblog.com.

Add the remaining beer, the fire-roasted diced tomatoes with their juices, and the molasses. Return the bacon, ground venison, and sausage to the pot. Add a little of the beef broth if needed to reach the proper consistency. Bring to a simmer. Simmer, covered, for 30 minutes. Adjust the seasonings to taste and serve with your favorite toppings.