Our Favorite Family Chili

Ingredients:

3 pounds browned venison

3 minced garlic cloves

½ teaspoon red pepper

1 teaspoon black pepper

1 tablespoon salt

½ cup chili powder

2 ½ cups tomato juice

Dash of Worcestershire sauce

1 ½ cups crushed wheat saltine crackers (optional)

3 cups hot water

Directions:

Add garlic and meat to skillet and cook until brown. Transfer meat to stock pot and add red pepper, black pepper, salt, and chili powder to meat and stir. Add tomato juice and a dash of Worcestershire sauce to meat. Add crushed wheat crackers to the mix. Add at least 3 cups of hot water to pot (may add more for a thinner chili). Bring to a boil. Reduce heat to low and simmer with lid for at least 10 minutes.

Clara Brown

Protein

Smith County

Junior