

Venison Chili

3 pounds venison cut into bite sized cubes	1 teaspoon ground oregano
2 tablespoons chili powder	2 teaspoons salt
8 slices of bacon, divided	2 tablespoons paprika
1 (32 ounce) can beef stock	4 cilantro sprigs, chopped
1 teaspoon minced garlic	1 (10 ounce) can tomato paste
1 medium onion finely diced	1 (4 ounce) can chopped green chilies
2 teaspoons ground cumin	

Fry 4 pieces of bacon in a large skillet and set bacon aside. Fry half the venison in the grease for 6 to 8 minutes, until pink is gone. Transfer all contents of skillet into a large pot, adding chili powder. Set to simmer. Repeat the browning process with the remainder of the venison.

With all the meat now in the pot simmering, add the beef stock and just enough water to cover the meat. Bring to a boil. Reduce from boil to simmer. Simmer thirty minutes before adding all the remaining ingredients—garlic, onion, cumin, oregano, salt, paprika, cilantro, tomato paste, green chilies, and crumbled bacon. Simmer uncovered until the meat is tender, stirring occasionally to keep the bottom of the pot clear.

Fat on the surface will be minimal with select-cut venison, but skim out what little there is and continue to simmer for 30 minutes beyond the point of tender meat.

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