

VENISON CHILI

Chad Ryker

BACKCOUNTRY ROOKIES

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INGREDIENTS:

-1 Pound Venison Burger or Ground

Beef

**-1 Pound Wild Hog Breakfast Sausage
or Jimmy Dean**

2 Chopped Jalapenos

½ Cup Finely Chopped Onion

2 Cloves Finely Chopped Garlic

1 8oz Can Tomato Sauce

1 14.5oz Can Diced Tomatoes

1 15.5oz Can Kidney Beans, Rinsed

2 Cups Water

1 Tbs Cider Vinegar

1 Tbs Worcestershire Sauce

1 Tbs Olive Oil

Seasoning Mix:

1 Tbs Chili Powder

1 tsp Cumin

1 tsp Salt

½ tsp Cayenne

½ tsp Onion Powder

½ tsp Black Pepper

¼ tsp Garlic Powder

DIRECTIONS:

Sauté jalapeno, onion, and garlic in oil until onions are translucent

Cook the burger and sausage in a separate pan over medium heat until fully cooked stirring frequently, drain after cooked

Mix in jalapeno, onion and garlic and cook together for a few minutes then add all the ingredients together in a large pot.

Bring to a boil and reduce heat, let simmer for 1 hour

Serve with Cheddar Cheese and Saltine Crackers

