

# ELK / VENISON CHILI

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*\*Feel free to contact Pat and Amber for any questions you have regarding their recipes*

## INGREDIENTS:

- 1 lbs ground venison or elk
- 1 green pepper (chopped)
- 3-4 cloves of garlic (minced)
- ½ cup chopped onion
- 1 cup chopped celery
- 2 cans dark red kidney beans
- 1 large can V8 juice
- 1 qt tomatoes (fresh is best but store bought is ok)
- Chili Powder (see directions)
- Red Pepper flakes (see directions)
- Salt (see directions)
- Pepper (see directions)
- Soy Sauce (see directions)



## DIRECTIONS:

- In a stock pot add onions, garlic, green pepper and burger. Season with salt, pepper, red pepper flakes, chili powder and sauté in soy sauce. *Note: Add a small amount of the seasonings during the browning/sautéing*
- Once the meat is browned add tomatoes, V8 juice, celery and kidney beans. *Note: Add more of the seasoning at this point.*



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- **Simmer for 20 minutes.** *Note: During the simmering process taste the liquid for how much chili flavor and heat is present. Add more red pepper flakes and chili powder for the head factor that you would like.*
- **Serve and enjoy!**

