



OUTDOOR ALABAMA
WILD EATS

Go Hunt. Go Fish. *Go Eat!*

Venison Chili

Recipe submitted by: David Rainer, Outdoor Alabama Staff

What You Need

- » 4 lb. Ground Venison
- » ¼ cup olive oil
- » 2 large cloves garlic (*minced*)
- » 4 large onions (*chopped*)
- » 2 large green peppers (*chopped*)
- » 2 six-ounce cans tomato paste
- » 3-4 cans diced tomatoes
- » 3 oz. chili powder
- » 1 Tbsp. salt
- » 4 16-ounce cans kidney beans
- » 1-3 dashes cayenne pepper
- » 1-3 dashes garlic salt
- » 2 bay leaves
- » 1 tsp. liquid crab boil (*secret ingredient!*)

How You Make It

Heat olive oil in a large stock pot with a heavy bottom. Add garlic, onions, and pepper and sweat until tender. Add venison and brown for 10 minutes over medium heat. Add tomatoes, tomato paste, chili powder, cayenne pepper, and salt. Mix together and then add bay leaves. Bring to boil and then simmer for 2-3 hours. Serves 10-12 people.



Serves: 10-12



Difficulty: Easy

20
MIN

Prep Time

3H 20M

Cook Time



Scan QR Code with
smartphone to
learn more!

GOT A RECIPE?

Send us your wild game recipe at OutdoorAlabama.com/WildEats or scan the QR Code. Be sure to tag us by using the hashtag #AlabamaWildEats

Outdoor Alabama's Wild Eats is brought to you by the Alabama Dept. of Conservation and Natural Resources