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.

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