

## *Venison and Wild Boar*

# CHILI

*Makes enough chili to fill a large pot*

### INGREDIENTS:

olive oil (several tablespoons for cooking)

2-4 lbs ground/chopped venison

1-2 lbs ground wild boar (can substitute Italian sausage)

1-2 c. celery, chopped

1-2 c. onion, chopped

2-3 T minced garlic

60-70 oz. canned chopped tomatoes (Italian seasoned or plain)

1 can ranch or chili beans (best with chopped jalapenos – don't rinse)

1 can black beans, drained and rinsed

1 can red kidney beans, drained and rinsed

spices: garlic powder, onion powder, black pepper, cayenne pepper, chili powder

### INSTRUCTIONS:

1. Sauté celery, onion, and garlic in frying pan and set aside.
2. Brown venison in frying pan. Sprinkle liberally with garlic powder, onion powder, and black pepper.
3. Do the same with the boar.
4. Combine cooked veggies, browned venison, and boar in chili pot and add at least 40-50 ounces of the chopped Italian tomatoes. Turn up heat until bubbles form, then reduce heat and let simmer while covered. While simmering, add 1 teaspoon each of garlic and onion powder, and black and cayenne pepper, and 1 (or half) cup of chili powder.
5. Wait an hour or two before adding the beans and serving – the longer you let simmer the better.

**RYAN S. EVENT COORDINATOR**

“Hearty and flavorful, the unexpected combination takes it to a new level.”

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