



1900 Hidden Valley Lane

Camino, CA 95709

(530) 626-6858

info@wavwines.com

Venison Chili

- 2 lbs. Venison, cubed
(Since venison can be hard to get, lamb or pork can be substituted)
- 1 cup Cabernet Sauvignon (I used the Estate Reserve)
- 4 Tbls Cooking oil
- 1 Large red onion, chopped
- 1 Green bell pepper, chopped
- 1 Red bell pepper, chopped
- 4 Jalapeno peppers, chopped
- 3 Celery stalks, chopped
- 6 Cloves of garlic (I use a whole head myself)
- 1 28 oz can of peeled whole tomatoes
- 1 16 oz can of Mexican style diced tomatoes
- 46 oz Bold & Spicy Bloody Mary mix
- 1 16 oz can red kidney beans
- 2 16 oz can black beans
- 2 16 oz can chili beans
- 1 12 oz can tomato paste
- 4 Tbls Worschester sauce
- 1 tsp salt
- ½ tsp Black pepper
- 1 tsp Hot Chili powder

Cube meat the night before and marinate in Cab. Sauv. Make sure all the meat is covered with the wine, so you might need more than a cup. In frying pan, add 2 tablespoons of cooking oil and meat without marinate. Brown meat. Transfer meat to large soup pot along with marinate. Again, in large fry pan, sauté chopped vegetables and garlic in the remaining cooking oil until lightly brown. Add sautéed vegetables to soup pot along with remaining ingredients. Simmer covered for 2-3 hours stirring occasionally. I recommend simmering longer if a tougher cut of venison is used.

I like to serve this with freshly chopper red onions and grated cheddar cheese.

Mike