

## VENISON CHILI

2/3 Large onion (Chopped)  
1/4 Cup Celery (Chopped)  
1/2 Cup Green Pepper (Chopped)  
6 Garlic Cloves (Chopped)  
1-2 TBSP Olive Oil to soften first four ingredients  
2 LBS Ground Venison (Browned)  
1 TBSP Hot Peppers (Chopped)  
1 16oz Can Pinto Beans or 8 oz cooked beans  
1 15oz Can Hot Chili Beans (Weis brand, Big Top Mexican Style)  
1 28oz Can Tomato Sauce  
1 6oz Can Tomato Paste  
1 TBSP + 1 TSP Chili Powder  
1 TSP Crushed Red Pepper  
1 TSP Ground Cumin  
Salt and Pepper to taste

Brown ground venison in frying pan then put in large pot. Cook onion, celery, green pepper and garlic cloves in same pan as venison then put in pot with venison. Add remaining ingredients to large pot and simmer for at least 4 hours. Serve with shredded cheddar cheese and chopped onion. Makes about 3 quarts.

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