

# Chili Quick Recipe

## DESCRIPTIONS

You can roast your peppers on a barbecue, under a broiler or just char them in a very hot pan with a little oil. Once charred, place the peppers in a bag and let rest for 10 – 15 minutes before removing charred skin.

8 to 10 servings

2 – 3 tablespoons vegetable oil  
2- 3 pounds ground venison  
1 medium onion, diced  
8 garlic cloves, minced  
2 bell peppers, roasted  
2 Anaheim peppers, roasted  
2 cups prepared salsa  
2 tablespoons chile powder  
2 teaspoons cumin  
2 tablespoons dried oregano flakes  
1 quart cooked pinto beans, drained  
3 - 4 tablespoons tomato paste  
1/4 cups fresh cilantro, chopped  
1 fresh lime, juice only  
\*\*\* salt, pepper and Tabasco to taste

## INSTRUCTIONS

In a large stockpot over medium heat, heat oil and cook venison until lightly browned. Add next 4 ingredients and cook for 5 minutes.

Add salsa and next 3 ingredients and simmer for 15 minutes. Add beans, 2 tablespoons of the tomato paste and cilantro. Heat to warm beans. If you want to thicken the chili, add additional tomato paste. Season with lime juice, salt, pepper and Tabasco