

# Sage Chili

## DESCRIPTIONS

If your sausage does not release a good bit of oil when cooked, you should add some vegetable oil to help brown the venison. I like to serve this with warm flour tortillas. It is important to stew the venison until tender. To do so, you may need to add some more diced tomato or salsa so that there is sufficient liquid to keep the meat moist while cooking.

8 to 10 servings

- 1 pound smoked sausage, diced
- 2 pound venison shoulder roast, trimmed of excess fat and gristle and then cut into 1/2-inch cubes
- 1 medium onion, diced
- 8 garlic cloves, minced
- 2 green bell peppers, seeded and diced
- 2 jalapeno peppers, seeded and finely diced
- 1 quart canned diced tomato, with juice
- 1 cup canned diced roasted green chillies
- 1 quart green chile salsa (or substitute tomato salsa)
- 2 tablespoons chile powder
- 2 teaspoons cumin
- 2 tablespoons dried oregano flakes
- 3 cups cooked pinto beans, drained
- 3 - 4 tablespoons tomato paste
- 1/4 cups fresh cilantro, chopped
- salt, pepper and Tabasco to taste

## INSTRUCTIONS

In a large stockpot over medium heat, add smoked sausage and cook until lightly browned. Add venison and brown evenly. Add next 4 ingredients and cook for a few minutes. Add diced tomato and next 5 ingredients and simmer until venison is tender. It will take 2 to 3 hours. Add additional salsa or tomato if necessary to keep meat moist while cooking. When meat is just tender, 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 as necessary. Season with salt, pepper and Tabasco.