



WILD GAME CHILI

¼ CUP OLIVE OIL
2LBS. BUFFALO STEAK CUT INTO BITE SIZE PIECES
1LB. WILD BOAR CUT INTO BITE SIZE PIECES
1LB. PORK SHOULDER CUBED
2 LARGE ONIONS, PEELED AND CHOPPED
8 CLOVES CRUSHED GARLIC
5 CUPS BEEF BROTH
5 CUPS WATER
2 CANS TOMATOES - 28 OZ.
4 POBLANO PEPPERS
2 GREEN BELL PEPPERS
2 JALAPENO PEPPERS
2 YELLOW BELL PEPPERS
3 TABLESPOONS CHILI POWDER
1 TEASPOON CUMIN
CAYENNE SALT & PEPPER TO TASTE

IN LARGE POT, HEAT ¼ CUP OLIVE OIL AND BROWN MEAT.
SEASON THE MEATS WITH SALT AND PEPPER.

ADD CHOPPED ONIONS, GARLIC, BEEF BROTH, WATER, AND TOMATOES.
COOK OVER MEDIUM HEAT FOR 45 MINUTES TO AN HOUR.

CUT ALL PEPPERS IN HALF AND REMOVE SEEDS.
MINCE THE JALAPENOS AND CHOP THE OTHER PEPPERS. ADD TO THE CHILI.

STIR IN THE CHILI POWDER, CUMIN, AND SPRINKLE CAYENNE.

SIMMER FOR ANOTHER HOUR. TASTE AND ADJUST SPICES.

CONTINUE COOKING FOR ANOTHER HOUR.

BEST SERVED WITH HONEY CORN BREAD OR JUST A GOOD PIECE OF SOURDOUGH BREAD.

