

Buckskin Chili

5 lb Venison, boneless
1/2 lb Bacon
2 C Beaujolais red wine
1 t Angostura Bitters
4 T Cumin (fresh ground)
3 T Tabasco sauce
3 Garlic cloves (minced)
2 1/2 C Tomato sauce
1/2c Tomato paste
2 1/2c Stewed tomatoes chopped
3 Jalapeno peppers minced
2 Med. onions chopped
1/2c Mushrooms chopped
3 T Dried red pepper flakes
1/2 t Allspice
1 t Mexican oregano(optional)
2 T Dried crushed anchos
1 1/2 t Salt

t = teaspoon T = tablespoon C = cup

Fry bacon in a large, heavy pot. Remove bacon when done and set aside. Add the venison which has been rough ground, the chopped onions, the minced garlic, and salt to bacon grease. Fry the venison until done and remove from the pot. Drain off the grease, add the wine, tomato sauce, and the bacon which has been crumbled. Bring wine to a boil, add the Jalapenos, venison mixture, Tabasco sauce, 3 T of the cumin, the Allspice, bitters, salt, anchos, red pepper flakes, and mushrooms. Reduce heat after cooking for 3 minutes, add tomato paste, and cook for 1 1/2 hours. Stir often or as needed. Add the remaining cumin, cook for 15 minutes more and serve.