

Killer 4-Star Venison Chili

3 lb Finely chopped venison cut from the neck or shoulder
1 ea Medium onion
4 ea Cloves garlic
1 pinch Salt to taste
1/4 C (or more) Chili powder
2 T Olive oil
1 T Cumin
1 can Texas beer
1/2 C Water or beef broth
1 T Mexican oregano
2 T Masa or corn meal (Dissolve Masa in about 1/4 C water)
1 t Ground coriander

t = teaspoon
T = tablespoon
C = cup

Saute the meat in the oil until about 1/2 browned. Add onions and garlic and saute until onions are tender, but not brown. Add chili powder, coriander, and cumin, and cook, stirring, for 4 - 5 minutes. Do not allow to burn. Add beer and water/broth and simmer, stirring frequently until meat is tender. (About 45 minutes - 1 hour) When meat is tender, stir in masa, dissolved in water or broth. Simmer, stirring frequently an additional 30 minutes or so. If possible, allow chili to cool and sit for at least 6 hours before re-heating and serving.