

Bison chili

3 Tomatoes medium dice
1 Onion finely chopped
1/4 teaspoon Oregano
2 teaspoons Paprika
5 cloves Garlic, large, finely chopped
4 pounds ground Bison
5 Bell peppers
5 fresh chili
2 teaspoons Salt
4 tablespoons ground Red chili (if required)
3 tablespoons Cumin seeds

Heat oil in a deep pot over medium heat. Add the onions, bell peppers, chilies, garlic, and cook until the onions are translucent. Add roasted crunched cumin seeds. Add ground bison and vegetables to the mixture. Add the tomatoes salt, ground chili, and enough beef stock to cover.

Bring to a boil over medium-high heat, and then lower the heat and simmer, uncovered for 4 to 6 hours. Taste and adjust seasonings.