

REVEREND RED'S CHILI

Mary Lou Flocchini

2012 National Bison Association "Best Buffalo Chili Recipe" Contest Winner

INGREDIENTS

5 lbs. bison roast, cubed to 1/2 inch
2 Tablespoons salt
1 Tablespoon course black pepper
6 teaspoon cumin (powdered)
3 teaspoon paprika
3 Tablespoon ground pasilla (or ground chili powder)
4 teaspoon ground red chili pepper
2 jalapeños, roasted with seeds removed and chopped
4 garlic cloves
½ large red onion chopped fine
1 15 oz. can tomatoes sauce (2 cans of water also)
2 teaspoon oregano
2 tomatoes, peeled and diced (about 1/2 cup)
2 oz. beer
4 Tablespoons oil

DIRECTIONS

Place meat, onion, garlic and jalapeño in 1 gallon pot, stirring frequently until meat is grey. Add remaining ingredients, crushing the oregano before adding. Reserve one can of water to add as necessary. Simmer for one to 1/2 hours allowing chili to get thick, but add water as necessary. Drink remaining beer while waiting.