



Venison Chili

Submitted by: Luke Wooldridge, McAllen General Manager

Ingredients:

- 4 large onions, thinly sliced or finely chopped
- 2 cloves garlic, finely chopped
- ¼ cup olive oil
- 2 pounds ground venison
- 2 Tbsp. chili powder
- 1 tsp. ground coriander
- ½ tsp. ground cumin
- Dash of Tabasco or your favorite hot sauce
- 1 cup of beer
- ½ cup of tomato paste
- 1 ½ tsp. salt
- Green onions, finely sliced, optional
- 1 ½ cup shredded cheddar cheese, optional

Directions:

1. In a large pot, sweat onions and garlic in the oil.
2. Add venison, chili powder, coriander, cumin. Cook through.
3. Add dash of hot sauce
4. Add beer, tomato paste and season with salt.
5. Simmer for 30 minutes.
6. Serve in bowls and garnish with green onion and cheese, optional.

Products used:

8" SANI-SAFE® CHEFS KNIFE
SAF-T-GRIP™ CUTTING BOARD
CLEAR MEASURING CUP
STAINLESS STEEL MEASURING SPOONS
12 QT. STAINLESS STEEL STOCK POT



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