

Venison Chili for a Rainy Day

3 lbs venison stew meat or ground venison

2 medium onion, chopped

2 medium green peppers, chopped

Salt and pepper to taste

3 tsp garlic powder

½ tsp oregano

1 tsp ground red pepper

5 tsp chili powder

1 ½ tsp paprika

Dash of Worcestershire sauce

4 (16oz) cans tomatoes

1 (18oz) can tomato paste

1 (32oz) bottle ketchup

1 (28oz) can pinto beans

1 (42oz) can red kidney beans

Brown venison stew meat or ground venison. Saute onions and green peppers. Mix all ingredients. Cover; simmer over low heat 3 hours. Best refrigerated one plus days after cooking and reheated prior to serving. Serve with grated cheese and/or chopped onions.