

Sweet & Spicy Venison Chili

Olive oil

2 ½ c chopped onion

2 ribs celery, chopped

1 green bell pepper, chopped

2 lbs ground venison (or beef)

5 cloves garlic

2 chipotle peppers in adobo, minced (or to taste)

2 tsp adobo sauce from chipotles

1 (8 oz) can tomato paste

2 T chili powder (or to taste)

3 tsp ground cumin

1 tsp oregano

1-2 heaping Tbsp brown sugar

1 bay leaf

1 tsp Cajun seasoning

Salt and black pepper to taste

1 (28 oz) can diced tomatoes, do not drain

Water

Parsley, green onion, chopped red onion, and/or cheese for top

Pour olive oil in large pot to cover the bottom. Heat oil. Sauté onion, celery, and bell pepper until soft. Add ground venison (or beef), garlic, and chipotle peppers and brown. Drain excess grease if needed. Add adobo sauce, tomato paste, and seasonings. Sauté until fragrant (a few minutes), stirring. Add diced tomatoes (undrained) and enough water to cover the meat mixture. Simmer about 2 hours, adding water if needed. Skim grease from pot. Serve, adding desired toppings to individual bowls.