



RECIPE NAME: Dean's World Famous
"Mock" Venison Chili

FROM THE KITCHEN OF: Dean M. Hoffman '73

INGREDIENTS:

1-3/4 to 2 pounds ground beef (venison if you have it)
1- Medium Sweet Onion, diced
1-Regular size can tomato Sauce
1-Large Can Diced tomato
2-Regular size cans Medium Chili beans
2-Regular sized cans Hot Chili beans
1-Small can tomato paste
1-Hot McCormack's Chili powder packets
1-Original McCormack's Chili powder packets

INSTRUCTIONS:

Brown meat and diced onion, drain and add one packet of chili powder
Add all other ingredients add remaining chili powder packet
Simmer on low heat until hot
Have some V-8 handy should the chili be too thick for your taste.
Serve with chopped scallions, shredded cheese, oyster crackers and sour cream.
This is not a really HOT Chili, have some chili powder for those who want to turn on the heat.

NOTES: his is a main dish at every deer camp and cold Wisconsin Walleye opener; it is simple, easy to make and does NOT include noodles, which should not be in chili. It has great flavor but not too hot as some chili's can be and is well received to a group of hungry hunters or fishermen who have varying degrees of spice tolerance. Let them add the heat at the table which is appreciated by those that don't like it hot.

