



RECIPE NAME: Wild Game Chili

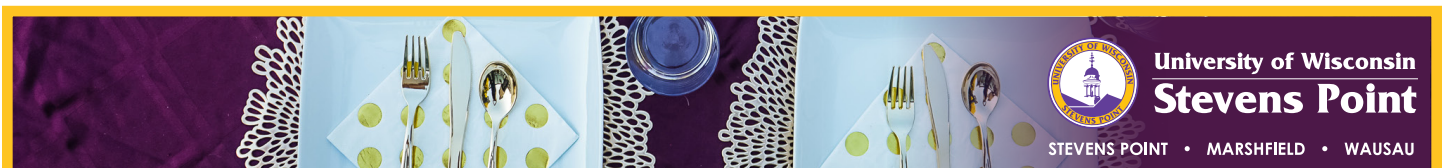
FROM THE KITCHEN OF: Jeremy Peery '98

INGREDIENTS:

3 pounds of ground wild game
3 sweet or yellow onions, chopped
3 medium bell peppers, chopped
1/2 cup chopped celery
2 tablespoons of bacon fat or cooking oil of your choice
1 - 28 ounce can of whole tomatoes, drained
1 tablespoon of minced carrot tops
2 tablespoons of chili powder (more or less to taste)
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon garlic powder
2 cans of chili beans

INSTRUCTIONS:

Brown meat over medium heat, stirring occasionally. Remove from heat and set aside. Cook and stir onions, peppers and celery in the bacon fat over medium heat until tender. Add meat and all remaining ingredients into a pot or dutch over and heat to boiling. Reduce heat, cover and simmer for at least an hour to blend flavors. Serves 8-10.



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