



WILD. NATURAL. SUSTAINABLE.

Antelope Chili

• Prep Time: 55 minutes • Yields: 2-4 servings

Ingredients:

1 pkg. Fossil Farms' Antelope Ground Meat, 1 lb.
1 large yellow onion, chopped
4 cloves garlic, minced
1 can (16 oz.) crushed tomatoes
¼ cup chipotle pepper paste
2 tbsp. ground cumin
1 green bell pepper, diced
1 red bell pepper, diced
½ cup cilantro, chopped
2 tbsp. vegetable oil
2 cups beef stock
1 bay leaf
2 oregano sprigs
Salt & pepper to taste

Toppings (Optional):
Shredded cheese
Sliced green onion

Method:

1. In a large pot, cook the vegetable oil and minced garlic over medium heat for about 2 minutes, or until softened and fragrant.
2. Once heated, add onions and bell peppers, then stir until they caramelize and become semi-translucent, which takes about 5 minutes.
3. Add the Antelope ground into the mixture and mix well, stirring until cooked through.
4. Add crushed tomatoes, chipotle pepper paste, cilantro, oregano, and ground cumin and mix through.
5. Pour in the beef stock and season with salt and pepper.
6. Bring to a boil, then reduce heat to low, cover and allow to simmer for 25-35 minutes.
7. Serve by topping with garnishes such as shredded cheese, sliced green onion or chopped cilantro. Enjoy!

Equipment:

Stove
Measuring cups & spoons
Large pot
Cutting board
Heat silicone spatula

