




BISON SWEET POTATO CHILI

 1.5 hours

Meal Difficulty

 Serves 4-6



COOKING DIRECTIONS

- 1 Heat the olive oil in a Smithey dutch oven or heavy bottom pot over medium heat.
- 2 Add the onion and cook until translucent, about 4-5 minutes
- 3 Add the diced bell pepper and continue cooking for several minutes.
- 4 Add 2 lbs Wild Idea Ground Buffalo to the onions and peppers, and cook until all of the meat is browned, breaking it up as you work the meat around the pot.
- 5 Add the minced garlic, oregano, garlic powder, paprika, cumin and chili powder.
- 6 Cook for several more minutes, until it is fragrant.
- 7 Add the sweet potato, tomatoes, green chilis and beans to the meat mixture.
- 8 Add 1 1/2 cups of broth, adding additional broth as needed during the cooking process.
- 9 Bring the mixture to a boil and reduce heat to gently simmer, covered, for about 40 minutes.
- 10 Taste the chili at this point and add salt and cayenne pepper to taste. We used 1 tsp salt and 1/2 tsp cayenne.
- 11 Remove from heat and serve the chili with your favorite fixings! This recipe will also freeze well. Enjoy!

INGREDIENTS

BISON SWEET POTATO CHILI

2 lbs Wild Idea Ground Buffalo
1 large onion - diced
1 bell pepper - diced
1 large sweet potato - peeled and cubed
4 cloves garlic - minced
1 28 oz can crushed tomatoes
1 14 oz can fire-roasted diced tomatoes
1 4 oz can diced green chilis
1 can dark red kidney beans - drained and rinsed
1 can black beans - drained and rinsed
1 tbsp each - oregano, garlic powder, paprika, cumin
2.5 tbsp chili powder
salt and cayenne pepper to taste (we used 1 tsp salt and 1 tsp cayenne)
2 cups vegetable or beef broth - more as needed
2 tbsp olive oil