

# **VENISON CHILI CON CARNE**

#### **INGREDIENTS**

1 lb. Bulk Hot Italian Sausage

1 Large Onion

1 Medium Sweet Red Pepper, diced

2 lbs. Venison Steak, cut into 1-1/2 inch cubes

2 TBSP Olive Oil

1 can (28 oz.) Crushed Tomatoes

1 can (14-1/2 oz.) Beef Broth

¼ cup Tomato Paste

1 TBSP Brown Sugar

2 tsp Ground Cumin

2 tsp Chili Powder

1 tsp Dried Oregano

½ tsp Crushed Red Pepper Flakes

Salt and Pepper to Taste

¼ cup Minced Fresh Parsley

Hot Cooked Rice

### **DIRECTIONS**

In a Dutch oven, cook the sausage, onion, and red pepper over medium heat until meat is no longer pink; drain and set aside.

In the same pan, brown venison in oil; drain. Add tomatoes, broth, tomato paste, brown sugar, cumin, chili powder, oregano, pepper flakes, salt, pepper and sausage mixture. Simmer, uncovered, for 1 to 1-1/2 hours or until venison is tender. Stir in the parsley. Serve over rice. Yield: 6 servings



## **VENISON TACO PIE**

### **INGREDIENTS:**

1 lb. Ground Venison

1 Can (11oz.) Mexicorn, drained

1 Can (8 oz) Tomato Sauce

1 Envelope Taco Seasoning

1 tube (7-1/2 oz.) Refrigerated Buttermilk Biscuits

1 Cup (4 oz.) Shredded Cheddar Cheese

### **DIRECTIONS**

In a large skillet, cook venison over medium heat until no longer pink; drain. Stir in the corn, tomato sauce, and taco seasoning; keep warm.

For crust, press biscuits onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350' for 5 minutes. Spoon venison mixture into crust. Sprinkle with cheese. Bake for 20-25 minutes or until filling is bubbly and biscuits are golden brown. Let stand for 5 minutes before serving.

Yield: 6 servings