

Red Wine Deer Chili

- | | |
|---------------------------------------------|------------------------------------------|
| 1 1/2 lbs ground venison | 1/2 teaspoon crushed red pepper flakes |
| 5 strips bacon, chopped | 1 (16 ounce) can diced tomatoes |
| 1 tablespoon olive oil | 1 (16 ounce) can ranch-style pinto beans |
| 1 chopped green bell pepper | 1 (16 ounce) can kidney beans (rinsed) |
| 1 chopped small white onion | 2 cups red wine |
| 1 minced garlic clove | salt |
| 1 (1 1/4 ounce) package chili seasoning mix | pepper |
| 2 tablespoons chili powder | 1 -2 tablespoon sugar |
| 1/2 teaspoon cumin | |

Cook bacon and remove from pan. Saute onions and bell peppers in bacon grease and olive oil until tender. Add ground venison and brown slowly over low heat, stirring often. Add garlic and cook until ground venison is thoroughly cooked. Add cooked bacon, chili seasonings, chili powder, cumin, crushed red pepper, tomatoes, both beans and red wine. Bring to a boil, then reduce heat and simmer for 3 hours. After 3 hours taste and add salt and pepper. Then add sugar to round out flavor. Best served with a dollop of sour cream and Fritos.

