

## Red Wine Deer Chili

1 1/2 lbs ground venison  
5 strips bacon, chopped  
1 tablespoon olive oil  
1 chopped green bell pepper  
1 chopped small white onion  
1 minced garlic clove  
1 (1 1/4 ounce) package chili seasoning mix  
2 tablespoons chili powder  
1/2 teaspoon cumin

1/2 teaspoon crushed red pepper flakes  
1 (16 ounce) can diced tomatoes  
1 (16 ounce) can ranch-style pinto beans  
1 (16 ounce) can kidney beans (rinsed)  
2 cups red wine  
salt  
pepper  
1 -2 tablespoon sugar

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.

