

Venison Chilli

Recipes by Maxine Clark *Maxine*

This is a pretty authentic Mexican chilli loved by all. It's not too hot and isn't laden with beans, but it is enriched with a little dark chocolate – an Aztec secret. The knack lies in the cooking of the onion and spice paste. This is even better made the day before and freezes very well.

You will need:-

500g (1lb) stewing venison, cubed
3 tbsps vegetable oil
1 medium onion, roughly chopped
4 garlic cloves, roughly chopped
1 red pepper, seeded & roughly chopped
2 tps mild chilli seasoning
1 tsp paprika
1 tsp ground cumin
1 tsp ground coriander
½ tsp ground cinnamon
1 tsp dried oregano
300ml (½ pint) lager
two 400g (14oz) cans chopped tomatoes
25g (1oz) dark chocolate, chopped
400g (14oz) can black-eyed beans, drained & rinsed
salt & freshly ground black pepper

- Heat the oil in a large saucepan and brown the venison in batches. Remove to a plate. Put the next 9 ingredients in a blender or food processor with the lager and blend until smooth. Pour into the saucepan and cook over a high heat for 5 minutes, stirring continuously until it starts to REALLY thicken and caramelize.
- Stir in the chopped tomatoes, venison and its juices, and 150ml (¼ pint) water. Season, bring to the boil, then simmer gently, stirring occasionally, for about 45 minutes until the venison is tender and the sauce reduced.
- Stir in the chocolate and beans and heat through. Serve with rice, tortillas, and chopped avocado and soured cream.

Note: Mild chilli seasoning or powder is a mixture of chilli, cumin, coriander etc. and is a great all-purpose chilli powder for those who like spice but not too much heat.

Serves 4



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