

A close-up photograph of a white ceramic bowl filled with venison chilli. The chilli is a rich, reddish-brown color, suggesting a tomato-based sauce with chunks of venison and vegetables. A generous dollop of white cream is placed on top, garnished with fresh green herbs, likely cilantro. The bowl is set on a colorful, patterned tablecloth. In the background, a glass of water is partially visible.

Venison chilli



Reconnecting People With Food From Nature



Venison Chilli

This is a pretty authentic Mexican chilli, enriched with a little dark chocolate and loved by all.

INGREDIENTS

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

METHOD

- Heat the oil in a saucepan and brown the venison in batches. Remove to a plate. Put the next 9 ingredients in a blender with the lager and blend until smooth. Pour into the saucepan and cook on a high heat for 5 minutes, stirring continuously until it starts to REALLY thicken and caramelise. Stir in the

- chopped tomatoes, venison and its juices, and 150ml (¼ pint) water. Season, bring to the boil and simmer gently, stirring occasionally, for c45 minutes until the venison is tender and the sauce reduced.
- Stir in the chocolate and beans and heat through. Serve with rice, tortillas, chopped avocado and soured cream.

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