



GROUND VENISON

VENISON

COWBOY CHILI

PROCEDURE: STOVETOP

INGREDIENTS

- 2 lbs. ground venison
- 1 large onion, chopped
- 1/2 tsp garlic powder (or 2 cloves of garlic, minced)
- 1 can (10.5 oz) condensed tomato soup
- 1 can (10.5 oz) condensed beef broth
- 1 cup water
- 2 tbsp chili powder
- 3 medium potatoes, cubed
- 1 can (16 oz) whole corn, drained
- Shredded cheddar cheese

01 In a large skillet, cook venison, onion and garlic over medium-high heat until browned, drain.

02 Stir in soup, broth, water, chili powder and potatoes in skillet. Heat to a boil and then reduce to low. Cover.

03 Cook 15 minutes until potatoes are tender. Stir in corn until mix is hot and bubbly. Sprinkle with cheese.

