

Tim Farmer's Country Kitchen

CHILI

*1 pound ground venison
1 medium onion
2 quarts of tomatoes
32 ounces of beans
1 can of V8 juice
Dash of beer
Seasoning Mix to taste*

Seasoning Mix

*1 ½ tablespoon chili powder
2 ½ teaspoon cumin
½ teaspoon cayenne pepper
1 tablespoon season salt
1 teaspoon onion powder
1 teaspoon oregano
2 tablespoons sugar
Dash of cinnamon*



Cook onions in pan until soft. (If using ground beef instead, brown and drain meat first before adding onions.) Add venison and cook until browned. Add remaining ingredients, adding seasoning mix to taste. Bring to a boil and then simmer. Ready to serve, or can continue cooking on low.

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