

Hunter`s Chili or Hill Country Chili

*Judy krips - Houston, TX
Treasure Classics - National LP Gas Association - 1985*

Servings: 16

*12 tablespoons olive oil
4 large onions, minced
8 cloves garlic, minced
1 pound hot bulk sausage
1 pound chopped or
coarsely ground beef
2 pounds venison chili meat
12 cups water
5 cups (2-1/2 cans)
tomatoes
2 teaspoons celery seed
1 1/2 teaspoons (or more)
cayenne pepper
4 teaspoons cumin powder
4 bay leaves
8 tablespoons chili powder
1 teaspoon basil
4 teaspoons salt
4 cans (15-1/2 ounce ea)
kidney beans, drained
grated cheddar cheese (for
garnish) (optional)
finely chopped onion (for
garnish) (optional)*

Preparation Time: 1 hour

Cook Time: 5 hours

In a skillet, heat the oil. Add the onion and garlic. saute' until golden. Add the venison and beef and brown.

In another skillet, brown the sausage. Crumble and drain.

Transfer all of the meats, onions and sausage to a large twelve-quart pot. Add the water, tomatoes, celery seed, cayenne, cumin, bay leaves, chili powder, basil and salt.

Bring to a boil. Then simmer, uncovered, for three to five hours. Add the kidney beans during the last hour of cooking.

This chili will keep in the refrigerator for days. It is better on the second or third time that it is reheated and served.

Serve with crackers. Some people like to place grated cheddar cheese or chopped onion on their serving.

Per Serving (excluding unknown items): 280 Calories; 12g Fat (35.5% calories from fat); 12g Protein; 35g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 593mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 2 Fat.