

You will not believe how great you can cook wild game.

RECIPE 10

Beer n' Venison Chili



INGREDIENTS

1 1/2Lb	Venison Ground or Chopped
1 1/2	Onion
4Ribs	Celery
1	Green Pepper
1tsp	Thyme (Rubbed)
1tsp	Cumin
3Tbl	Chili Powder(S)
1tsp	Seasoned Salt
Shake	Black Pepper
1Tbl	Taco Seasonings
1Tbl	Dark Chili Powder
1Can	Diced Tomatoes
1/2Can	Tomato Paste
1Can	Black Beans
1Can	Chili Beans
1/2Can	Great Northern Beans
1Can	Tomato Sauce
1Can	Water
1/2Can	Beer
2Tbl	Beef Base

Find FREE recipes, rentals
and PPV downloads at
www.WildThingsShow.com

Try a recipe several times to adjust the spices to your perfect tastes. Don't let your hard earned game meat go to waste.

Being an author and big game hunting guide, I am a very successful hunter and I thought I was a good cook. After watching our professional chefs cook sensationally tasting wild game, I realized that I was an amateur. I didn't know that I needed to see how it was cooked for me to create mouth watering delicacies from my own wild game.

There are some recipes I cook four or five times a year. For those I only need the printed copies, but for the really great wild game feast, there is nothing better than Wild Things Show, cooking wild game DVD's.

Richard McNutt

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Chef Scott delivers a truly beefy tasting colorful recipe for your ground or diced venison. Chili is one of those versatile recipes with adjusting personalities. Everyone loves chili their own way. Watch this recipe FREE.

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P.S. Never heat game meat in a microwave.

Enjoy