



West TexasStyle Buffalo Chili

Savannah · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

8

Description

Many of my Texan friends doubted a Canadian could make decent chili They were wrong Keep water and cornbread handy for the uninitiated

Ingredients

- - 1 (8 ounce) package dry black beans - 1 (8 ounce) package dry kidney beans - 1 tablespoon chili powder - ½ teaspoon crushed red pepper flakes - salt and pepper to taste - 1 jalapeno pepper
- seeded and minced - 2 tablespoons vegetable oil - 1 large sweet onion
- chopped - 2 green bell peppers
- chopped - 2 zucchini
- diced - 3 (10 ounce) cans diced tomatoes with green chile peppers - 1 (10 ounce) can tomato sauce - ½ (16 ounce) jar hot chunky salsa - 2 tablespoons chili sauce - 2 pounds ground buffalo

Instructions

1. Soak beans in water overnight. Drain and rinse. In a large pot
2. combine beans with water to cover. Bring to a boil
3. reduce heat
4. and simmer 1 to 2 hours
5. until tender. Once the beans have absorbed most of the water
6. and are starting to soften
7. season with chile powder
8. red pepper flakes
9. jalapeno
10. salt and pepper. Reserve the seeds. Heat oil in a large heavy skillet over medium low heat. Saute the onion and bell peppers for 3 minutes. Stir in diced zucchini
11. diced tomatoes
12. tomato sauce and salsa. Season with jalapeno seeds and chili sauce
13. stir well
14. and leave on medium-low heat. Place ground buffalo meat in a large
15. deep skillet. Cook over medium high heat until evenly brown. Drain excess fat. Stir buffalo and vegetable mixture into beans. Continue to simmer for 1 hour.