



Drunk Deer Chili

Savannah · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

10

Description

When I cook I usually just throw stuff together and there it is I got so many requests for this drunk deer chili recipe I had to write it down to be able to share it with others

Ingredients

- - ¼ cup butter - 1 pound ground venison - 1 pound cubed beef stew meat - 1 pound cubed pork stew meat - 1 large onion
- chopped - 1 fresh jalapeno pepper
- seeded and minced - 3 tablespoons chili powder - ½ teaspoon cayenne pepper - 1 ½ teaspoons ground cumin - 2 (14 ounce) cans stewed tomatoes
- with juice - 1 (15 ounce) can tomato sauce - 6 cloves garlic
- minced - 4 cubes beef bouillon
- crumbled - ¼ cup Kentucky bourbon - 2 (12 fluid ounce) cans pilsner-style beer - 2 cups water

Instructions

1. Melt butter in a large pot over medium heat. Cook venison
2. beef
3. and pork in melted butter until completely browned. Add onion and jalapeño; cook until tender. Stir in chili powder
4. cayenne pepper
5. and cumin. Stir in the stewed tomatoes
6. tomato sauce
7. garlic
8. and beef bouillon. Pour bourbon
9. beer
10. and water into the mixture and stir. Bring chili to a boil. Cover pot and reduce heat to medium-low; simmer about 1 hour
11. stirring frequently.