

Colorado Buffalo Chili

Oscar · 28/09/2024

**Prep Time**

8 hrs 40 mins

Difficult

Medium

Servings

6

Description

This spicy chili recipe uses ground buffalo To step up the heat use different peppers and experiment with the seasonings This gets even better if you let it sit overnight The chili is so good youll need to find another way to use up your cheese and crackers

Ingredients

- - 1 pound ground buffalo - ½ teaspoon ground cumin - 1 pinch cayenne pepper
- or to taste - 1 (10 ounce) can diced tomatoes with green chiles - 1 (10.75 ounce) can tomato soup - 1 (14.5 ounce) can kidney beans
- drained - 1 (15 ounce) can chili beans
- drained - ½ medium onion
- chopped - ½ teaspoon minced garlic - 1 Anaheim chile pepper
- chopped - 1 poblano chile pepper
- chopped - 2 tablespoons chili powder - 1 teaspoon red pepper flakes - 1 ½ teaspoons ground cumin - ½ teaspoon cayenne pepper - salt and ground black pepper to taste

Instructions

1. Brown the buffalo in a skillet over medium heat; season with 1/2 teaspoon cumin and 1 pinch cayenne pepper
2. or to taste. Drain excess grease. Combine the buffalo
3. tomatoes with green chiles
4. tomato soup
5. kidney beans
6. chili beans
7. onion
8. garlic
9. Anaheim chile pepper
10. poblano chile pepper
11. chili powder
12. red pepper flakes
13. 1 1/2 teaspoons cumin
14. 1/2 teaspoon cayenne pepper
15. salt
16. and black pepper in a slow cooker. Cover and cook on Low overnight or 8 hours.