

ELK – BUFFALO CHILI

2 LB Cross ribs or chuck roast (diced)

1 cup dry black beans

1 cup dry white beans

1 cup dry kidney beans

(soak beans overnight in water)

2 yellow onion

1 head celery

2 poblano peppers (diced)

2 Anaheim peppers (diced)

1 butternut squash (diced)

1 grated carrot

1 tbsp. Garlic puree

2 tbsp. Chili powder

1 tbsp. Ground cumin

1 tsp. Curry powder

Pinch of salt and pepper

* cinnamon stick

2 L chicken stock

1 L veal stock

1 can tomato juice 247ml

(Add more stock if needed during cooking)

Sate Elk or Buffalo with dry spices and salt and pepper, add diced vegetables, sauté until tender, add drained dried beans and cinnamon stick, either cook on top of the stove or in the oven, stove – stir every half hour and cook for 3 hours, oven – cover and bake at 350 degrees for 3 hours, add at the very end chopped cilantro and chopped chilies

(Stocks – store bought Chicken broth and beef broth)

(If you have a beef bone use one and remove at the end of cooking)



Canadian Rocky
Mountain Ranch