



Thick Bison Burger Chili

Serves 1

Ingredients:

- 1 Tbsp. Bacon Fat
- 2.5 cups Onions , minced
- 2 Tbsp. Garlic , minced
- 1 lb. Ground Buffalo Burger Meat
- 2 tsp. Beef Base (Custom Culinary)
- 1.5 cups Tomatoes , chopped
- 1/4 cup Spicy V-8 Juice
- 1.5 tsp. Oregano , dried
- 1/4 cup Jalapenos , minced
- 1/4 cup Roasted Poblanos , chopped
- 3/4 cup Red Kidney Beans , drained
- 3/4 cup Pinto Beans , drained and rinsed
- 1/4 cup Cilantro

Directions:

1. Heat bacon fat in medium size stockpot over medium high heat.
2. Add onions and cook until translucent. Add garlic and continue cooking until onions just begin to turn color. Add jalapenos. Add beef base and stir to dissolve.
3. Add ground buffalo burger and reduce heat to medium.-medium low. Add in tomatoes and V-8 juice , and dried oregano.
4. Continue cooking until buffalo loses most of its pink.
5. Add remaining peppers and beans and cook until peppers are softened and meat is cooked , approx. 10-15 minutes.
6. Hold warm for service or cool completely until ready to use.