

Bison Chili

Submitted by Kelly Long

5 Pasilla Chilies	5 ml or 1 tsp Coriander, ground
2 Jalepeno Peppers, seeded	½ ml or 1/8 tsp Cinnamon, ground
350 ml or 1 ½ cups Beef Broth	2 medium Tomatoes, seeded, pureed
2 large Taco Shells, broken	700 ml or 3 cups Beef Broth
60 ml or 4 tbsp Canola Oil	1 tin Dark Beer
900 g or 2 lbs Ground Bison	5 ml or 1 tsp Salt
30 ml or 2 tbsp Canola Oil	1 ml or ¼ tsp Black Pepper, ground
700 ml or 3 cups Onion, finely chopped	1 Lime, juiced
5 Cloves Garlic, minced	15 ml or 1 tbsp Cilantro, chopped (optional)
30 ml or 2 tbsp Cumin, ground	

1. Toast the pasilla chilies and remove stem and seeds.
 2. Place peppers and 1 ½ cups beef broth in small sauce pan and simmer for 10 minutes. Cool.
 3. Add broken taco shells and puree in food processor. Reserve.
 4. Heat oil in large sauté pan until smoking and add bison. You may have to do this in two stages. Brown the meat over medium high heat and reserve.
 5. Add the 2 tbsp of oil and the onions. Fry the onions until light brown. Add garlic and fry 1 minute more.
 6. Add the cumin, coriander, cinnamon and fry for 1 minute.
 7. Add the tomatoes and pureed peppers. Fry until mixture begins to dry and is starting to brown. Stir often. Do not scorch.
 8. Return the bison to the pot along with 3 cups beef broth and the beer. Add salt and pepper and bring to a simmer.
 9. Simmer for 45 minutes to 1 hour or until thick.
 10. To serve, add the lime juice (and cilantro, if desired)
- Yield – 8 servings