
Three Bean Buffalo Chili

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

2 pounds Lake View buffalo, ground
2 tablespoons olive oil
1 1/2 cups onion, diced
2 cloves garlic, minced
1 jalapeno chile peppers, diced
2 green pepper, diced
1/4 cup Mexene chili powder
4 tablespoons salt
2 tablespoons Valrhona cocoa powder
2 tablespoons Morton & Bassett ground cumin
2 28 ounce cans Dei Fratelli stewed tomatoes
1 46 ounce can Dei Fratelli tomato juice
1 1/2 cups garbonzo beans, presoak for 12 hours
1 1/2 cups kidney beans, presoak for 12 hours
1 1/2 cups black beans, presoak for 12 hours
1 tablespoon sugar

In a heavy pot, brown the buffalo in olive oil. Add onions, garlic, jalapeno peppers, green peppers, chili powder and salt. Continue to cook until onions are translucent. Add all of the remaining ingredients. Simmer for 90 minutes. Check beans for tenderness and adjust seasoning if needed.

Serving Ideas: Serve in a bread bowl with a chilled mug of Bell's Kalamazoo Stout.

Wild Game Entrees