
Buffalo Chili

Sendik's Fine Foods

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

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 2 hours

3 pounds buffalo chuck, 1/2" cubes

salt, to taste

1 Tablespoon olive oil

1 cup chili powder

7 jalapeno peppers, seeded and minced

2 onions, minced

10 cloves garlic, minced

1 28 ounce plum tomato, diced

6 cups water

salt and pepper, to taste

In a heavy pot heat oil, brown seasoned meat. Add chili powder, jalapeno peppers, minced onions and garlic. Add tomatoes and water. Simmer about 1 1/2 hours.

Wild Game Entrees