



Venison Chilli

Recipe by Maxine Clark

Maxine

Venison

This is a pretty authentic Mexican chilli loved by all. It's not too hot and isn't laden with beans, but it is enriched with a little dark chocolate – an Aztec secret. The knack lies in the cooking of the onion and spice paste. This is even better made the day before and freezes very well.

You will need:-

500g (1lb) stewing venison, cubed
 3 tbsps vegetable oil
 1 medium onion, roughly chopped
 4 garlic cloves, roughly chopped
 1 red pepper, seeded & roughly chopped
 2 tps mild chilli seasoning
 1 tsp paprika
 1 tsp ground cumin
 1 tsp ground coriander
 1/2 tsp ground cinnamon
 1 tsp dried oregano
 300ml (1/2 pint) lager
 two 400g (14oz) cans chopped tomatoes
 25g (1oz) dark chocolate, chopped
 400g (14oz) can black-eyed beans, drained & rinsed
 salt & freshly ground black pepper

- Heat the oil in a large saucepan and brown the venison in batches. Remove to a plate. Put the next 9 ingredients in a blender or food processor with the lager and blend until smooth. Pour into the saucepan and cook over a high heat for 5 minutes, stirring continuously until it starts to REALLY thicken and caramelize.

- Stir in the chopped tomatoes, venison and its juices, and 150ml (1/4 pint) water. Season, bring to the boil, then simmer gently, stirring occasionally, for about 45 minutes until the venison is tender and the sauce reduced.

- Stir in the chocolate and beans and heat through. Serve with rice, tortillas, and chopped avocado and soured cream.

Note: Mild chilli seasoning or powder is a mixture of chilli, cumin, coriander etc. and is a great all-purpose chilli powder for those who like spice but not too much heat.

Serves 4

