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Bison Chili

Ingredients:

- 2 lb ground bison
- 1 lb ground pork
- 1 onion, chopped
- 3 garlic cloves, minced
- 2 bell peppers, chopped
- 1-2 jalapeno peppers, minced (optional)
- 4 cups chicken broth (can substitute with mushroom, vegetable, pork, or beef)
- 2 -15 oz cans of kidney beans, drained and rinsed
- 1 - 24 oz jar of tomato sauce
- 2 tbsp lard or fat of choice
- 4 - 5 tbsp chili powder
- 1 - 2 tbsp dried oregano
- 2 - 3 tbsp cumin
- ½ teas dried thyme
- ½ teas cayenne pepper (optional)
- 3 bay leaves
- ½ teas cinnamon
- sea salt and pepper to taste

PREPARATION:

1. Heat fat of choice in a large pot over medium and sauté onions and garlic until soft.
2. Brown ground bison and ground pork.
3. Add spices (add more as needed to taste), tomato sauce, beans, chicken broth and peppers. Stir to combine. If needed, add filtered water until desired consistency of chili.
4. Simmer for a minimum of 2 hours.