



Bowood Farms Bison Chili

Ingredients

2 lbs. Diced Bison cubes (about ½ in size)
1 Lg. Onion, diced
1 Poblano pepper, fresh or dried
5 Garlic cloves, peeled and sliced
1 can Rotel Tomatoes
1 cup Paste from rehydrated Ancho, Quajillo and Pasilla peppers. Soak 3 of each in water to soften.
1 cup Strong Coffee
1/4cup Brown sugar
1/4cup Red vinegar
4 sprigs Fresh Thyme or 1/2 tsp of dried
2 Bay leaves
1 tbsp Cumin
2 tbsp Olive oil
2 cups Beef Broth
2 cups Hot water
Salt and Pepper to taste

Directions

Place dry peppers in hot water to soften. Puree peppers in blender with tomatoes and one cup of the water used to soak the peppers. Blend until smooth, set aside.

Bring to a boil in a saucepan the coffee, brown sugar and vinegar, set aside.

Salt and pepper the meat. In a deep heavy skillet or a Dutch oven, brown the Bison in hot oil. Brown all sides, add onions and peppers.

Stir until soft; add cumin, thyme, bay leaves, pepper paste and coffee mix.

Stir well, reduce heat to simmer. Add enough beef broth to cover by one inch.

Simmer on low heat until the bison is fork tender and the liquid has reduced to rich gravy.

Serve with favorite Southwestern sides. Great for hearty tacos or burritos.