

## bison chili

5 lbs. ground Durham Ranch bison  
 2 tbs. vegetable oil  
 1 large yellow onion diced small  
 1/2 cup garlic chopped  
 1 cup tomato paste  
 1 quart canned diced tomatoes  
 1 quart beef stock  
 1 tbsp. garlic powder  
 1 tbsp. onion powder  
 1 tsp. chili powder  
 1 tbsp. dry oregano  
 1/2 tbsp. paprika  
 1 tsp. cayenne powder  
 1 tbsp. ground cumin  
 1 bunch fresh cilantro chopped



2 cans kidney beans - drained and rinsed  
 in cold water  
 Kosher salt - to taste  
 Ground black pepper - to taste

Brown bison in a large pot with vegetable oil breaking up bison as it cooks (about 10 minutes). Add onion and garlic and cook until soft. Add tomato paste and incorporate into bison. Add diced tomatoes and beef stock and bring to a simmer. Add all dry seasonings and simmer (about 30 mins). Add kidney beans and cilantro and simmer (about 10-15 mins). Season with salt and black pepper to taste.

Recipe provided by:

**C A M P O**

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