



Hazel's Chili

Saute:

- 1/2 cup butter
 - 1 tbs. oil
 - 2 large bell peppers (diced)
 - 2 large onions (diced)
 - 2 crushed garlic cloves
 - 1 stick celery (diced - optional)
- Set aside.

Add:

- 1/3 cup chili powder
 - 1 tsp salt
 - 2 tsp pepper
 - 2 tbs cumin seed (ground)
 - 2 cans undrained pinto beans
 - 5 c. tomatoes
 - 2 tablespoons dry parsley
- Add sauted pepper and onion mixture and simmer on low heat 30 minutes or longer.

In large dutch oven or stock pot
brown: 2 1/2 lb ground venison
1 lb ground pork

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CARDSTOCK AND CUT OUT.



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