



## MUSHROOM BISON CHILI (SERVES 4-6)

### IN A PAN, ADD:

- 1 tea. bacon fat or butter (add a little more if using bison meat)
- 1 onion, chopped
- 1 lb. sliced or quartered mushrooms (your choice on type)

### SAUTE OVER MEDIUM-HIGH HEAT, THEN ADD:

- 1 lb. ground bison or cubed steak (sirloin or rib meat)
- 1 tbsp. chili powder
- 1 tea. ground cumin
- 1/2 tea. cayenne pepper
- 1 tea. kosher salt
- fresh ground pepper

### SAUTE SOME MORE, THEN ADD:

- 9 - 12 garlic cloves (thin sliced)

### SAUTE UNTIL GARLIC IS COOKED BUT NOT BROWN (BITTER), THEN ADD:

- 2 cans (15 oz) diced tomatoes (i like the kind with green chilis included)
- 3 bay leaves
- 1/2 cup of ketchup
- 1/4 cup of honey
- squeeze of sriracha

### COVER, THEN SIMMER FOR 1 HOUR, STIRRING EVERY 15 MINUTES.

### TASTE, THEN SEASON WITH SALT & PEPPER AS NEEDED. IF TOO SPICY, ADD A LITTLE HONEY TO BALANCE.

*recipe courtesy of: [www.happyladyeats.com](http://www.happyladyeats.com)*