

# ROCKY MOUNTAIN BISON CHILI



## INGREDIENTS

- 1 pound ground buffalo
- 1 pound diced buffalo stew meat
- 1/2 teaspoon ground cumin
- 1 pinch cayenne pepper, or to taste
- 1/2 cup smoked paprika
- 3 large diced tomatoes
- 1 cup tomato paste
- 1 cup cooked kidney beans
- 2 medium onion, chopped
- 1 tablespoon minced garlic
- 1 Anaheim Chile pepper, roasted and chopped
- 1 Poblano Chile pepper, roasted and chopped
- 1 cup roasted corn
- 1 tablespoons chili powder
- 1 teaspoon red pepper flakes
- 1 1/2 teaspoons of ground cumin
- 1/2 teaspoon cayenne pepper
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- salt and ground black pepper to taste

## DIRECTIONS

- Brown the buffalo meats with onion, garlic and tomato paste in a skillet over medium heat.
  - Season buffalo meat with 1/2 teaspoon cumin, 1/2 cup smoked paprika and 1 pinch cayenne pepper, or to taste. Drain excess grease.
  - Transfer meat to a heavy bottom skillet and add in tomatoes with green chiles, kidney beans, Anaheim Chile pepper, Poblano Chile pepper, corn, chili powder, red pepper flakes, 1 and 1/2 teaspoons cumin, 1/2 teaspoon cayenne pepper, salt, and black pepper.
  - Cook on low heat for 4 hours.
  - Stir frequently to avoid over cooking.
  - Serve in a bowl topped with sour cream and cheese
- Enjoy!