



### **Ground elk chili**

This is an excellent option for using ground elk, as the slow cooking process tenderizes the lean meat and creates a rich and flavorful meal.

#### **Ingredients:**

- 1.5 lbs ground elk
- 2 yellow onions, chopped
- 1 c green pepper, chopped
- 2 c tomato sauce
- 2 c tomatoes, diced
- 2 c kidney beans, drained
- 1/2 c diced green chilies
- Chili powder, cumin, and other seasonings to taste

#### **Instructions:**

1. Brown the ground elk with the chopped onion and green pepper in a large skillet.
2. Drain any excess grease.
3. Stir in the tomato sauce, diced tomatoes, kidney beans, and green chilies.
4. Season with chili powder, cumin, and other spices.
5. Simmer for at least one hour. Serve with your favorite corn bread or biscuit.