



Cowboy Deer Chili

1 ½ lbs ground venison
1 yellow onion diced
1 green pepper diced
1 Tbsp fresh chopped garlic
1 can condensed tomato soup
1 can condensed beef broth
1 cup water
2 Tbsp chili powder
1 Tbsp cumin
1 tsp cayenne pepper
3 potatoes diced
1 can whole kernel corn

In a large skillet brown the venison with onions, peppers & garlic. Add in the tomato soup, beef broth & water along with the seasonings & potatoes. Bring to a boil then reduce heat & simmer 15-20 minutes until the potatoes are tender. Stir in the corn & simmer for a few more minutes.

Black Bear Lodge & Saloon

14819 Edgewood Drive

Baxter, MN 56425

218-828-8400

www.blackbearlodgemn.com