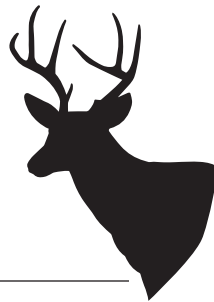




MAPLE VENISON CHILI



Recipe by Andrea Warren

INGREDIENTS

- 1 pound ground venison
- 1 pound thick cut bacon
- 15oz tomato sauce
- 12oz tomato paste
- 15oz sweet corn
- 15oz white cannellini kidney beans
- 1 cup vermont maple syrup

DIRECTIONS

1. Cut bacon into small pieces.
2. Brown venison in skillet over medium-high heat.
(optional: drain excess oils)
3. Cook bacon in skillet over medium-high heat.
Drain excess oils.
4. Combine all ingredients into a Crockpot (or any slow cooker) & stir together.
5. Cook on low for 8 hours.
6. Stir, serve* & enjoy!

*Optional: top with sour cream & shredded cheddar for more delicious flavoring!