

CAJUN PRAIRIE SIGNATURE FOODS
Signature Recipe Release Fall 2021

Venison Chili Con Queso w/tortilla chips
Serves 10

Ingredients:

1 pound	venison, ground
1 tbsp	Cajun Prairie Chargrille seasoning
1 tsp	cumin
1/3 cup	onions, diced
1/4 cup	olive oil (use 1 tbsp at a time, as needed, to brown venison)
1 cup	water
1 cup	Pico de Gallo, fresh, medium or Chunky Salsa, medium
1 cup	Four Blend Shredded Cheese
1/2 cup	sour cream
1 bag	Blue Corn Tortilla Chips

Directions:

Assure all ingredients are in stock. Prepare venison with seasoning, mix well and dice onions. Using a saucepan, on medium heat, add 1 tbsp olive oil, reserving the remainder to add as needed during browning. Add prepared venison, cook until light brown; separating it as it cooks and adding moisture with olive oil as needed. Add onions, mix well and continue browning together. When a medium brown, lower heat and add 1 cup of water, stirring often to tenderize; this could take up to 30 minutes depending on the venison. Keep moist, adding a splash of water as needed. Stir in Pico or salsa and mix well. At this stage you can continue to complete preparation or let cool and refrigerate or freeze for later use. To complete, assure mixture is hot then stir in the shredded cheese to melt and blend then remove from heat and stir in sour cream. Taste for preferred heat and add more CP Chargrille if desired.

Serve hot with tortilla chips.

Enjoy Cooking with Spirit, Garrett and Myrna Miller

Cajun Prairie *Signature* Foods
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