

VENISON CHILLI

Venison goes so well with the flavours of a classic chilli con carne and this delicious recipe from [House and Garden Magazine](#) just proves it.

Serves 6

METHOD

- Place the flour in a large freezer bag and season well with salt and freshly ground black pepper. Add the diced venison and toss the meat around in the bag to coat the pieces with flour.
- Heat the oven to 170°C/fan oven 150°C/mark 3. Heat 2 tablespoons of the oil in a large flameproof casserole and brown the meat in batches for 2-3 minutes. Set the meat aside in a bowl. Heat the remaining oil and add the onions, celery, garlic and chilli. Soften over a low heat for 5 minutes, stirring frequently. Return the meat to the casserole dish and stir in the cumin, coriander, chilli flakes and powder, and cinnamon. Cook for 1 minute, then stir in the chopped tomatoes, tomato purée and stock. Bring to the boil, stirring. Cover with a lid or aluminium foil and transfer to the oven.
- Cook for 1 hour, then stir in the kidney beans and continue to cook for a further 30 minutes or until the meat is tender. Just before serving, stir in the chopped coriander.

To drink: The guacamole and sour-cream soften the chilli, but this still needs a fairly full, spicy and not too refined red

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INGREDIENTS

3 tablespoons plain flour
1.1kg diced shoulder of venison (Either 3 x bags of our diced venison or a 1kg boned rolled shoulder joint)
3 tablespoons rapeseed oil
2 onions, roughly chopped
2 sticks celery, finely chopped
4 garlic cloves, crushed
1 red chilli, de-seeded and finely chopped
1 teaspoon ground cumin
1 teaspoon ground coriander
¾ teaspoon chipotle chilli flakes
½ teaspoon hot chilli powder
¼ teaspoon ground cinnamon
400g tin chopped tomatoes
1 tablespoon tomato purée
500ml beef stock
400g tin kidney beans, drained and washed
3 tablespoons finely chopped coriander leaves

