

Drunk Deer Chili

Yield: 10 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/drunk-russian-recipe>

Ingredients:

- 1/4 cup butter
- 1 pound venison ground
- 1 pound beef stew meat cubed
- 1 pound pork stew meat cubed
- 1 onion large, chopped
- 1 jalapeno pepper fresh, seeded and minced
- 3 tablespoons chili powder
- 1/2 teaspoon cayenne pepper
- 1 1/2 teaspoons ground cumin
- 28 ounces tomatoes with juice stewed
- 15 ounces tomato sauce
- 6 cloves garlic minced
- 4 cubes beef bouillon crumbled
- 1/4 cup bourbon Kentucky
- 24 fluid ounces pilsner style beer
- 2 cups water

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 55 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 20 grams
7. SaturatedFat: 7 grams
8. Sodium: 380 milligrams
9. Sugar: 6 grams

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