

Deer Meat Chili

By: David Johnson

Deer Meat 2 lbs.

½ Onion Chopped

½ Bell Pepper Chopped

Pinto Beans	15oz can (drain & rinse)
Red Beans	15oz can (drain & rinse)
Petite Diced Tomatoes	15 oz can
Ketchup	½ cup
Tomato Sauce	8 oz can
Chili Powder	4 tablespoons
Cumin	2 teaspoons
Smoked Paprika	2 teaspoons
Oregano	½ tablespoon
Black Pepper	½ tablespoon
Sugar	1 tablespoon
Salt	½ teaspoon
Garlic Powder	¼ teaspoon
Cayenne	¼ teaspoon



Brown deer meat, onion, and bell pepper.

Add all remaining ingredients.

Add Beef Broth if additional liquid is needed.

Ketchup makes it sweeter and not so spicy.

Slow cook for 6-8 hours.

Ninja Pressure Cooker: Function [Slow Cook]; Temp [Lo]