



My Deer, Sweet Chili

By: Retci's mom, January 2011

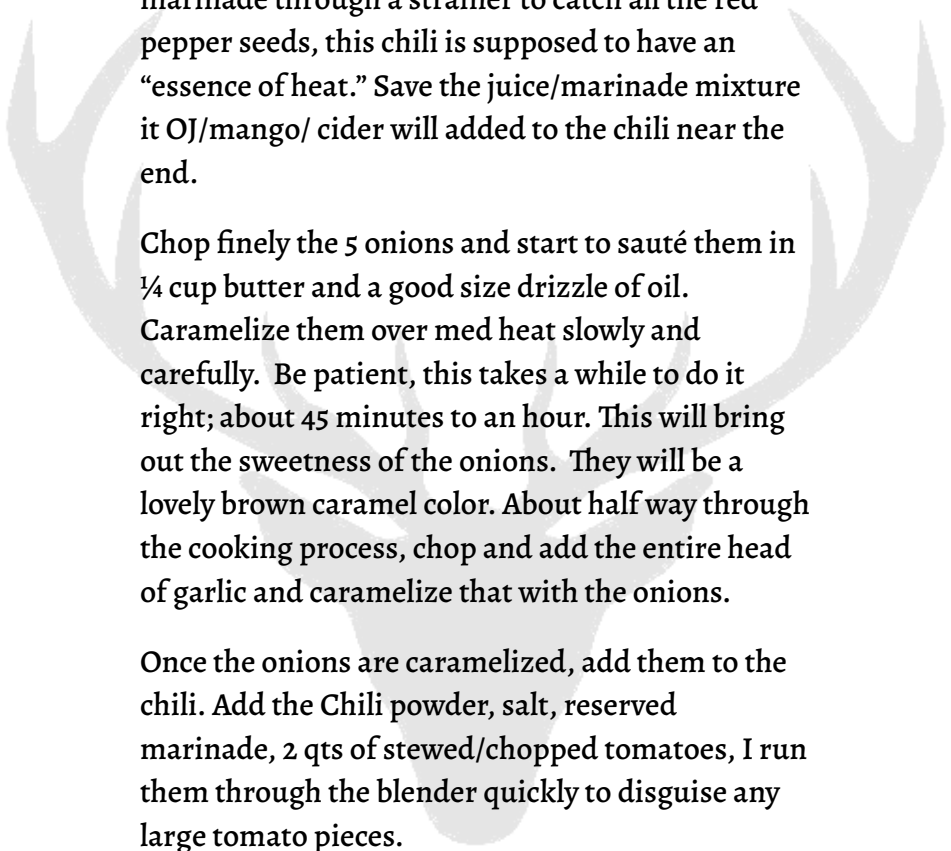
- 8 cups pinto beans
- 3 lbs deer roast, or stew meat, (can also substitute beef)
- 1 cup cider vinegar,
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp red pepper flakes, no more.
- 2 qts Mango/Orange juice combo or 1 qt of each.
- 1 T. Chili powder,
- 1 T. salt
- 2 qts herbed crushed tomatoes
- 5 medium onions finely chopped
- 1 head of garlic, 10-12 cloves
- 15 dried Guajillo chilis, (about 2 on the heat scale) <You can also use any green chilis in a can as needed- Retci>

Pick through and clean the pinto beans and rinse twice. Put them in an 18 quart stock pot and cover with water. Bring them to a boil and then turn down and simmer for 3-4 hours until tender.

Cut up the deer roast into stew size pieces and place in a plastic container large enough to cover meat with juice and seal. Sprinkle garlic powder and onion powder over the meat and pour the vinegar over. Marinate in the fridge for one hour, then add the orange juice and mango juice to the mixture and let it marinate until you are ready to roast it.

Remove stems and seeds of the Guajillo peppers and soak in boiling water 45 minutes Carefully lift the soaking peppers from the water, do not dump them into a strainer, some sand or grit may have settled to the bottom of the bowl, just lift them out carefully, then discard the water. Finely chop them, or blend in a blender with some of the orange juice liquid and add to chili pot. You may want to strain the skin pieces out as well.

Meanwhile, remove deer meat from marinade and squeeze out excess drippings, arrange on a cookie



sheet or roasting pan, sprinkle with a pinch of salt and roast 8-10 minutes under a high broiler until lightly browned. Add to chili pot. This may take you two batches, don't crowd the meat. Pour off the marinade through a strainer to catch all the red pepper seeds, this chili is supposed to have an "essence of heat." Save the juice/marinade mixture it OJ/mango/ cider will added to the chili near the end.

Chop finely the 5 onions and start to sauté them in ¼ cup butter and a good size drizzle of oil. Caramelize them over med heat slowly and carefully. Be patient, this takes a while to do it right; about 45 minutes to an hour. This will bring out the sweetness of the onions. They will be a lovely brown caramel color. About half way through the cooking process, chop and add the entire head of garlic and caramelize that with the onions.

Once the onions are caramelized, add them to the chili. Add the Chili powder, salt, reserved marinade, 2 qts of stewed/chopped tomatoes, I run them through the blender quickly to disguise any large tomato pieces.

Simmer about 4-5 hours. Adjust seasonings.

Serve with cornbread, chips, cheddar cheese, sour cream, etc.