



# Buffalo Chili

(recipe developed by Buffalo Soldiers for  
Localvore Iron Chef Cook Off)



## Ingredients

2 lbs Ground Bison

½ cup Onion (diced)

½ stalk Celery (diced)

½ Red pepper (diced)

½ Green pepper (diced)

3 – 4 Garlic Cloves (minced)

1 Red chili pepper dried (seeded/minced)

5-6 Red chili pepper dried (to garnish plates)

Pinch Cayenne Pepper

1 tsp Chili Powder

1 tsp Garlic Powder

1 tsp Onion Powder

1 ½ tsp Parsley (frozen)

½ bunch Parsley (fresh)

½ cup Kidney beans

½ cup Black beans

500 ml Diced tomatoes (strained)

640 ml Tomato Sauce

¼ cup Brown Sugar

Salt & Pepper to taste

3 cups Bothwell Jalapeno Cheese (grated for garnish)

## Buffalo Chili - Directions

- **Brown bison meat on medium heat**
- **Add seasonings: cayenne pepper, chili powder, garlic powder, salt and pepper, parsley**
- **Once meats browned add onion, celery, red pepper, green pepper, garlic, red chili pepper sweat for 5-10 mins**
- **Add kidney beans, black beans, diced tomatoes, tomato sauce and brown sugar**
- **Stir when it starts to bubble**
- **Have on low heat**
- **Simmer until ready to serve**