

Hearty Hunter Chili **(Serves 8)**

2 pounds ground venison
2 Tablespoons cooking oil
1 large onion, diced (approx. 1 cup)
1/2 green pepper, diced
4 stalks of celery, diced (approx.
1 1/2 cups)
1 large can (46 ounce) tomato juice
1 (28 ounce) can tomato pieces
2 (14-15 ounce) cans kidney beans,
drained
2-3 Tablespoons chili powder
1 teaspoon garlic powder
1 teaspoon celery salt
1 teaspoon Italian seasoning
1 teaspoon pepper

1. Brown ground venison, onion, green pepper, and celery and drain well.
2. Add remaining ingredients. Simmer for 1 hour.
3. This freezes well and is very good reheated.

Per servings: Calories 348, Fat 7.8 grams;
Carbohydrates 31 grams.