

VENISON CHILI

Split the birds in half lengthwise, soak in salted water for ½ hour. Marinate duck in marinate sauce overnight

Marinate sauce:

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| 3 lbs. of venison | 3 cans kidney beans |
| 2 lbs. sausage | Chili pepper |
| 2 med. Onions, chopped | Salt & pepper |
| 3 1-qt. can of whole tomatoes | 1-2 teas.chili peppers (flavor as to your hot preference) |

Grind in meat grinder (or chopped) venison and sausage together. Fry with the chopped onions till done. Drain fat. Add tomatoes, beans and chili pepper. Add salt & pepper to your liking. Simmer 1 to 2 hours, per your preference.