

BISON CHILI



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2 lbs. ground bison loin
 1/2 cup Bourbon Barrel Aged
 Worcestershire Sauce
 1 sweet onion, finely diced
 1 bay leaf
 3 1/2 Tbsp. Bourbon Smoked Paprika
 1 Tbsp. Bourbon Smoked Pepper
 1/2 Tbsp. Bourbon Smoked Salt
 2/3 tsp. cumin seeds
 1/2 tsp. crushed chilies
 1/4 tsp. cinnamon
 1/4 tsp. clove
 1/4 tsp. white pepper
 1/4 tsp. turmeric
 16 oz. tomato sauce

Brown meat in a heavy stock pot. Add
 Worcestershire. Stir in onions and spices. Add
 tomatoes. Cook on med-low for 20-30 minutes.



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