

[ B CELLARS  
ENTRÉE ]

# *Bison Chili*

by Cameron Jensen, Sous Chef | B Cellars Vineyards and Winery



## *Ingredients*

### **BISON CHILI**

2 1/2 lbs ground bison  
2 cups kidney beans  
4 cups onions, small dice  
1 1/2 cup red bell pepper, diced  
2 cups can tomatoes, small dice  
chili seasoning  
2 Tbsp canola oil  
2 Tbsp salt  
1 cup water

### **CHILI SEASONING**

1/2 tsp coriander, ground  
1 1/2 tsp cumin, ground  
pinch of garlic powder  
1/2 tsp onion powder  
3/4 tsp oregano  
1/2 tsp black pepper  
1 Tbsp chili powder  
pinch pf cayenne  
1/2 tsp paprika

### **ADDITIONAL INGREDIENTS**

Green onion, chopped, for garnish  
Tortilla strips  
Cheddar cheese

## *Pairing Insights*



Sous Chef Cameron is the king of chili here at B Cellars. He loves this recipe with both the Diamond Mountain District Cabernet Sauvignon and the Howell Mountain Cabernet Sauvignon. Both of these high elevation AVA Cabernets have great balance when it comes to acidity and tannin structure. The chili helps to accentuate both of these fantastic qualities and brings out more of the earth and herbaceousness in these wines.



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## *Instructions*



### **CHILI SEASONING**

Mix all ingredients together

### **BISON CHILI**

Soak kidney beans over night

Cook beans until tender, cool in liquid, then drain

Heat 1 Tbsp canola oil in a sauté pan over medium-high heat

Add ground bison and brown

In a large pot, or Dutch oven heat 1 Tbsp canola oil

Add onions, bell pepper, salt, and chili seasoning

Sweat until fragrant

Add tomatoes, beans, and water

Bring to a boil, reduce heat and simmer

Once liquid is half way reduced, add venison and continue to simmer

Reduce until liquid is almost gone

### **ASSEMBLY**

Ladle into a deep bowl

Top with green onions, tortilla strips, and cheddar cheese

Enjoy with one of our mountain AVA Cabernet Sauvignon

