

The end result



V E N I S O N C H I L L I

Ingredients (serves 4):

- 3 of each dried chipotle and guajillo chillies
- 1 tbsp olive oil
- 750g venison shoulder, cut into pieces
- 2 onions, finely chopped
- 1 red & 1 green pepper, chopped
- 6 cloves garlic, finely chopped
- 1 cinnamon stick
- 1 tbsp ground cumin
- 1 tbsp tomato purée
- 400g tin chopped tomatoes
- 2 x 400g tins kidney beans
- 50g dark chocolate, finely grated
- basmati rice, soured cream, lime wedges & coriander to serve



Instructions:

1. Put the dried chillies into a small bowl & pour over enough boiled water to cover. Soak for 15 mins, then drain well, cut open each chilli & discard the stems & seeds.
2. Heat the olive oil in a large casserole over a medium heat & season the venison well. Fry, in batches, for 5-6 mins or until browned, then scoop out onto a plate.
3. Turn down the heat & tip in 3/4 of the onions and peppers with a pinch of salt, & cook gently for 10 mins until softened. Add the garlic & cook for 1 min, then add the chillies, cinnamon, cumin & tomato purée, & cook for another min.
4. Return the venison to the pan & tip in the tomatoes & a full tin of water. Season well, bring to the boil then reduce to simmer, put on a lid & cook gently for 2 hours.
5. Remove the lid, add the beans and cook gently for another hour until thickened & the venison is very tender. Stir in the chocolate, then season.
6. Spoon into bowls & serve with rice, soured cream, lime wedges, coriander leaves & the remaining chopped onions.

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