

Mountain Chili		Serves: 4 Prep. Time: 1 Hour	
2	lbs. venison steak, cubed	3	T. hot pepper, relish to taste
¼	Lb. margarine	¼	Tsp. salt
¼	Lb. vegetable oil	½	Tsp. Pepper
3	Tomatoes, chopped	1	Tsp. ground mustard
3	Green Peppers, Chopped	2	Dashes Worcestershire Sause
1	Large Onion, Chopped	1	Tsp. Celery Salt
2	Dashes Tabasco Sauce	1	12-oz can tomato soup
2	Tsp. chili powder	1	12-oz can kidney beans
1	Tsp. cumin	2	12-oz cans of water
<p>Melt margarine in oil. Sauté tomatoes, green peppers and onion until cooked (but crunchy); then sauté meat until medium. Combine all ingredients. Simmer 30 minutes, stirring constantly.</p> <p>Roger Plouff Cape Neddick, Maine</p>			

Texas Venison Chili		Serves: 4-6 Prep. Time: 40 Minutes	
2	Lbs. ground venison	1	Oz. paprika
1	8-oz can tomato soup	½	Oz. onion and garlic
2	Oz. Chili Pepper	½	Oz. Red Pepper
1	Oz. Oregano	1	Oz. Masa Flour
<p>Sear venison in large skillet or saucepan. Add tomato sauce and 2 cans water. Stir in all ingredients (except red pepper and masa flour). Then, add red pepper (half of amount will provide medium-hot chili). Cover skillet and simmer for 30 minutes. Stir. Stir masa flour into 1/4 cup warm water. Add to chili; cook for 15-20 minutes.</p> <p>Richard Ber Austin, TX</p>			

Wild Game Chili		Serves: 6 Prep. Time: 6-8 Hours	
1	Lbs. ground venison	2	Tsp. Chili Powder
2	15-oz. cans kidney beans	1	Tsp. Salt
1	14 1/2-oz. can whole tomatoes cut up	½	Tsp. Ground Cumin
½	Cup Onion, Chopped	½	Cup Picante Sauce
¼	Cup Green Peppers, Chopped	1	Cup Water
1	Garlic Clove, Crushed		
<p>Brown venison in skillet and put in large Crockpot or Dutch oven. Add remaining ingredients and turn on low heat for approximately 6-8 hours.</p> <p>Kevin Yadon Belgrade, Montana</p>			

Venison Chili		Serves: 6 Prep. Time: 3 Hours	
2	Lbs. ground venison	1	28-oz can tomato sauce
	Butter	2	Tsp. Chili Powder
1	Tsp. Garlic, Minced		Pepper to Taste
1	28-oz can tomatoes, cubed (use juice, too)	1	Large jar picante sauce
1	15-oz. can Chili Beans	1	Can mushroom bits and pieces
<p>Brown venison in butter. Add onion and garlic and cook for 10 minutes. Add remaining ingredients and simmer for 2-3 hours</p> <p>Tim Bacon Port Dodge, Iowa</p>			

Deer Camp Bean Chili		Serves: 8-10 Prep. Time: 1 Hour, 30 Minutes	
2	lbs. ground venison		Salt and Pepper to taste
1	Cup Onion, Chopped	2	Tsp. Chili Powder
1	16-oz can tomatoes	2	15-oz. cans tomato sauce
2	15-oz. cans kidney beans	1	Cup Beef bouillon (if needed)
1	16-oz. can Pork & Beans		
<p>Brown venison with onion and drain grease. Add remaining ingredients and simmer on low heat for 1 hour. (Water or beef bouillon can be added if chili is too thick) Stir occasionally. Serve with crackers.</p> <p>Marty Niles Frederic, Wisconsin</p>			

Chili		Serves: 4 Prep. Time: 30 Minutes	
1	Pack ground venison, or venison sausage	3	16-oz. cans brown baked beans
3	Medium Onions, Chopped	5	Dashes of garlic powder
1	Pack Hotdogs, sliced into ½ inch pieces	9	Dashes Red Pepper
4	Tsp. Margarine, Butter or Olive Oil	1	16*oz. can "Sloppy Joe" Sauce (optional)
<p>In electric frying pan, thoroughly brown venison, onions and sliced hotdogs in margarine at 300 degrees. Add beans and spices. (Add sloppy joe sauce at this time if desired.) Simmer at 200 degrees for a few minutes, or until beans are warm. (This dish is even better reheated.)</p> <p>Jim Skalko Edinboro, Pennsylvania</p>			

Easy Venison Chili		Serves: 4-6 Prep. Time: 40 Minutes	
1	Lb. ground venison	1	8-oz. can tomato sauce
1	Pack Chili Seasoning	6	Swiss Cheese Slices
½	Cup Water	1	16-oz. Can of Kidney Beans
<p>Brown ground venison until crumbly. Remove from heat. Add seasoning mix, water, kidney beans and tomato sauce. Mix thoroughly. Bring to a boil while stirring. Reduce heat and simmer for 10-15 minutes (uncovered), stirring occasionally. Ladle chili into microwave bowl. Put slice of Swiss cheese over top and sprinkle with bacon bits. Put in microwave on high for 20 seconds or until cheese melts. (For a spicier taste, add dash of Tabasco sauce.)</p> <p>Samuel Mears Onancock, Virginia</p>			

Cubed Venison Chili		Serves: 8 Prep. Time: 1 Hour	
2	lbs. venison, cut into ¼-in. cubes	2	Tsp. Chili Powder
1/3	Cup Dried Onions	3	Tsp. Flour
1/4	Tsp. Garlic, Minced	1	Tsp. Salt
2	Tsp. Ground Cumin		Pepper to Taste
2 ½	Cups Tomato Juice		
<p>Sauté venison with onions and garlic in Dutch oven for about 15 minutes, stirring occasionally. Add cumin, chili powder, flour, salt and pepper; stir. Then, add tomato juice. Cover and cook for another 15 minutes. Uncover and cook for 15 minutes more. Serve hot over preheated chili beans.</p> <p>Junior Parson Salem, Oregon</p>			

Adirondack Meatloaf		Serves: 4-6 Prep. Time: 1 Hour, 20 minutes	
1	lbs. ground venison		Bread Cumbs
½	Lb. Ground Beef	3	Tsp. Oil
½	Lb. Ground Veal		Celery and Carrots, Sliced
1	Egg	1	Medium can Tomato Sauce
1	Tsp. Parsley		
1	Tsp. Salt	¼	Tsp. Pepper
<p>Combine venison, beef, veal, egg, parsley, salt and pepper and mix well. Add bread crumb until mixture holds loaf form. Heat oil in Dutch oven. Brown meat on all sides. Place celery and carrots around meat. Add tomato sauce. Cover and simmer for approximately 1 hour until vegetables are done. Serve with mashed potatoes.</p> <p>John Gobiasky Lake Huntington, New York</p>			

Whitetail Meatloaf		Serves: several Prep. Time: 2 hours, 30 minutes	
1 ½	lbs. ground venison	1	Cup Water
2	Tsp. Salt	1	Cup Catsup
1	Tsp. Pepper	½	Cup Onion, Chopped
1	Tsp. Celery Seed	½	Cup Green Pepper, Chopped
1 ½	Cups Herb Seasoned Dressing Mix		
<p>Mix all ingredients together thoroughly. Shape into loaf. Bake (uncovered) at 325 degrees for 1hour. Cover and continue baking another hour. If desired, meatloaf may be topped with extra catsup or canned tomatoes.</p> <p>Robert Shenk Columbia, Pennsylvania</p>			

Barbecued Venison Meatloaf		Serves: 4-6 Prep. Time: 1 hour, 45 minutes	
2	lbs. ground venison	1	Cup Bread Crumbs
1	Onion Chopped	1	Egg Beaten
1 ½	Tsp. Salt	¼	Tsp. Pepper
½	8-oz. Can Tomato Sauce		
Sauce			
½	Cup Water	3	Tsp. Vinegar
5	Tsp. Brown Sugar	2	Tsp. Mustard
2	Tsp. Worcestershire Sauce	1 ½	8*oz. cans tomato sauce
1	16-oz. can tomato paste		
<p>Combine ingredients (except sauce) and form into loaf. Put in covered pan. Spread ½ can tomato paste over top of meatloaf. Combine ingredients for sauce, including remaining can of tomato paste. Pour sauce over meatloaf. Bake at 350 degrees for 1 hour, 15minutes. Baste occasionally.</p> <p>Stanley Lewis Bealeton, Virginia</p>			

Mouth Watering Burgers		Serves: 2 Prep. Time: 20 - 30 minutes	
2	Ground venison patties	5	Dashes of Red Pepper
2	Tsp. Olive Oil, Margarine or Butter	5	Dashes of Black Pepper
	Soy Sauce	2	Cheese Slices
5	Dashes of Onion Powder	2	Tomato Slices
3	Dashes of Garlic Powder	4	Rye Bread Slices
	Barbecue Sauce		
<p>Fry venison in olive oil on one side until deep brown. Turn and do the same to other side. Top with soy sauce and spices and simmer 1 -2 minutes. Serve with cheese and tomato slice on rye bread. Add soy sauce and/or barbecue sauce to taste.</p> <p>Jim Skalko Edinboro, Pennsylvania</p>			

Venison Bundles		Serves: 2-3 Prep. Time: 2 Hrs. - 15 minutes	
1	Ground venison	1	Cup Milk
1/3	Cup Milk	2	Tsp. Catsup
	Chicken Stuffing	1	Tsp. Worcestershire Sauce
1	Can Cream Soup (any kind)		
<p>Mix venison and 1/3 cup milk together. Shape into flat pancakes. Form stuffing into balls and place in center of venison pancakes. Fold venison around stuffing (so it resembles a softball). Place balls in casserole dish or large pan. Mix soup, milk, catsup and Worcestershire sauce together. Pour this mixture over balls. Bake 2 hours at 350 degrees.</p> <p>John Keister Mifflinburg, Pennsylvania</p>			

Venison Burger Slop		Serves: 2-3 Prep. Time: 40 minutes	
1 ½	Lbs. Ground venison	2	Cans Condensed Cream of Celery, Mushroom, or Onion Soup
1 ½	Cups Rice, Cooked		
<p>Crumble and sauté meat until fully cooked. Pour out juices and fats. Add your favorite soup. Then, add rice. Mix in pan and warm.</p> <p>George York Woodbury, Connecticut</p>			

Blue Cheese Venison Burgers		Serves: 4 Prep. Time: 10 minutes	
1	Lb. Ground venison	1	Tsp. Worcestershire Sauce
1	Medium Onion, Chopped		Dash of Lemon Pepper
2	Tsp. Margarine or Butter	4	Blue Cheese Slices (thin)
1	Egg	4	Hamburger Buns
1/3	Cup Soft Bread Crumbs		
1	Tsp. Garlic Salt		
<p>In large frying pan, sauté onion in heated butter until browned; set aside. Beat egg in medium bowl; mix in crumbs, garlic salt, Worcestershire sauce and lemon pepper. Combine egg mixture with venison and onions. Shape into 4 plump round patties. Cook patties in same pan as onions, browning over medium heat 4-6 minutes per side turning once. Place blue cheese strips on each patty after turning to cook second side. Serve burgers on toasted buns and add your favorite condiments.</p> <p>Charles Roberts Mt. Vernon, Washington</p>			