

PINTO BEANS WITH VENISON

Ingredients:

2 lbs. pinto beans (washed and picked)
2 ham hocks
1/3 tsp. chili powder
2 lbs. venison (browned and drained)
2 (15 oz. cans) chili with no beans
2/3 cup diced tomatoes
1/3 cup diced green chili peppers
1/2 cup diced onions
1 clove chopped garlic
Tony Chachere's Creole seasoning to taste

Directions:

Place beans in a crockpot and cover with water that is three times the depth of the beans, add ham hocks and chili powder then cover. May have to add some water to keep them covered throughout the cook time. Cook until they are tender and whole. Sauté diced tomatoes, green chili peppers, onions, and chopped garlic in a pan. Brown the venison in a separate pan. Now add the sautéed mixture and browned venison to beans then season to taste with Tony Chachere's Creole seasoning. Let simmer for 45 minutes and serve.

Ramsey Bass Anderson County Senior – Protein