

Venison Red Stag Cola Chili

From: Jennie @ On the table tonight

2 lbs. venison steak, thinly sliced into bite-sized strips
1/4 c. Red Stag Bourbon (or any bourbon or whiskey)
2 T. worcestershire
2 T. red wine vinegar
2 T. olive oil, divided
2 t. McCormick's Montreal Seasoning
1 T. non-dairy butter
1 large onion, diced
2 cloves garlic, minced
1 t. chili powder
1 t. cumin
1 t. dried oregano
1 t. kosher salt
10 turns freshly ground black pepper
2 c. diet coke (regular coke, coke zero, cherry coke)
6 oz. can tomato paste

Place sliced venison into a large ziplock bag. Mix bourbon, Worcestershire, vinegar, 1 T. olive oil, and Montreal Seasoning, then pour over venison. Marinate for 30 minutes.

In a large skillet, heat 1 T. olive oil over medium-high heat. When oil is hot, add venison and marinade. Cook until just browned, about 3-5 minutes. Leaving cooking liquid in the pan, remove venison and place in a crock pot on low.

Add non-dairy butter to remaining cooking liquid. When butter is melted, add onion and garlic. Reduce heat to low and cook for 10 minutes. Add chili powder, cumin, oregano, salt and pepper. Stir to combine.

In a separate bowl, combine diet coke and tomato paste, stir until well-mixed. Pour over onion mixture, increase heat to medium-high, and bring to a boil. Pour liquid mixture into crock pot.

Cook chili in crock pot for 6 hours on low, stirring occasionally.