



Marquette paired with Venison Chili

Marquette Wine Notes:

Rich full-bodied dry red with a pleasant fruit forward palate of red & black cherries and black currant. Excellent choice for pairing with meat dishes such as short ribs, grilled steak and roast leg of lamb.

Pairing Recipe: **Venison Chili**

Ingredients:

- 1 lb sweet Italian sausage
- 1 lb ground venison or lean beef
- 1½-2 lbs stew beef or venison, cubed
- 1 small chopped onion
- 1 chopped red pepper
- 3-6 tbsp bacon grease
- 2 tsp Montreal Steak seasoning
- 1 can red kidney beans
- 1 can Rotel (tomatoes & peppers)
- 1 can Hormel chili with beans
- 1 pkg McCormick chili seasoning
- ¼ tsp hickory smoke (optional)
- 32 oz beef broth

Instructions:

1. Brown sausage with ½ tsp Montreal seasoning in a large pot; reduce heat to low.
2. Sauté onion and red pepper in 2 tbsp bacon grease; add to pot.
3. Brown venison or hamburger with ½ tsp seasoning in 2 tbsp grease; add to pot.
4. Brown stew meat in batches with 2 tbsp grease and 1 tsp seasoning; add to pot.
5. Add broth, beans, Rotel, Hormel chili, and seasoning mix. Boil, then simmer 2 hrs.
6. Top with cheddar, scallions, and avocado.