



- 1 lb ground beef
- 1 lb ground bison
- 1 cup chopped onion
- 4 garlic cloves, minced
- 2 tbsp chili powder
- 2 tsp ground cumin
- 1 tsp ground red pepper
- 1 tsp paprika
- 1 (6oz) can tomato paste
- 1 (14.5oz) can beef broth
- 1 (12oz) bottle beer
- 2 (8oz) cans tomato sauce
- ½ can (8 oz) pinto beans, drained and rinsed
- 1 tbsp. Worcestershire sauce

1. Heat 5-6 quart pot or dutch oven over medium heat
2. Add beef, bison, onion and garlic and cook for 8-10 minutes or until meat is browned.
3. Drain meat and return to pot.
4. Add chili powder, cumin, red pepper and paprika and cook 1 minute.
5. Stir in tomato paste and cook 1 minute
6. Add beef broth, beer, tomato sauce, beans and Worcestershire sauce and bring to a boil.
7. Cover, set heat to low and simmer 60 to 90 minutes.

