



Alpaca Chili

Ingredients

- 2 pounds of alpaca ground meat
- 2 tablespoon butter, separated
- 1 large yellow onion
- 1 tablespoon dried oregano
- 1 teaspoon ground cumin
- 1 bay leaf
- 1 tablespoon salt
- 1 (28 ounce) can crushed tomatoes
- 1 (15 ounce) can black beans, drained and rinsed
- 1 (15 ounce) can kidney beans, drained and rinsed
- 1 (6 ounce) can tomato paste
- 1 green bell pepper, chopped
- 1 jalapeno pepper, chopped
- 1 cup sweet white corn
- 2 cloves garlic, crushed
- 1/4 cup chili powder
- 1 teaspoon pepper

Directions

1. Place alpaca ground meat in a large, deep skillet with 1 tablespoon of butter. Cook over medium-high heat until evenly brown.
2. While the alpaca meat is cooking, heat the rest of the butter in a large skillet over medium heat. Stir in onion, and season with bay leaf, cumin, oregano, and salt. Cook and stir until onion is tender.
3. Mix together alpaca, seasoned onions, and the remaining ingredients in a large slow cooker. Cook on low for 6-8 hours.