



**Wild Game Recipe
by Swedish Chef Peter Skogström**

WILD CHILI STEW WITH BREAD AND SOUR CREAM

INGREDIENTS:

½ lb/ 600 g	Mince of fallow deer	3 ½ cp/7,5dl	Chicken stock
2	Yellow onions,shredded	1 tbsp	Worcestershire sauce
1	Onion clove,chopped	1 tbsp	Thyme
2 cups/4dl	Diced potatoes	1 tbsp	Chili
1 cup/2 dl	Diced carrots	1 can	White beans
1 can	Tomatoes,whole		Salt and Pepper
1	Lemon		Butter
1 cup/2 dl	Red wine		Sourdough bread and Sour cream

PREPARATIONS:

1. Start with the vegetables.
2. Brown the mince in butter and add onion, potatoes and carrots.
3. Add spices, tomatoes, wine, stock and Worcestershire sauce. Cook for 15 min. Season with salt and pepper.
4. Simmer until thickened.

SERVE WITH:

Serve the chilli with sourdough bread and sour cream.