

5280 Buffalo Chili

By Avie Rosacci / Better Me at 5280

Makes 6-8 servings

INGREDIENTS:

2# lean ground buffalo
1 medium onion; diced small
8 oz. can of tomato paste (Hunts)

31 oz. beef bone broth (Zoup brand preferred)
3 Tbsp. olive oil

Layer #1:

1 Tbsp. Spanish paprika
1 Tbsp. Robby's Southwest Seasoning
2 tsp garlic powder

½ tsp. cayenne
½ tsp. black pepper

Layer #2:

1 Tbsp. Robby's Southwest Seasoning
1 Tbsp. + 2 tsp. guajillo powder
2 Tbsp. New Mexico hot chili powder (or mild)
1 Tbsp. ancho chili powder
1½ Tbsp. ground cumin
1½ tsp. kosher salt

½ tsp. white pepper
½ tsp. coriander
¼ tsp. garlic powder
¼ tsp. cayenne
1 Tbsp. cornstarch (optional)
¼ cup cold water (optional)

INSTRUCTIONS:

1. Before you begin, get all seasonings out of the cabinet and line up in order of use. Get 2 small bowls and measure the ingredients for Layer 1 into one bowl; then take the second bowl and measure ingredients for the second layer; label and set aside.
2. In large Dutch oven or heavy stock pot, heat olive oil and add chopped onion. Sauté onion until slightly soft. Add ground buffalo and partially cook, chopping into bits as it cooks down. After the buffalo is lightly browned, take a potato masher and break up the ground buffalo bits into tinier pieces. Now add beef broth and tomato sauce and incorporate well. Heat through, then add Layer 1 of seasonings. Turn heat to low and allow to cook for 60 minutes, stirring often to prevent from burning and sticking.
3. After 60 minutes, add layer 2, incorporate well and cook on low for another hour. Continue stirring often. *OPTIONAL: If you like your chili a little thicker, mix cornstarch with cold water and shake to blend, then add to chili for the last 20 minutes.*

Serving options:

- Serve over hot dogs
- Serve over baked potato topped cheddar cheese and chives
- Keto friendly, if eaten as is. Serve with a side salad.
- 5280 Nacho's: Top tortilla chips with warm chili, melted cheddar cheese, sour cream and green onions.

MILE HIGH PREP TIP:

- While you have all the herbs, seasonings and spices out, make a couple of chili kits for later. Get 4 Ziploc bags and label them Layer 1 and Layer 2. Make 2 extra layer / recipe kit for the next time you make this recipe! It's a real time saver!



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