

## Buffalo and Hominy Chili



### Ingredients:

- 1 onion, chopped
- 1 red bell pepper, chopped
- 6 cloves garlic, minced
- 1 fresh jalapeno pepper
- 1 T. chili powder
- 1 ½ tsp. dried oregano
- 1 ½ tsp. ground cumin
- 3 lb. buffalo, ground
- 1 (15 oz.) can hominy, rinsed and drained
- 1 (28 oz.) can crushed tomatoes
- Thinly sliced green onions
- Salt and pepper

### Directions:

1. In a 4 ½ quart or larger electric slow-cooker, mix the onion, bell pepper, garlic, jalapeno, chili powder, oregano and cumin.
2. Crumble ground buffalo on vegetables in cooker. Pour hominy and tomatoes with juice over buffalo.
3. Cover and cook, 6 to 7 hours on low, or 4 to 5 hours on high. If possible, turn meat over about halfway through cooking.
4. With a slotted spoon, stir to mix meat well with chili and skim off any fat.
5. Spoon chili into wide bowls. Top portions as desired with green onions and serve with fry bread. Add salt and pepper to taste.