

Bruce's Butternut Squash Chili

Yield: 10 servings

Cooking time: 4 hours

Preparation time: 1/2 hour

Category: Entree

Cuisine: American

Rating: 5/5 stars

Source: Bruce M

Ingredients

- 2 lbs ground wild boar (can use bison, elk, or ground beef)
- 2 large shallots (finely chopped)
- 1/2 cup chipotle hot sauce or 1/4 cup adobo paste (to taste)
- 2 cloves garlic (finely minced or pressed)
- 8 oz beer (porter or bock)
- 4 Tbs maple syrup
- 1-2 oz Bourbon (to taste)
- 24 oz pasta sauce
- 1-1/2 butternut squash
- 2 cans white kidneys (cannelini), drained
- 1 tsp dried cilantro (if desired)
- 1 package Siesta Carnitas Seasoning (can use taco)
- 2 tbs cayenne pepper

Instructions

Preheat oven to 350F. Peel the butternut squash until any green lines are gone. Split the squash lengthwise, remove seeds. Coat with olive oil and place on baking sheet face down. Par-bake for about 20 min or until it is just tender (test with fork). You do not want to turn it into mush. Remove and set aside to cool. **If you have large squash, you can peel the neck and chop into cubes before baking.**

Saute the boar in olive oil or butter until just brown in a skillet (we love cast iron). Remove and set aside, leaving drippings in pan. Sautee the chopped shallots and garlic in same skillet until shallots are translucent.

In a crock pot, combine all ingredients (except squash) and mix thoroughly. Heat on high for about an hour, mixing occasionally. While that is cooking, cube the cooled squash (3/4" to 1" cubes).

Add squash to the crock pot, gently mix, and cook on lower setting for another few hours to meld the flavors.

Notes

If you don't have a crock pot, you can do all of this in a 12 qt/large stock pot. Just mix occasionally to avoid burning.

Wild Boar is not an absolute. Some find it gamey. It pairs nicely with the sweetness of the squash and th bourbon.

Since you may have 1/2 of a cooked squash left, you can easily make butternut squash/apple soup. Chop 1/2 vidalia onion. Peel and chop 2 medium apples. Sautee onion/apples until apples are just soft. Place in a medium pot and just cover with chicken stock. Add a tablespoon of fresh ginger (less if dried) if you have it. Bring to boil for 5 min, then simmer, covered for 10 min. Let cool. Transfer to blender and blend until combined.