

## **Nutria Chili**

Recipe by: Chef Enola Prudhomme

3 tablespoons vegetable oil  
2 pounds nutria ground meat  
1 tablespoon + 1 teaspoon salt  
1 teaspoon red pepper  
1 tablespoon + 1 teaspoon chili powder  
1 cup diced onion  
1 cup diced green bell pepper  
1 cup diced red bell pepper  
1 cup tomato paste  
4 cups beef stock (or water)  
1 can red kidney beans (opt.)

In a heavy 5-quart pot on high heat, add oil and heat until very hot. Add nutria meat, and cook and stir 10 minutes. Add salt, red pepper, chili powder, onion and both bell peppers. Cook and stir 15 minutes. Add tomato paste and 4 cups stock. Cook 30 minutes; reduce heat to medium. Add red kidney beans; cook an additional 10 minutes. Serve hot!