



recipe card

2026

NAME OF DISH

Pg 1 of 2

Venison Colorado

CATEGORY

Venison (deer)

PREP TIME

15-20 mins

COOK TIME

60-90 mins

INGREDIENTS

- 3lbs Venison (cubed)
- Salt
- 3 bay leaves
- 1/4 cup lard, bacon fat or oil
- 3.5 ounces dried guajillo chiles
- 3.5 ounces dried pasilla or ancho chiles
- 10g arbol or cascabel chiles (about 5-7)
- 4 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp dried thyme
- 1/4 tsp ground cloves

INGREDIENTS CONT.

- Zest of an orange
- Juice of an orange (or 1/4 cup cider vinegar)

directions

- Cut the meat into 1-2 inch chunks. Just barely cover with water and bring this to a simmer. Skim any froth. Add the bay leaves, salt to taste, and simmer uncovered until the water has almost cooked away.
- Meanwhile, pour boiling water over the guajillo, ancho and arbol chiles and let them steep to rehydrate.
- When they're soft, add the chiles, the garlic, cumin, thyme, and cloves to a blender. Add some water or

stock and puree. You want this to be about as thick as melted ice cream

or house-paint.

notes

Some cooks add a bottle of Mexican coke to the mix; this is most common in Coahuila.

You can skip the orange juice and use 1/4 cup of cider vinegar.

Original Author: Hank Shaw



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directions cont.

- When the water is almost all gone from the meat, remove the bay leaves and add the lard. Turn the heat to medium-high and brown the venison, stirring often.
- Once the meat has browned, pour in a little water or stock and use a wooden spoon to remove any browned bits off the bottom of the pot. Now pour in the contents of the blender and stir. Add a little water to the blender to get any good stuff out of it and add that to the pot, too. Add the orange juice and zest and salt everything to taste. Let this simmer until the sauce thickens a bit, about 15 to 20 minutes.

notes

Sometimes you will see a little Mexican chocolate added. If you want to do this, grate 1/2 a Mexican chocolate tablet and add it to the blender ingredients.

Original Author: Hank Shaw

Serve alongside rice and beans, or in a corn tortilla.

