

*TURKEY-BISON JALAPENO CHILI*  
(from *The Bewitching Kitchen*)

2 tablespoons olive oil  
1 large shallot, diced  
1 red bell pepper, diced  
2 jalapeños, minced (remove seeds for less heat)  
2 large sweet potatoes, diced  
1 pound ground chicken  
1 pound ground bison meat  
2 teaspoons smoked paprika  
2 teaspoons chili powder  
2 teaspoons dried oregano  
2 teaspoons kosher salt  
1 teaspoon ground cumin  
½ teaspoon Aleppo pepper (or other red pepper of your choice)  
1 can (28 ounce) whole tomatoes  
garnishes of your choice

Heat the olive oil in the pressure cooker. Sauté the shallot, bell pepper and jalapeños with a little salt and pepper. When fragrant, add the two kinds of meat and sauté for a few minutes. Add all other ingredients, close the pressure cooker and bring to full pressure.

Reduce heat, cook for 25 minutes. Release the pressure quickly according to the method recommended for your pan. Simmer the chili gently for a few more minutes and serve. Adjust consistency with water or by reducing it further. Serve with toppings of your choice. If making in a regular pan, simmer gently for 1 hour, adding more liquid if needed during cooking.