

Cornbread Venison Chili Pie

A recipe from Emily Beasley of Scottsville, VA.

Ingredients

Chili

2 T olive oil
1 medium onion, chopped
2 cloves garlic, minced
2 lbs. ground venison
2 14-oz. cans diced tomatoes
2 T tomato paste
2 cups chicken broth

Cornbread

2 8.5 oz. Boxes Jiffy Corn Muffin Mix
2 eggs
2/3 cup milk
1 cup frozen corn, divided
1 cup shredded cheddar cheese
1 16-oz. can kidney beans, drained and rinsed

Directions

1. Preheat oven to 375 degrees F.
2. In a 9 or 10-inch cast iron skillet or sauté pan, heat olive oil over medium high heat until it shimmers. Add onion and garlic, sauté for one minute. Add ground venison and brown it, breaking up the meat.
3. Drain excess fat and stir in chili seasoning, diced tomatoes, and paste. Mix over medium heat for one minute, then pour in broth. Reduce to low and simmer five minutes, stirring.
4. As meat simmers, combine Jiffy mixes, eggs, and milk. Do not over mix. Stir in 1/2 cup corn and cheese into the cornbread batter and set aside.
5. Stir in remaining 1/2 cup corn and kidney beans into meat mixture.
6. If not using a cast iron skillet, transfer meat mixture into a baking or casserole dish, pouring cornbread batter over it. Bake for 35-40 minutes, or until the top is golden brown. Remove and allow to sit 10 minutes before optionally garnishing with salsa, green onions, sour cream, and shredded cheese.