

## Give a referral. Get a gift!

When you refer us to a friend and your friend signs up for a checking account, you'll receive a \$10 gas card as our way of saying 'thank you'! Offer expires 4/30/12.

### Happy travels!



# Independent Bank

Member FDIC

Call today! 888.300.3193 | [IndependentBank.com](http://IndependentBank.com)

## Two easy steps to your free gas card

1. Print your name and address below, present this coupon to a friend and recommend Independent Bank.
2. When your friend opens a new checking account, we'll mail you a \$10 gas card!

Name \_\_\_\_\_

E-mail \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Bank Use:      Personal      Business

Employee/Office \_\_\_\_\_



**\*We reserve the right to substitute an item of similar value. Bank rules apply. Ask us for details. Member FDIC.**

# Crock Pot Venison Chili



## Ingredients

- 1-1/2 lbs ground venison
- 1 (15 ounce) can dark red kidney beans
- 1 (15 ounce) can light red kidney beans
- 1-1/2 cups chunky salsa
- 1 (16 ounce) can tomato sauce
- 2 tbsp chili powder
- 3/4 cup onion, chopped
- 1 cup frozen corn, thawed and drained
- 2 tbsp A-1® Steak Sauce
- 1/4 tsp Tabasco® sauce
- 1/4 green bell pepper, chopped
- 2 bay leaves

Serves 8

Directions: Brown venison but leave a little pink to keep venison from getting tough, since it's so lean. Add all remaining ingredients to crock pot. Cook on low for 5 – 6 hours or on high for 3 – 4 hours. Before serving, top with shredded cheddar or Mexican cheese.

Note: You can substitute venison for ground beef or ground turkey.

Source: Ashleigh B., Food.com

Website: <http://www.food.com/recipe/crock-pot-venison-chili-395724>

**Join us!**

**Facebook.com/IndependentBank**

**Twitter.com/IndependentBank**