

Wild Boar

Sus scrofa

Region of Origin: Eurasia
Habitat: On all continents except Antarctica and on many oceanic islands
Current Range: North and South America, China and Europe
Life Span: 15-20 years in the Wild



Wild boar (also known as Eurasian wild pig) has one of the wide-ranging geographical distributions of all terrestrial mammals, and humans have played a significant role in its expansion across the globe. These pigs are a critical problem in many parts of the United States. Both their feeding style of rooting and their wallowing habits are vastly destructive to both native and manmade landscapes. Large herds are the norm as wild boar can double their population every four months given an adequate food supply. They are also adaptable to a wide variety of habitats and are extremely aggressive. Wild boar have an acute sense of smell and are most active at night, so hunting them takes skill. But as the following recipes attest, the rewards are great! A special thank you to author and ecologist Corinne Duncan for her content contributions to this Wild Boar Introduction.

Wild Boar Chili Colorado

Recipe by [Hank Shaw, honest-food.net](http://honest-food.net)

2 lbs	Wild Boar	2 cups	Onion, chopped
To Taste	Salt	5 ea	Garlic Cloves, minced
2 ea	Dried Chipotle Chiles	1 qt	Boar Stock
4 ea	Dried Ancho Chiles	½ cup	Tomatoes, crushed
4 ea	Dried Guajillo Chiles	2 tsp	Cinnamon
2 Tbsp	Lard or Vegetable Oil	1 Tbsp	Mexican Oregano

- Cut the meat into large stewing pieces about 1-2 inches across. Salt well and set aside.
- Remove the stems and seeds from the dried chiles, tear them into pieces and put into a large bowl.
- Pour boiling water over them and cover. Let this stand until the chiles are rehydrated, about 30 minutes.
- Once the chiles are soft, put them in a blender with enough of the chile soaking water to make a puree the consistency of ketchup. If you want -- and I recommend this -- push the sauce through a fine-meshed strainer (in another bowl) to remove any stray seeds or bits of skin.



Wild Boar Chile Colorado
 copyrighted photo, courtesy of Holly A. Heyser

Wild Boar Chili Colorado

- In a heavy, lidded pot or Dutch oven, heat the lard over medium-high heat.
- Pat the meat dry with a paper towel and brown it well. Do this in batches and take your time.
- Remove the meat as it browns and set aside.
- Add the onions to the pot and cook them, stirring occasionally, until they just begin to brown on the edges.
- Add the garlic and cook another minute.
- Return the meat to the pot and mix in all the remaining ingredients.
- Bring to a gentle simmer and cook until the meat is tender.

Serve with tortillas or over rice, garnished with queso seco, cilantro, maybe some raw onion, avocado and hot sauce.