

You will not believe how great you can cook wild game.

RECIPE 25

GROUND or
CHOPPED
VENISON TACOS
BURRITOS NACHOS
TOSTADAS ENCHILADAS



INGREDIENTS

1lb	Venison
1C	Water
Splash	Olive Oil
1	Onion
3Stalks	Celery
1/4C	Taco Seasoning
8oz	Black Beans
8oz	Refried Beans
8oz	Enchilada Sauce
1/2Can	Tomato Paste
8oz	Diced Tomatoes
1C	Salsa
1Pkg	Small Tortillas
1Pkg	Shredded Cheese
12oz	Enchilada Sauce

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www.WildThingsShow.com

Try a recipe several times to adjust the spices to your perfect tastes. Don't let your hard earned game meat go to waste.

Being an author and big game hunting guide, I am a very successful hunter and I thought I was a good cook. After watching our professional chefs cook sensationally tasting wild game, I realized that I was an amateur. I didn't know that I needed to see how it was cooked for me to create mouth watering delicacies from my own wild game. There are some recipes I cook four or five times a year. For those I only need the printed copies, but for the really great wild game feast, there is nothing better than Wild Things Show, cooking wild game DVD's.

Richard McNutt

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Five dinners from one basic starter recipe of diced stew meat or burger. Rich shows you how to make an easy, from the can , kid loving, Venison Taco Filler. Just add a few more ingredients and you have all you need for Venison Burritos, Nachos and tostadas. Add a few more cans and Rich's easy build layers of tortillas and you now have your new family favorite, Venison Enchiladas. Packaged for the freezer and pre-made for hunting camp. Find more on DVD Volume 2.

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P.S. Never heat game meat in a microwave.

Enjoy