



Venison Tacos

With Homegrown Salsa & Ground Venison

Ingredients

2 lb. Ground Venison, thawed
1-2 Tbsp. Olive Oil
1 c. Water
¼ c. Taco Seasoning
Tortillas
Cheese
Sour Cream
Salsa
Any other desired toppings

Directions

Heat a large skillet to medium to medium-high heat. Once pre-heated, add a small layer of olive oil to the pan. Add ground venison. Use a turner to chop the meat into smaller pieces throughout the cooking. Flip when the bottom is browned. Continue until no pieces are no longer pink.

Combine taco seasoning with water. With skillet still on medium heat, pour taco water into ground venison. Use a turner to combine thoroughly. Cook until water has evaporated and seasoning coats the hamburger nicely.

Shred cheese. Cut any desired vegetables. Have sour cream, salsa, and other pre-made toppings ready to go. Layer venison ground beef in center, followed by cheese, sour cream, and salsa.

Then grab the top and bottom of the tortilla, folding inwards about two inches. Then fold the right side of the tortilla over to the left. Finish by folding the left side of the tortilla to the right.

Folding it like so keeps all the meat, cheese, and other goodness inside of the taco.