

Shredded Venison Tacos

2 lbs Venison (steak, chops or roast) or beef
Kosher salt and fresh ground pepper
1 tbsp. olive oil
2 cloves garlic, minced
1 can Rotel plus 1 can water
1 tbsp. ancho chili powder
1 tbsp. cumin
1/4 tsp. cayenne pepper
2 bay leaves
1 lime, juice and zest
Canola oil for frying

Sauce

1 cup sour cream
2 tbsp. Siracha, harissa or other spicy chili sauce
1 tbsp. lime juice
1/4 cup chopped cilantro

Suggested toppings

Baby arugula, thinly slice shallots, lime wedges

To prepare the meat. In a large Dutch oven or other heavy bottomed pan, heat oil over medium high heat. If using a roast, cut meat into large (2") pieces. Season with salt and pepper. Brown the venison, in batches if necessary. Drain excess oil. Return the meat to the pot and add the garlic, Rotel, water, chili powder, cayenne, bay leaves, lime juice and zest. Bring to a boil then reduce to a simmer and cover. Simmer for 2 hours or until it is tender. Using a slotted spoon, remove the meat chunks. Using two forks or your hands, shred the meat. Return the shredded meat to the pot to absorb any remaining liquid and keep warm.

Meanwhile, prepare the sauce. Mix the sour cream, chili sauce of your choice, lime juice and cilantro. refrigerate for a least 30 minutes to allow the flavors to bloom. Prep any toppings you wish to use.

For the taco shells, in a large frying pan fill the pan with canola oil till it reaches about 1/4" depth. Heat oil (medium high) until it sizzles when a couple of drops of water are added (be very careful if you use this method to check your oil, too much water dripped into it and the oil will splatter and my burn).

Using tongs, carefully lay one tortilla in the hot oil, cook for 5 to 10 seconds (you'll see it start to puff up and brown), flip it over and cook for 5 more seconds. Then using your tongs, fold the tortilla in half and fry for approximately 5 more seconds, just enough to set the fold. Drain on paper towels.

To assemble tacos, place lettuce on the bottom, top with the meat, sauce and onions or other toppings of your choice.