



GROUND VENISON

TACO BAKE

INGREDIENTS

- 2 lbs. ground venison
- 2 cans (10.5 oz) condensed tomato soup
- 2 cup picante sauce, or your favorite hot sauce/salsa
- 1 cup milk
- 12 (8 in) flour tortillas or 16 (6 in) corn tortillas, cut into 1 in. pieces
- 2 cup shredded cheddar cheese

PROCEDURE: STOVETOP & OVEN

- 01** In a large skillet, cook venison until browned, drain fat.
- 02** Stir soup, picante sauce, milk, tortillas and half the cheese in skillet. Spoon mixture into a 4 qt. baking dish. Cover.
- 03** Bake at 400 degrees for 30 minutes or until hot and bubbly. Sprinkle with remaining cheese and enjoy!

