

# DEHYDRATED VENISON TACOS

**Pat and Amber Casey**

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*\*Feel free to contact Pat and Amber Casey for any questions you have regarding their recipes*

## INGREDIENTS:

- ½ cup dehydrated venison burger
- 1/3-1/4 cup dehydrated black beans
- 1/3 cup minute rice
- 1/8 Tsp cumin
- 1 Tsp chili powder
- ¼ Tsp paprika
- ¼ Tsp garlic salt
- ½ Tsp oregano
- ½ Tsp minced onions (McCormick brand from the spice isle

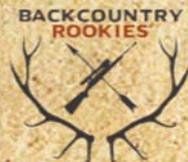
*\*Note: You can substitute all of the spices for 1/3 pack of the McCormick taco seasonin mix packets*

## DEHYDRATED BURGER

- Add ½ cup of bread crumbs per 1 lbs of lean meat. Mix it very well then cook.
- Blot meat with paper towel and break it up into as small of pieces as you can to prepare for dehydration.
- Dehydrate at 145 degrees for 6 hours or what your dehydrator recommends.
- Combine all ingredients in a vacuum seal bag and vacuum seal it. *Note: make sure you leave enough room to add water later.*

## INSTRUCTIONS

- Cut bag partially open and add 1 ¼ cups of boiling water
- Mix contents of bag well and hold shut for 12-15 minutes and enjoy



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- **Add ground meat to skillet and cook until browned. Add seasonings**
- **While meat is browning, heat oil in another skillet and saute the onions, bell peppers, and garlic over medium heat. Cook until softened, set aside in a bowl.**
- **Combine onion mixture, cooked gamemeat, black olives, corn, green chiles, 1 cup sour cream, ½ cup salsa verde and 1 cup of shredded cheese.**
- **Fill mixture into flour tortillas and place seam side down in a baking dish.**
- **Pour enchilada sauce over the tortillas and top with remaining shredder cheese and cotija cheese. *Note: I don't use the full far of enchilada sauce, just make as saucy as you'd like***
- **Bake for 20 minutes or until crispy and enjoy.**

