

Venison Bubble Up

Kyle Kehoe

Instagram - @kehoekd

kdkehoe@gmail.com

INGREDIENTS:

- 1lb Ground Venison
- 2-3 Cups Shredded Cheese
- 10oz Can of Enchilada Sauce (red or green)
- 1 Can of Biscuits (NOT Flakey Kind)
- Coconut or Olive Oil
- Johnny's Seasoning Salt
- Black Pepper
- 9x12 Casserole Dish/Pan

INSTRUCTIONS

- Preheat oven to 350 degrees.
- Add $\frac{1}{2}$ - $\frac{3}{4}$ table spoon of coconut or olive oil to pan.
- Add ground meat and season with seasoning salt and pepper. Brown the meat and drain the fat and set aside.
- Lightly grease casserole dish with olive oil. Take the biscuits and cut each of the 8 biscuits into $\frac{1}{4}$'s and line the bottom of the dish.
- Pour $\frac{1}{3}$ of the enchilada sauce evenly over the biscuits. Not too much or they will get soggy. Add a layer of cheese on top of the sauce and biscuits (about a pound)
- Add the meat in a layer on top of the biscuits, sauce, and cheese. Pour another $\frac{1}{3}$ of the sauce evenly over the layer of meat. Add another layer of cheese, then use the remaining sauce for the top layer.



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- Cook in the oven uncovered at 350 degrees for 30-35 minutes. When done let cool about 10 minutes.
- ***PRO TIP*** It is great with tortilla chips and topped with guacamole, salsa, or chipotle tabasco.

