



Big Leaguers Favorite Picks Venison Recipes

Venison Colorado (Boomer's Favorite)

Ingredients:

1oz Pasilla chilis
2oz Ancho chilis
2oz New Mexico or California chilis
6 Dried tomatos
1 onion
1 fresh tomato
2 tsp garlic
2 tsp cumin
2 tsp coriander
2-3 cups of beef broth
salt to taste
3-4 lb venison cubed

Directions:

Split chilis. Open and remove stem & seeds. Add dried tomatoes & chilis to 3-4 cups boiling water for 2 min, set aside for 20 min to soften.

Save liquid to make beef stock. Scrape meat out of chilis discard waxy outside.

Place garlic, cumin, & coriander in a small fry pan. On med heat toast seasoning stirring consistently, lightly browning. Pan will smoke when done.

Place the chiles and some of the liquid into a blender, or food processor and puree until smooth. Add more liquid as necessary to form a smooth sauce.

Use the rest of the liquid to make beef broth. Stir in pureed chile mixture. Add beef stock to just cover venison chunks, or to personal preference. Bring to a boil over medium heat. Reduce heat to lowest setting, and simmer for 3 hours, or until meat is tender. If necessary, adjust with more stock during cooking

Can be served in tortillas, over mashed potatoes, over rice, over bread as hot open-faced style or just by itself.

Venison Chili (Jake's Favorite)

Ingredients:

1 ¼ pounds venison, cut into half-inch dice
¾ lb. of ground venison
28 oz. can of crushed tomatoes
10 oz. can of red kidney beans, drained
2 large garlic cloves, minced
1 large green bell pepper, seeded and chopped
1 large onion, chopped
1 small hot green chili pepper, minced
3 tablespoons of vegetable oil
3 tablespoons of masa harina
2 ½ tablespoons of red wine vinegar
2 ½ tablespoons of ground chili powder
2 tablespoons of Worcestershire sauce
1 ½ teaspoons of salt
½ teaspoon of cayenne pepper
ground black pepper, to taste

Directions:

Heat the vegetable oil in a large skillet. Stir in the onion, garlic and chili. Saute over a medium-to-high heat until the onion is just tender (takes 4-5 minutes). Add the diced and the ground venison and keep cooking for about another 5 minutes, stirring, until the ground venison is no longer red. Add all the remaining ingredients except the kidney beans and the masa harina. Bring the mixture to a boil; then reduce heat to medium and cook uncovered for about 30 minutes, stirring a few times. Stir in the beans and masa harina and heat through. Serve.

Burgundy Venison (Gibby's Favorite)

Ingredients:

2 ½ lb. of venison
¾ cup of Burgundy wine
1 packet dry onion soup mix
1 can of cream of mushroom soup
1 small can mushrooms

Directions:

Cut up the venison meat. Mix the ingredients thoroughly. In a slow cooker, cook for 6 to 8 hours.

Kirk Gibson's recipe for Venison Enchiladas

A note about the tortillas: The corn tortillas should be softened before they are rolled and baked in the casserole. Frying them gently in a little oil greatly enhances the flavor of the tortillas.

Ingredients:

- One pound of 90/10 ground venison
- Two 8-ounce bottles of your favorite enchilada sauce
- One packet of taco meat seasoning
- 12 corn tortillas
- One medium onion
- One chopped clove of garlic, minced
- Sour cream
- One cup water
- 3/4 cup sliced black olives, drained
- One pound of any mild yellow cheese, grated
- A handful of cilantro
- Grapeseed oil, or another high smoke-point oil such as peanut or canola oil

Method:

1. Preheat oven to 350 degrees
2. In a skillet over medium heat, sauté onions until almost translucent. Stir in venison and garlic, and continue cooking until the meat is no longer pink. Add one cup of water and the taco seasoning. Mix and heat thoroughly. Remove from heat.

3. In a large fry pan at [high heat](#), add three tablespoons of grapeseed oil. Add a tortilla to the pan. Cook for 2-3 seconds, lift up the tortilla with a spatula, add another tortilla underneath. Cook for 2-3 seconds, lift again, both tortillas, and add another tortilla underneath. Repeat the process with all the tortillas, adding a little more oil if needed. This way you can brown and soften the tortillas without using a lot of fat. You do this process to develop the flavor of the tortillas. As the tortillas brown a little, remove from the pan one by one to rest on a paper towel.

4. Spray the bottom of a large casserole pan and add about three ounces of enchilada sauce, to coat the bottom of pan. Spoon a little of the venison (about 1 ½ ounces) into a corn tortilla and add about one ounce of cheese and a couple olives. Roll up the tortilla and place it fold-side down in the casserole pan. Continue until all tortillas are filled and rolled. Add sauce, covering all of the tortillas in the casserole pan. Make sure all are covered with the sauce. Cover the whole thing with the rest of the grated cheese and a few sliced olives. Put the casserole in the oven for about 15 minutes or until the cheese melts.

5. Garnish with cilantro and sour cream. Serves about four.

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