

# Deer Enchiladas

6 servings

Roast--venison hindquarter or shoulder roast, bone in or out in  
olive oil  
salt, pepper, onion powder, garlic powder  
heavy duty foil  
barbecue sauce (store bought is fine)

## Sauce

2 tablespoons olive oil  
2/3 cup onions, finely diced  
3 garlic cloves, minced  
1/2 teaspoon red pepper flakes  
1/2 teaspoon ground cumin  
1 teaspoon dried oregano leaves (or 1/2 teaspoon ground oregano)  
1 tablespoon chili powder  
1/4 teaspoon salt  
1/8 teaspoon pepper  
14 1/2 ounce can tomato sauce  
1/2 cup chicken broth

## Enchiladas

Corn or flour tortillas  
1 1/2 cups shredded cheddar/jack cheese blend  
1/4 cup sour cream  
12 by 8-inch baking dish, greased

## INSTRUCTIONS

### The Roasting Part

Rub roast with olive oil. Season liberally with salt, pepper, onion powder and garlic powder. Place into a roasting pan in a preheated 375 degree oven for 2 hours, turning often for even browning. Place roast on foil and coat roast with barbecue sauce. Wrap snugly with foil, place back into the roasting pan. Lower oven temperature to 325 and return roast to oven until meat pulls off the bone easily about 2 – 3 hours more. Allow to cool and pull meat. Shred any large pieces with hands, knife or fork.

### The Sauce

Heat oil in a medium saucepan over medium-high heat. Add onions and all sauce ingredients except tomato sauce. Cook for 3 – 4 minutes. Add tomato sauce and chicken broth and simmer on low heat for 1 hour. For a smooth sauce, process cooled sauce in a blender or food processor.

### Enchiladas

In a bowl, combine 3 cups shredded meat with 1/3 of the sauce and toss. For each tortilla, dip in sauce to coat both sides. Spoon about 1/4 cup of the meat into the center and roll snugly. Place in the greased baking dish. Repeat process for remaining tortillas, placing each snugly alongside the others in the dish. Spoon remaining sauce over, top with cheese and place in a preheated 350 degree oven for 20 minutes or until cheese is lightly browned and sauce is hot and bubbly. To serve, place two enchiladas on plates and top with a dollop of sour cream.