

Pheasant Enchiladas

From Souix Falls, S Dakota via Panache Acres, Janesville

Ingredients:

2-3 cups diced or chopped cooked pheasant breast

1 can cream of chicken soup

1 pint sour cream (NOT low fat)

1 can chopped green chilis

2 cups shredded cheddar cheese

2 cans enchilada sauce

1 cup shredded cheddar cheese

10 flour tortillas

Mix the first group of ingredients. Pour 1 can of enchilada sauce into bottom of casserole dish- about 9x13 inch size. Put the mixed ingredients into tortillas and roll up , place in dish. Pour another can of enchilada sauce over top and sprinkle with the shredded cheese. Cover with foil and bake at 350 degrees for 30-40 min.

Most folks who try this say it's the best wild game dish they ever had. I also make it with pheasant thighs and legs, but breast is best. Vary the spiciness of the cheese, chilis and enchilada sauce to fit your taste. It will make you want to buy a hunting license.