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## **Slow Cooker Southwestern Wild Turkey**

One large crockpot (slow cooker)

Breast from a wild turkey

32 oz chicken broth (or enough to almost cover)

1 large can (28 oz) diced tomatoes (fire roasted or Rotel tomatoes to add an extra "zing")

1 large can (29 oz) green chili enchilada sauce

1 4 oz can chopped green chilies

2 ½ tablespoons cumin

1 tablespoon chili powder (or to taste)

2 cloves finely diced garlic

2 teaspoons onion powder

1 medium onion and one medium green pepper chopped (can substitute a bag of frozen pepper/onion mix)

1 bag of frozen mixed vegetables (or 1 can corn, 1 can lima beans or green peas, 1 can green beans)

Cayenne or red pepper to taste

Black pepper

Cook for 6 to 8 hours on low in crockpot. For a little more southwestern flavor, before serving add 1/4 cup lime juice and 1/2 cup chopped cilantro (cilantro is optional -- some folks don't care for it.) Serve with shredded Colby-Jack cheese and traditional taco or burrito toppings of shredded lettuce, fresh chopped tomatoes, onions, refried beans, salsa, tortillas or tortilla chips.

One full turkey breast makes A LOT of food. We have it for several meals and also freeze portion sizes of it to have on hand for a quick future meal.