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Venison Pozole

Serves 6

2 15 to 16 ounce cans hominy, drained
3 10 ounce cans green enchilada sauce
2 15 ounce cans chicken broth
1 large onion, chopped
3 cloves garlic, chopped
2 teaspoons ground cumin
1 teaspoon salt
1/2 teaspoon pepper
2 1/2 pound boneless venison roast
2 to 4 strips uncooked bacon
1 cup chopped fresh cilantro
2 tablespoons fresh lime juice
Serve with: warm flour tortillas and salsa

Mix all ingredients except venison, bacon, cilantro, lime juice, tortillas and salsa in a 4 quart or larger slow cooker.

Add venison that has been wrapped in bacon strips; spoon hominy mixture over top.

Cover and cook on low 7 to 9 hours or until venison is tender. Remove venison to a cutting board.

Stir cilantro and lime juice into mixture in slow cooker. Shred venison in bite size pieces; return to slow cooker.

To serve: Ladle into soup bowls. Serve with or rolled up in, flour tortillas. Accompany with salsa.