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## **Grant's Favorite Wild Turkey Recipe**

### **Serves 6**

3 10 ounce cans green enchilada sauce  
15 – 30 ounces chicken broth (enough to cover turkey breast)  
1 large onion, chopped  
3 cloves garlic, chopped  
2 teaspoons ground cumin  
1 teaspoon salt  
1/2 teaspoon pepper  
1 turkey breast (2 lbs or larger)  
2 to 3 strips uncooked bacon  
1 cup chopped fresh cilantro (optional; to taste)  
2 tablespoons fresh lime juice  
Serve with: warm flour tortillas and salsa

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

Add turkey that has been wrapped in bacon strips.

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

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

Can be served as a soup/stew or use a slotted spoon to separate meat from liquid and serve burrito/taco style rolled up in flour tortillas with your choice of toppings: cheese, sour cream, shredded lettuce, or salsa. Accompany with refried beans, rice, salsa and chips. (If you choose to use the meat for a burrito/taco filling the remaining liquid makes a base for Mexican soup!)