

Dorito Dutch Oven Enchiladas

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Recipe Category:

Ground Venison Recipes

Prep Time:

50 minutes

Ingredients:

1 pound venison taco meat, precooked	½ c onion, diced
1 bag Nacho Cheese Dor- itos	2 c enchilada sauce
8 ounce tomato sauce	2½ c shredded cheese
	24 charcoal briquettes

Directions:

Preheat charcoal briquettes in a chimney starter.

In a large bowl crush 2 c Doritos by hand.

Add precooked taco meat, tomato sauce, enchilada sauce, onion, and 1½ c cheese to the bowl. Stir until thoroughly combined.

Transfer mix to a 10" Dutch Oven. Cover tightly with the lid.

Place Dutch Oven over a bed of 8 hot coals, adding the remaining 16 coals to the lid of the Dutch Oven.

Allow casserole to cook for 30 minutes.

After 30 minutes, carefully remove the lid to prevent ashes from falling into the casserole.

Add remaining whole Doritos and 1 c cheese to the top of the casserole, recover, and cook an additional 10 minutes, until cheese is melted. Serve immediately.

