

# 10-POINT CIGARS

Sometimes in poker, you can get a tough hand, but you can make that work out beautifully if you play your cards right. The same can be said for a great, lean meat like venison, if you're not careful, it can toughen up on you. We've got an ace in the whole, slow braising that deer meat in a great red wine, making it fall apart tenderly. Once we've got that mastered, we pair it with some sharp orange cheddar cheese, and roll 'em into taquitos, perfect handhelds while you've got a handful of cards, too. We throw 'em quick in the fryer and crisp 'em up, and serve 'em hot with a smooth, cool avocado cream sauce. No tricks, just treats with a super flavorful bite, balanced, warm, cool, crunchy and juicy, this is basically the royal flush of bites, ya'll. Easy to make, great for any crowd, whether you're gamblin' with cards or playing the odds with a room full of kids, we got you covered. Easy to make, easy to eat and you'll be on easy street even if you've cashed in your last chip. If you can't get venison, beef chuck roast works just as well with this recipe.

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Yield: 20 taquitos

## Ingredients for the Taquitos

- 20 – 6 inch corn tortillas
- Canola or vegetable oil for frying (enough to submerge the taquitos)
- 8 ounces of shredded orange cheddar cheese
- Avocado crema sauce (ingredients and directions below)
- 1 ½ cups of Cabernet red wine (merlot will work too)
- 4 crushed cloves of garlic
- 1 tablespoon of fresh thyme, minced
- 1 tablespoon of fresh oregano, minced
- 1 tablespoon of olive oil
- ¼ cup of flour mixed with 1 teaspoon of garlic powder and 1 teaspoon of black pepper and ½ teaspoon of salt
- ½ a diced sweet onion
- 1 finely diced stalk of celery
- 1 cup of beef stock
- 1 pound of venison roast, chopped into 5 or 6 chunks
- Chopped fresh cilantro for garnish

## Directions for the Taquitos

- Preheat the oven to 350 degrees
- In a heavy bottomed pan, like a cast iron dutch oven, throw in the wine, garlic, oregano and thyme and simmer until it reduces a bit (almost half way, about 10 minutes)
- Meanwhile, after the venison has sat out of the fridge for at least 25 minutes
- Roll the venison chunks in the flour mixture
- Throw half of the olive oil into a cast iron skillet, and saute the meat until browned up on all sides
- Remove the meat, set aside
- Put the rest of your olive oil into the skillet and throw in all the veggies until onions are translucent
- In the wine pan, add in the beef broth and scrape up any browned bits on that pan bottom
- Add in the meat and veggies
- Cover it, and slide it into the oven for 2 and a half hours
- Remove from the oven, let sit for 10 minutes, then shred the meat
- Mix the cooled, shredded meat with the cheese
- Change your oven to 400 degrees
- Heat the tortillas in a damp paper towel for 10 seconds so they're pliable
- Add meat and cheese mixture to one end, and roll them up tight, and place on a baking sheet tightly packed next to each other
- Bake for 5 minutes in the oven
- Heat your oil to 350 degrees on your stovetop
- Dip them into the oil, 3-4 at a time, until they are crispy
- Remove, rest on paper towels and lightly salt
- Serve with avocado crema, garnish everything with the cilantro
- Enjoy a perfectly balanced bite, even if you're cards aren't that well balanced

## Ingredients for the Avocado Crema Sauce

- 2 big avocados, cut in half, pit removed (but set aside)
- 1 cup of sour cream
- 1 dash of green hot sauce
- 2 crushed cloves of garlic
- Juice from 2 fresh limes
- Salt and pepper to taste

## Directions for the Avocado Crema Sauce

- Mix all the ingredients in a blender, starting slowly until it is all evenly mixed
- Save the pits, you can store them in the sauce itself to prevent any browning (and it looks cool, too)

