WildCheff's Bear Barbacoa Tacos

Ingredients

2 lbs. of meat, cubed (bear, deer, elk, antelope)

1 small sweet onion, diced

5 cloves of garlic, minced

1-2 T of WildCheff's Blackening Rub

2 tsp. of ground cumin

2 tsp. of WildCheff's Roasted Garlic Powder

1/4-1/3 C of brown sugar

juice of 1 lime + 1 lime

1 bottle of pure cane rootbeer

olive oil

corn tortillas

handful of cilantro, rough chopped

sour cream

roasted pepper salsa

Directions

Place cubed meat into a large mixing bowl. Season meat with blackening rub, cumin, roasted garlic powder and brown sugar. Toss to coat evenly. Let rest for 10 minutes.

Heat up a cast iron Dutch oven over medium high heat. Add olive oil and warm up oil.

Once oil is heated, start placing pieces of seasoned venison into heated oil and sear to brown on all sides. Remove and set aside on plate until all pieces are seared. Add oil as needed through process.

To heated pot, add diced onion and minced garlic and sauté until onion is translucent and garlic is fragrant (approx. 2 minutes).

Add seared meat and juices back into pot, and then add bottle of rootbeer and juice of one lime. (You should have enough rootbeer to cover the meat).

Bring to a boil and then back down to a simmer and cover pot. Simmer for 90-120 minutes until meat gets fork tender and can be shredded easily.

It's important to monitor periodically as stoves work differently, and you want to ensure that you have enough liquid to braise the meat through the whole cooking process.

When meat is done cooking, remove from stovetop and scoop meat onto a large cutting board and shred with two forks or rough chop meat with a sharp butcher knife.

Heat up tortillas by placing on hot cast iron pan or outdoor grill and lightly brown and warm them through.

Place some of the Barbacoa meat in center of warmed tortilla and top with your favorite salsa, followed by a dollop of sour cream and a sprinkle of fresh chopped cilantro.

Squeeze a bit of lime juice over the top and enjoy with refried beans and rice. Bon appetite!