

## **KIM'S PHEASANT ENCHILADAS**

Kim Derbes

Place a couple of pheasants into boiling water and bring back to a boil. Then put cover on pot and take it off the stove. Let sit for an hour and the birds will be done. Take the meat off the bones and shred into small pieces.

Then cut up a bunch or two of green onions (as much as you prefer). Mix into meat. Shred at least two cups of jalapeno jack cheese and mix in with meat and onions. If you like things really spicy finely chop up a jalapeno and put in with meat. I normally don't since a lot of people can't handle it. Sprinkle in some salt, pepper, garlic salt and a tablespoon of dried cumin.

Into a saucepan place one large can of green enchilada sauce, one can of cream of chicken soup, one can of chopped green peppers and a small container of sour cream.

Place enough meat mixture into an 8 inch flour tortilla so that you can still roll up nicely. Place into greased baking dish. Make as many as you can with your mixture (It usually makes about 10 large ones).

Pour the sauce over the top and bake At 350 degrees until very bubbly (at least 30 minutes). Then sprinkle more cheese on the top and place under broiler until slightly browned. Thats it. Enjoy.