

# Pheasant Enchilada

## From Alice's Kitchen

Cooked pheasant breasts, cubed (3-4 or more)

6 flour tortillas- torn in small pieces (sometimes I mix in a corn tortilla or two, depends on what I have)

Gravy-

¼ cup flour

¼ cup butter

2 cups liquid—I use from cooked pheasant... If none, use chicken bouillon cubes

Cook until thickened, add green chilies—8 ounces or more if desired... Cool mixture, add sour cream about 1 cup (more is better than less)

In a 9 x 13" baking pan, put torn pieces from 3 tortillas in bottom of pan, sprinkle the cubed pheasant over. I sprinkle a little cheese over this, and a healthy sprinkling of black pepper. Put the remaining torn pieces of tortillas over this. Pour the gravy mixture evenly over the top. Sprinkle with more cheese to suit your taste.

Bake at 350 for about 20 minutes... just needs to melt the cheese and get heated through as everything is already cooked. Put the cheese on top during the last 5 minutes of cooking time.