**Spicy Bear Tacos**

**Prep: 10 min. – Cook: 4 minutes – 4 servings**

**INGREDIENTS:**

*Spices*

1 tablespoon chili powder

½ teaspoon garlic powder

¼ teaspoon onion powder

¼ teaspoon crushed red pepper flakes

½ teaspoon dried oregano

½ teaspoon paprika

1½ teaspoons ground cumin

1 teaspoon sea salt

1 teaspoon black pepper

Use 2 tablespoons of mix per lb of meat.

*Tacos*

1lb bear steak, cut in strips

1/3 cup of water.

8 taco shells

4 tablespoons sour cream

*Salsa Fresca*

2 medium tomatoes, roughly chopped (1 1/2 cups)

1 small red onion, diced small (2/3 cup)

1 jalapeno, minced

1 garlic clove, minced

1 tablespoon fresh lime juice

Coarse salt and ground pepper

1/2 cup loosely packed fresh cilantro leaves, roughly chopped

**DIRECTIONS:**

*Meat*

Use a blade tenderizer on the bear steak and then cut into strips.

Preheat a frying pan to medium-high heat and add your bear, brown.

Sprinkle seasoning evenly over meat and add water. Simmer until water is adsorbed.

*Salsa Fresca*

In a medium bowl, stir together tomatoes, red onion, jalapeno, garlic, and fresh lime juice. Season with salt and pepper and stir to combine. Stir in cilantro leaves just before serving.