



Crock Pot Venison Roast

This is a great recipe for a day when you have things to do. This recipe takes very little time to put together and can be left for hours to cook in the crock-pot. I hope you enjoy!

Ingredients:

- 3 Pounds of venison, any roast cut will do (tenderloin or back-strap is best)
- 1 Large onion
- 1 tablespoon soya sauce
- 1 tablespoon Worcestershire sauce
- 1 pkg of dry onion soup mix
- 1 small can - cream of mushroom soup

Directions

1. Put venison in the slow cooker and cover with the sliced onion.
2. Mix together the soy sauce, Worcestershire sauce, garlic, salt and pepper.
3. Distribute mix over the roast in the crock-pot.
4. Mix together the dry onion soup mix and the mushroom soup and then pour mixture over venison. Cook on Low setting until meat is cooked to your taste.
5. If you want to add potatoes, carrots or any other vegetable, allow for an hour in the crock-pot to ensure they are cooked.