



Ground Venison Soup

I am a soup guy! The easier the soup, the better. This one is so easy and so quick and you will love the results! This soup will also help you clean the freezer out in preparation for the fall deer hunting seasons! I hope, know will you enjoy!

Ingredients:

- 1 tbsp butter
- 1 large onion
- 1 large carrot
- 1 large stock of celery
- 1 lb of ground venison
- 1 litre of beef stock
- 500ml water
- Steak spice (to taste)
- Frank's Redhot (optional)

Directions

1. Chop all the vegetables to the size that you want for your soup, set aside all except the onions.
2. Combine the onions with the butter and sweat the onions, don't brown.
3. At the same time, brown the ground meat in a fry pan. (Drain and set aside)
4. Add the stock, water, vegetables and spices to the soup pot, bring to a boil.
5. Once at boil, add the meat and reduce to a simmer.
6. Cover the pot and simmer for 30-45mins

Hints: I like my soup spicy. Just remember that the steak spice can be spicy but also contains salt. If you simmer it too long, you will boil off excess liquid. You may want to add more water or stock. Serve with fresh bread, or cheese and crackers, it will feel like a camp meal!

Enjoy, and as always...

"Keep it Real!"