

## Venison Stew

Picture a cold winters day beside a fireplace, steam from a hot bowl of stew fills the air along with the aroma of earth vegetables and spices from your own garden. If this hearty meal doesn't satisfy your hunger, I'm not sure what will! This is a great way to clean out the freezer of any left over venison and make room for the fall hunt. Enjoy!

**Marinate:** Remove all the silver skin, fat and sinew from your venison meat, cube and place in a non-metal bowl and fill with red wine and steak spice. Cover and let soak over night in the refrigerator.

### Ingredients:

- 1 pound Venison
- 4 lg. Carrots
- 2 small Onions
- 3-4 cloves Garlic
- 1 bag small Potatoes
- 1 cup Peas
- Red Wine
- 1-2 pkg Beef Bouillon
- Corn Starch (thickener)
- Olive Oil
- 1/3 cup Butter
- Salt and Spice to taste
- 1-3 liters Water



### Directions

1. Oil a pot and brown the venison. Once fluid is boiled off and meat is browned, lower heat and add water that covers the meat with sufficient room for all the veggies.
2. Chop and cube the vegetables to your liking, add to mixture.
3. Bring to a boil and add spices and butter.
4. Let boil for 30min.
5. Add 1 tbsp cornstarch to a cup of cold water, whisk and then add to boiling pot. Repeat until desired thickness is achieved.
6. Serve with buttered biscuits or cornbread
7. Enjoy and always... Keep it Real!