



VENISON STEW

From the kitchen of Mom Dudley

Ingredients:

2 Tbsp Oil
2 lbs Venison Stew Meat (or beef)
3 large Onions, coarsely chopped
2 Garlic Cloves, crushed
1 Tbsp Worcestershire
1 Bay Leaf
1 tsp Dried Oregano
1 Tbsp Salt
1 tsp Pepper
3 cups Water
7 Potatoes, peeled and quartered
1 lb Carrots, cut into 1" pieces
¼ cup All Purpose Flour
¼ cup Cold waer
Bottle Browning sauce, optional.

Directions:

Heat oil in a Dutch oven. Brown meat. Add onions, garlic, Worcestershire sauce, bay leaf, oregano, salt and pepper. Simmer, covered 1 ½ to 2 hours or until meat is tender. Add potatoes and carrots.

Continue to cook until vegetables are tender, about 30 - 45 minutes.

Mix flour and water; stir into stew. Cook and stir until thickened and bubbly. Add browning sauce if desire. Remove bay leaf before serving.

Yield: 8 - 10 servings