



The other day we were trying to use up some of our 2013 Venison and Butch whipped together a scrumptiously delicious Venison Stroganoff! Here's how he did it:

Venison Stroganoff

1 ½ - 2 lb Venison Roast
1-medium onion, chopped
Stew Seasoning Packet

Salt & Pepper
8-oz container of sour cream
Egg Noodles

Pre-heat your electric skillet to 400°. Take a 1 ½ -2 lb venison roast and seer (brown) the sides in the heated pan. Chop a small onion and put with the meat. Sprinkle with salt and pepper. Add a packet of McCormick Seasoning, such as for beef stew, and a fair amount of water to the pan. Leave meat in the pan, covered, and cook for 2-3 hours, reducing heat to simmer as the cover begins to sputter. Keep about ½” of water in the pan to keep meat moist while it is cooking. You may need to add water as you cook. Towards the end the moisture should resemble a thin gravy. The meat will shred when it is ready. After meat is shredded, take an 8-oz container of sour cream and stir into the meat. Add frozen peas or corn and continue to heat until the veggies are heated through. Prepare egg noodles or your favorite pasta in your 6-qt sauce pan. Drain. Serve the venison meat over the noodles.

- This method can be used with a beef roast too. There is probably no need to add water with beef though, since beef would have more natural juices in it.

