

Fall Recipe



Venison Pot Roast

Ingredients :

- Venison meat
- Carton of broth (any kind)
- 1 packet of French Onion Soup mix
- 1 Onion
- 3-4 cloves of garlic
- 1 or 2 bay leaves
- A few sprigs of fresh thyme, or about a teaspoon of dried thyme
- Pepper to taste
- About 1tbsp flour and ¼ cup water (for gravy)

Notes :

This recipe is useful for tougher cuts of meat, such as shank, but feel free to use any cut you'd like. A crock pot is needed for this recipe.

Procedure :

Peel and cut onion into quarters. Peel garlic, cut cloves in half if they are very large.

Add all ingredients into crock pot, adding the broth last, and pouring over top.

Set crock pot to low, and let cook for around 8 hours (depending on size of roast). The meat will pull apart very easily when done.

Potatoes, carrots, and any other vegetables you'd like can be added. It is best to put these in half way through cooking or later, so that they do not go mushy.

To serve, take roast out of liquid, cover and let rest before cutting. Take any vegetables out of the crock pot, cover to keep warm.

Pour the remaining liquid out of the crock pot through a strainer into a frying pan. Place frying pan on high heat. Mix flour and water together in a cup, and then pour into the pan of liquid. Stir constantly until the liquid boils down into gravy.

Serve pot roast, (veggies if you added them) and gravy together with any other side dishes you'd like.