

## VENISON STEW

1 lb. venison cut in 1" pieces

1½ cups water

1 t. salt

⅛ t. pepper

½ cup red wine

4 medium carrots, cut in thirds

1 cup cranberries

1 large onion, chopped

1 stalk celery sliced

1 clove garlic, minced

2 T sugar

2 T Worcestershire sauce

1½ t. paprika

3 juniper berries

2 whole cloves

1 bay leaf

Simmer (covered) venison, water, salt and pepper 1¼ hours. Add wine, cranberries, onion, celery, garlic, sugar, Worcestershire sauce, paprika, juniper berries, cloves and bay leaf. Simmer (covered) 1 hour. Add potatoes and carrots, simmer ½ hour or until vegetables are tender.

Would also be good without potatoes and carrots, served with rice.

Best if made day ahead