

# DEHYDRATED VENISON STROGANOFF

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## INGREDIENTS:

- ½ cup dehydrated venison burger (instructions below)
- ¼ - 1/3 cup of couscous (or regular pasta, but couscous rehydrates really well)
- ¼ cup or more of dehydrated mushrooms
- 1/3 packet (about 2 tsp) of McCormick Beef Stroganoff Mix
- 1 Tbsp minced onion (I use the McCormick brand from the spice isle)
- 2 Tbsp dry milk
- ½ cup of bread crumbs
- Dash of pepper (optional, if you want it a little hotter)

## DEHYDRATED BURGER

- Add ½ cup of bread crumbs per 1 lbs of lean meat. Mix it very well then cook.
- Blot meat with paper towel and break it up into as small of pieces as you can to prepare for dehydration.
- Dehydrate at 145 degrees for 6 hours or what your dehydrator recommends.
- Combine all ingredients in a vacuum seal bag and vacuum seal it. *Note: make sure you leave enough room to add water later.*

## REHYDRATING

- Cut bag partially open and add 1 ¼ cups of boiling water.
- Mix contents of bag well and hold shut for 12-15 minutes and enjoy.

