

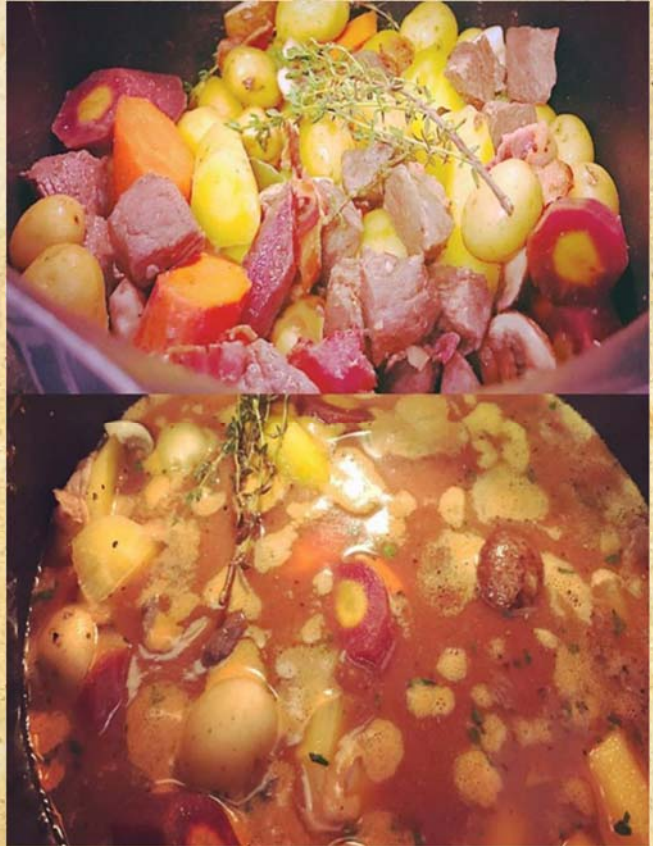
Venison Bourguignon

JoAnn Kleber Facebook

– The Mule Deer Hunter Website –
themuledeerhunter.com

INGREDIENTS:

- 2 Tbls Olive Oil
- 1 lb Deer Steak (cut into 1in cubes)
- 5 Slices of Bacon Cooked and Chopped
- 1 Tbls Onion Powder
- 3 Cloves Garlic (Minced)
- 1 Tbls Fresh Parsley (Minced)
- 4 Sprigs of Thyme
- 3 Bay Leaves
- 1 C Portabella Mushrooms (Quartered)
- 1 lb Baby Potatoes
- 5 Rainbow Carrots
- 2 Tbls Tomato Paste
- 1 15oz Can Tomato Sauce
- 3 Tbls Worcestershire Sauce
- 4 C Beef Broth
- 1 C Red Wine
- 1 Tbls Corn Starch
- Salt and Pepper to Taste



INSTRUCTIONS

- On medium heat, in a large stockpot, add the olive oil and deer steak. Sear the steak until med-rare. Stir in the bacon, onion powder, garlic, parsley, thyme and bay leaves. Slowly stir in the remaining ingredients.
- Cook on low for approximately 2 hours, stirring occasionally.
- The sauce will reduce and become a gravy like consistency.
- Garnish with fresh parsley and serve over mashed potatoes if desired.

