

Venison Lo Mein

JoAnn Kleber Facebook

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themuledeerhunter.com

INGREDIENTS:

- 8oz Lo Mein Egg Noodles or Spaghetti noodles
- 3 tbs Sesame Oil
- 1lb Deer Steak
- 2 Cloves Garlic, Minced
- 2 tsp fresh ginger, minced
- 3 cups Frozen, Asian Mix Veggies (save time and money)
- 2 Cups Cremini or Button Mushrooms, sliced
- 2 tbs Brown Sugar
- 3 tbs Rice Vinegar



INSTRUCTIONS

- Boil noodles according to package directions, then drain and set aside.
- While noodles are cooking, heat sesame oil in a large skillet or wok over medium high heat. Sauté the deer steaks until they're med-rare (they'll cook with everything else). Add all the vegetables, including the garlic and ginger. Sauté until the veggies are cooked through.
- Stir in remaining ingredients and then add in cooked noodles, toss to combine.

