



Favourite Recipes from our Members

BEAR CREEK FRIED VENISON

Serves: 3-4

Prep Time: 1 hour

- 1 ½ lbs. Venison round steak
- 1 cup flour
- 1 cup cornflakes, crushed
- ½ cup Bisquick
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. garlic or onion powder
- 1 cup of milk
- 1 egg
- ½ cup shortening
- 2 beef bouillon cubes

Mix dry ingredients in large shallow dish. Mix milk and eggs in similar dish. Cut steaks into 3-inch square pieces and moisten with water. Dredge meat in flour, dip in milk mixture and dredge in flour again. Pat firm and place in frying pan with hot shortening. Fry on high heat until brown, turn and reduce heat to medium/low. Fry again until brown. Drain on paper towels. Venison should be pink. If gravy is desired, stir dripping with 2 tablespoons flour mixture until sizzling. Add 2 cups of water into which 2 cubes beef bouillon have been dissolved. Stir thick.