



## Favourite Recipes from our Members

### CFAD VENISON POT ROAST

Serves: 15-20

Prep Time: 28 hours, 20 minutes

- 7 lbs. Venison roast
- 1 cups Burgundy
- ½ cup cider vinegar
- 2 celery tops
- 1 medium, onion, chopped
- 4 lemon slices
- 1 lg. Carrots, pared and chopped
- 1 T. salt
- 10 whole peppercorns
- 2 bay leaves
- 1 garlic cloves, crushed
- ¼ cup unsifted, all-purpose flour
- 2 T. salad oil

The day before serving, wipe roast with damp paper towels. Combine all ingredients, except flour and salad oil, with 1 cup water. Place roast in large pan, and pour mixture over meat. Refrigerate roast, covered for 24 hours, turning occasionally. Remove meat from marinade, reserving 2 cups. Coat roast well with flour. Slowly heat oil in Dutch oven or deep roasting pan. Add roast and cook over medium heat until all sides are browned, about 20 minutes. Add 1 cup marinade and bring to a boil. Reduce heat to simmer. Cover roast and simmer for 4 hours or until tender. Baste meat occasionally, and add remaining marinade as needed.