



## Favourite Recipes from our Members

### Stroganoff Style Venison

This venison is cooked with a stroganoff-style sauce, mushrooms, and beef or chicken broth. Serve this venison with noodles or hot cooked rice.

#### Ingredients:

- 1 1/2 to 2 pounds venison steak
- 1 1/2 cups chopped onion
- 8 ounces sliced fresh mushrooms
- 1 package (about 1.5 ounces) dry stroganoff mix
- 1 package (about 2.75 ounces) country gravy mix (enough to make 2 cups)
- 1 can (10.5 ounces) condensed beef or chicken broth, undiluted
- 1/2 cup dry red wine, such as cabernet or a pinot noir
- Dash pepper
- 1 teaspoon dried parsley flakes
- Salt, to taste

#### Preparation:

Cut venison into 1/2-inch pieces. Combine in the slow cooker with the onions and mushrooms. Toss with the stroganoff and gravy mixes. Stir in the beef or chicken broth and wine; sprinkle with pepper and the parsley flakes. Cover and cook for 7 to 9 hours; taste and add salt, as desired.