



Favourite Recipes from our Members

SUGAR SHACK LOG CABIN VENISON STEW

Serves: 4

Prep Time: 4 hours

- 1 lbs. Venison, cubed
- ¼ cup oil
- 6 cups water
- 1 bay leaves
- 2 lg. Carrots, chopped
- 3 stalks celery, chopped
- 4 med. Potatoes, skinned and cubed
- 1 onion, chopped
- 1 T. lemon juice
- 1 tsp. ground garlic
- 1 green pepper, sliced
- ¼ cup flour

Trim fat from venison and brown in a skillet with oil. In a large kettle boil 6 cups of water. Add venison, bay leaf, carrots, celery, potatoes and onion. Boil for 20 minutes, then reduce heat. Add curry powder, lemon juice and ground garlic. Cover and simmer for 3 hours. Add sliced green pepper. Add flour to thicken.