

Venison Stew

Carpediemdona.com

Ingredients

- 2 tablespoons canola oil
- 2 pounds venison stew meat (I used loin)
- 1 large onion, coarsely chopped (feel free to add more if your family really likes onion--mine doesn't)
- 2 garlic cloves, crushed (or 1/2 tsp. minced garlic)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried oregano
- 1 tablespoon salt
- 1 teaspoon pepper
- 3 cups water
- 7 potatoes, peeled and quartered
- 1 pound bag baby carrots
- 1/4 cup catsup

I also added some cut up tomatoes because I have plenty from my garden.

Directions

1. Heat oil in a large skillet. Cut meat into bite size pieces. Dip in flour and fry just until all sides are browned.
2. Peel and dice potatoes and put them and carrots in the bottom of the crockpot.
3. Add meat, onions, tomatoes (if you want), garlic, Worcestershire sauce, oregano, salt, pepper, catsup and water.
4. Stir just to mix.
5. Cook on high for 4 hours.

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