

Venison_2004.txt

Ingredients:

3-4 lb venison roast
1 cup water
1 cup wine vinegar
2 medium onions, chopped
1 tsp salt
6 peppercorns
2 bay leaves
2 whole cloves
2 tbs margarine
2 Tablespoons flour
2 tsps sugar
1/4 cup water

Directions:

Prepare marinade by bringing water, vinegar, onions, salt, peppercorns, bay leaves, and cloves to a boil in a saucepan. Reduce heat and simmer for 15 minutes. Cool marinade to room temperature. Place meat in large glass bowl. Pour marinade over meat and refrigerate three days. Turn meat at least 4 times each day. Remove roast from marinade, dry and brown in margarine in heavy skillet. Place meat in roaster, add marinade liquid, cover and roast in 325 degree oven until tender (3-4 hours). Remove roast from juices and keep warm.

Origin: FidoNet Home Cooking Echo

Shared by: Rich Harper

-End Recipe Export- Chipped from the bottom of Sharon's Igloo ^^oo^^

* SLMR 2.1a * Where is that darn ANY key?

--- Maximus 2.02

* Origin: Life in The FAT Lane, Quesnel, BC (604) 992-2781 (1:3404/155)

Venison_2004.txt

From : Sallie Krebs

1:116/3000.10 Mon 20 Feb 95 18:38

To : All

Subj : Wild Game 3 <CR>

AA

-Begin Recipe Export-

Title: Venison in Red Wine Sauce

Keywords: Carrots, Game, Scanned, SJK, Venison, Vinegar, Wild Game Cooking

Source: Wild Game Cooking

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First published in Great Britain in 1988 by:

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London SE21 8LG

Serves 4

METRIC/IMPERIAL	U S.
900 g/2 lb boneless braising venison	2 lb
3 carrots	3
1 large onion	
60-75 ml/4-5 tbsp olive oil	4-5 tbsp
16 juniper berries	16
flour for coating	
fine sea salt and freshly ground black pepper	
300 ml/1/2 pint red wine	1 1/4 cups
150 ml/1/4 pint water	2/3 cup
MARINADE:	
1 carrot	
1 small onion	
300 ml/1/2 pint red wine	1 1/4 cups
15 ml/1 tbsp wine vinegar	1 tbsp
3 sprigs of parsley	3
6 black peppercorns	6

Venison_2004.txt

fine sea salt

A warm winter dish, this is easily served in quantity for a party.

For the marinade, cut the carrot and onion into slices and put into a flat shallow dish with the rest of the marinade ingredients.

Cube the venison add to the marinade and cover. Leave in a cool place for 12-18 hours. Turn the meat over from time to time.

Remove the venison from the marinade and pat dry. Strain the marinade and reserve only the liquid. Grate the carrots and slice the onion finely. Saute the vegetables in the oil in a frying pan until light brown. Crush the juniper berries, stir into the vegetables and cook for a few minutes more. Remove the vegetable mixture from the oil with a slotted spoon and reserve.

Roll the venison in flour seasoned with salt and pepper. Brown in the hot oil. Put the vegetable mixture and the venison into a flameproof casserole or saucepan.

Pour the marinade liquid into the frying pan and bring to the boil. scraping up the sediment as you stir. Add to the casserole together with the red wine, water, and salt and pepper to taste. Bring to the boil, then turn down the heat. Cover with a double layer of foil and press the lid down firmly to fit tightly. Simmer on top of stove on the lowest possible heat for 2-2 1/2 hours.

Before serving, taste for seasoning.

-End Recipe Export-

-Begin Recipe Export-

Title: Venison Casserole (Geschmorte Hirschkeule)

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Keywords: Game, Mushrooms, Romertopf, Scanned, Shallots, SJK, Venison
Keywords: Wild Game Cooking

Source: Wild Game Cooking

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First published in Great Britain in 1988 by:

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Serves 4

METRIC/IMPERIAL	U.S.
6 rashers streaky (fatty) bacon	8 slices
1.2 kg/2 1/2 lb joint of leg of venison for roasting	2 1/2 lb
fine sea salt and freshly ground black pepper	
12 shallots	12
225 g/8 oz mushrooms	1/2 lb
1 bay leaf	
8 juniper berries	8
250 ml/8 fl oz red wine	1 cup
60 ml/4 tbsp cornflour (cornstarch)	1/4 cup
125 ml/4 fl oz single (light) cream	1/2 cup

This German recipe is cooked in a Romertopf, a casserole rather like a chicken brick which must be soaked before use in the oven, but then steams and bakes the meat with very tender results. Leg of hare can also be cooked this way, adjusting the quantities accordingly.

Soak the Romertopf in cold water for at least 15 minutes.

Preheat the oven to 220-C/425-F/Mark 7.

Line the Romertopf with the bacon . Season the venison with salt and pepper and place on top. Add the chopped shallots, sliced mushrooms, bay

Venison_2004.txt

Serves 6-8

METRIC/IMPERIAL	U.S.
1.5-2 kg/3 1/4-4 1/2 lb boneless haunch of venison, preferably roe deer	3 1/4-4 1/2 lb
1 50 g/5 oz fat bacon or pork fat	5 oz
fine sea salt and freshly ground black pepper	
1 00 g/4 oz chicken livers	1/4 lb
butter for frying	
a little brandy' preferably fine champagne	
1/2 bottle red wine	1/2 bottle
short pastry, made with 300 g/12 oz (1 1/2 cups) flour and 150 g/6 oz (3/4 cup) butter (page 117)	
beaten egg to seal	
egg yolk to glaze	
STUFFING:	
80 g/3 oz pork fillet (tenderloin)	3 oz
80 g/3 oz veal fillet (tenderloin)	3 oz
50 g/2 oz chicken livers	2 oz
butter for frying	
a little sherry	
fine sea salt and freshly ground black pepper	
50 g/2 oz foie gras, marinated in a little brandy	2 oz
1 5 ml/1 tbsp Madeira	1 tbsp
15 ml/1 tbsp brandy	1 tbsp
100 ml/3 1/2 fl oz single (light) cream	7 tbsp
pinch of quatre-epices	
SAUCE:	
venison or veal bones	
oil for frying	
10 shallots	10
1/2 bottle red wine	1/2 bottle
250 ml/8 fl oz veal stock	1 cup
beurre manie to thicken	

Venison_2004.txt

fine sea salt and freshly ground black pepper

An exquisite dish, here given in a simplified version by Julien, the chef of 'La Chaumiere', a delightful small restaurant in Lauris-sur-Durance, in Provence. Even this version is complex but well worth the effort for a special occasion. And it's also well worth forgetting a low-fat diet for one evening.

Cut the venison into small cubes or strips. Cut the bacon or pork fat into similar pieces. Season with salt and pepper. Cut the chicken livers into quarters, and lightly fry in butter. Add the brandy and pour the chicken livers, butter and brandy over the venison and bacon. Lightly cover with a little red wine and leave to marinate for at least half a day.

To make the stuffing, finely chop or process the pork and veal. Chop the chicken livers, fry lightly in butter, and season with a little sherry and salt and pepper to taste. Add to the pork and veal with the foie gras, Madeira, brandy, cream, spice, and salt and pepper to taste. Mix to create a very light-textured stuffing. Check the seasoning carefully. (Fry a very small quantity in butter to taste the seasoning.) Set aside.

For the sauce, in a heavy frying pan, fry the bones in a little oil over a very fierce heat, then turn the heat down and add the coarsely chopped shallots and the red wine. Reduce it substantially. There should be very little liquid left. Add the veal stock and simmer for another 20 minutes, then strain the resulting sauce through a sieve. Add a little beurre manie to thicken, then season with salt and pepper to taste. When ready to serve, reheat the sauce, but do not boil.

Preheat the oven to 240-C/450-F/Mark 9.

Roll out the pastry to a thickness of 2.5 mm/1/8 inch and from this cut two discs, each about 25 cm/10 inches in diameter. Use one disc to line a glass, china or metal tart or quiche dish. (Julien makes the pie flat on a

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Serves 4-6

METRIC/IMPERIAL	U.S.
10 juniper berries	10
30 ml/2 tbsp sunflower oil	2 tbsp
900 g/2 lb fillet of venison (red deer)	2 lb
1 onion	1
1 carrot	1
2 wineglasses red wine	2 wineglasses
1 clove	1
1 bay leaf	1
1 sprig of rosemary	1
300 ml/1/2 pint water	1 1/4 cups
fine sea salt and freshly ground black pepper	
flour for coating	
butter or olive oil for frying	
60-90 ml/4 tbsp single (light) cream	4-6 tbsp
Roquefort cheese, optional	
15 ml/1 tbsp black currant jam	1 tbsp

A German recipe contributed by Ulf and Nadine Stelzenmuller.

Fry the crushed juniper berries in a little oil until they change colour slightly. Cool. Marinate the venison fillet in this oil and juniper mixture overnight, in a cool place.

Cut the venison fillet across into steaks, or medallions, about 2 cm/3/4

Venison_2004.txt

inch thick. Trim the edges then set the medallions aside.

Fry the venison trimmings in a little oil until brown and crispy. Add the finely chopped onion and carrot and fry gently until golden brown. Pour in a glass of red wine, add the clove and herbs and reduce. Add the remaining red wine and simmer again, then pour in enough water so that the liquid becomes clear. Reduce again and strain. Put this sauce to one side.

Season the medallions with pepper, toss in flour and then fry in butter or olive oil until well browned and pink inside. Salt them and put on one side to keep warm.

Pour some of the sauce into the frying pan and scrape to mix in the meat juices. Add the cream, and stir to incorporate it into the sauce; do not allow to boil. A little Roquefort cheese can also be stirred in at this stage. Finally, add the blackcurrant jam.

Pour the sauce over and serve with Chestnut Croquettes, p. 114.

-End Recipe Export-

-Begin Recipe Export-

Title: Venison Steaks and Chops

Keywords: Brandy, Chops, Dijon, Game, Grapes, Scanned, SJK, Venison

Keywords: Wild Game Cooking

Source: Wild Game Cooking

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Steaks and chops can be cut from the leg or loin. The fillet steaks from young deer are delicious and tender and, we find, do not really need to be

Venison_2004.txt

marinated before cooking. We prefer to quick fry them, rather than grill (broil), as this is more controllable and keeps them very moist.

Have fillet steaks, or medallions cut about 2 cm/3/4 inch thick.

Heat a very heavy frying pan over a high heat until almost red hot, then quickly add a mixture of butter and oil, allowing 7.5 ml/1/2 tbsp each for every two steaks. If they are large steaks or chops add more butter and oil, but not too much. Put the steaks in the pan. They will sear fast. Using a palette knife, not a fork, turn them over to brown the other sides. Then turn the heat down to medium and cook for a further 3-4 minutes on each side. Always undercook venison- serve a little pink. Remove the steaks to a hot dish and keep very hot while you add one of the mixtures below to the pan to make a sauce for the steaks.

1) 3 crushed juniper berries, 1 wineglass of red wine, and salt and pepper to taste: boil, then simmer for a few minutes, working all the residue from the steaks into the sauce.

2) A handful of seeded grapes, cut in half, 15 ml/1 tbsp of brandy, 1 wineglass of red wine, and salt and pepper to taste: boil and simmer, working in the residue.

3) 15 ml/1 tbsp of Dijon mustard, 1/2 wineglass of red wine, and salt and pepper to taste: boil and simmer, working in the residue, then add a little single (light) cream.

4) 3-4 spring onions (scallions), cut finely and cooked for a few seconds in a little butter in the pan, add 1 wineglass of dry white wine added and simmer, then stir in a little single (light) cream with salt and pepper to taste.

Cook large steaks or chops in the same way, but add 2 wineglasses of red wine, and salt and pepper to taste after the steaks have been seared.

Venison_2004.txt

100 g/4 oz Gruyere cheese
dash of wine vinegar

1/4 lb

Cut the leeks into 2.5 cm/1 inch chunks, including as much of the green part as is possible. Wash thoroughly. Peel the potatoes and cut into 2.5 cm/1 inch chunks. Simmer together with the leeks in boiling salted water for 30-35 minutes or until very soft.

Drain the vegetables, then mash together until they resemble a puree of potatoes. Mix in the grated cheese and the vinegar, with salt and pepper to taste.

An alternative version is to halve the amount of potatoes, and to cook the vegetables in a mixture of white wine and water.

-End Recipe Export-

-Begin Recipe Export-

Title: Celeriac and Potato Puree (Puree de Celeri-Rave)

Keywords: Game, Potato, Scanned, Side dish, SJK, Venison, Wild Game Cooking

Source: Wild Game Cooking

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Serves 4

METRIC/IMPERIAL

350-450 g/3/4-1 lb celeriac

fine sea salt and freshly ground black pepper

225 g/8 oz potatoes

50 g/2 oz butter/vegetable margarine

U. S.

3/4- 1 lb

1/2 lb

4 tbsp

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Short pastry (1)

Makes about 350 g/12 oz

METRIC/IMPERIAL	U.S.
225 g/8 oz plain (all-purpose) flour	1 2/3 cups
pinch of fine sea salt	
100 g/4 oz butter	1 stick
1 egg yolk, optional	1
iced water to bind	

Sift the flour and salt into a bowl. Rub the butter lightly into the flour, using only the finger tips, until it has the texture of fine breadcrumbs. Add the egg yolk, if using, and enough iced water to bind to a stiff dough. Be careful not to add too much liquid. Cover and chill until required.

Short pastry (2)

Makes about 350 g/12 oz

METRIC/IMPERIAL	U.S.
100g/4 oz vegetable margarine suitable for pastry-making	1/2 cup
45 ml/3 tbsp water	3 tbsp
225 g/8 oz plain (all-purpose) flour	1 2/3 cups
pinch of fine sea salt	

Place the margarine, water and 30 ml/2 tbsp of flour in a bowl and cream

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Serves 4-6

METRIC/IMPERIAL	U.S.
450-700 g/1-1 1/2 lb cold meat from cooked haunch of venison	1-1 1/2 lb
2 medium onions	2
15 ml/1 tbsp sunflower oil	1 tbsp
10 ml/2 tsp tomato paste	2 tsp
300 ml/1/2 pint good brown stock	1 1/4 cups
5 ml/1 tsp dried mixed herbs (oregano, parsley, bay leaf)	
fine sea salt and freshly ground black pepper	
450 g/1 lb pureed potato	2 cups
450 g/1 lb pureed parsnip	2 cups
25 g/1 oz butter	2 tbsp
milk	
1 size 2-3 (extra large) egg	

A good recipe should you ever have any cold left-over venison.

Preheat the oven to 180-C/350-F/Mark 4.

Finely dice or mince (grind) the venison, removing all gristle and skin. Chop the onions and fry in the oil until softened. Mix the venison, onions, tomato paste, stock and herbs together. Add salt and pepper to taste. Put the mixture into a pie or baking dish. Cover with the pureed potatoes and parsnips, which you have mixed together with the butter, a little milk and the well beaten egg. Glaze the top with milk, then bake for about 45 minutes or until the pie is heated through and the top well

Venison_2004.txt

browned.

-End Recipe Export-

-Begin Recipe Export-

Title: Roast Venison with Apple and Prune Compote

Keywords: Apples, Carrots, Compotes, Currants, Game, Ginger, Madeira, Port

Keywords: Prunes, Scanned, SJK, Venison, Vinegar, Wild Game Cooking

Source: Wild Game Cooking

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Serves 4

METRIC/IMPERIAL	U.S.
1.4 kg/2 1/2 lb boned and rolled	2 1/2 lb
haunch of venison, thinly barded with pork fat	
30 ml/2 tbsp olive oil	2 tbsp
50 g/2 oz smoked lean bacon	2 oz.
125 ml/4 fl oz port wine or Madeira	1/2 cup
15-30 ml/1-2 tbsp red currant jelly	1-2 tbsp
fine sea salt and freshly ground black pepper	

MARINADE:

1 medium carrot	
1 medium onion	
3 juniper berries	3
1/2 bottle red wine	1/2 bottle
30 ml/2 tbsp olive oil	2 tbsp
15 ml/1 tbsp wine vinegar	1 tbsp
6 black peppercorns	6
2 sprigs of parsley	2

Venison_2004.txt

APPLE AND PRUNE COMPOTE:

3 cooking (tart) apples	3
1 cm/1/2 inch piece of fresh root ginger	1/2 inch
8-12 pitted prunes	8-12
300 ml/1/2 pint water	1 1/4 cups
15-30 ml/1-2 tbsp brown sugar	1-2 tbsp

For the marinade, peel and slice the carrot and onion and place them in a flat glass or pottery dish (never metal) with the crushed juniper berries. Add the other marinade ingredients and the venison. Cover and marinate in a cool place for 48 hours, turning the meat frequently in the marinade.

Preheat the oven to 180-C/350-F/Mark 4.

Remove the venison from the marinade and pat dry. Heat the oil in a flameproof casserole, add the venison and brown on all sides. Add the bacon cut into fairly large dice and brown. Strain the marinade and pour the liquid over the venison and bacon. Bring to simmering on top of the stove, then cover with a double layer of foil and put the lid on tightly.

Cook in the oven for 35 minutes per 450 g/1 lb.

Meanwhile, make the compote. Peel the apples and slice them. Peel the ginger and slice into small pieces. Put the apples and ginger together with the prunes, water and brown sugar into a small saucepan and simmer gently until the apples and prunes are soft. (This can be made 2-3 days ahead, and is also delicious served with other game.)

When done, remove the venison and keep warm. Strain the cooking liquid into a saucepan and boil to reduce by one-third. Add the port or Madeira and red current jelly. Reduce again. Taste for seasoning. Serve the venison with the sauce and compote.

-End Recipe Export-

Venison_2004.txt

fine sea salt and freshly ground black pepper
150 g/5 oz chopped blanched almonds 1 cup
MARINADE:
6 juniper berries 6
6 allspice berries 6
10 black peppercorns 10
2 cloves 2
small bunch of rosemary
1 onion
1 carrot
fine sea salt
1 litre/1 3/4 pints dry red wine 1 quart
1 orange

This German recipe, an individual variation on a classic theme, was kindly given to us by Elke Vollstedt. The lean, pungent meat is served for special occasions and lingers long in the memory of her friends.

The marinade must be discarded after use, as the flavour becomes too strong to be incorporated in the final dish.

To make the marinade, crush the spices and rosemary in a mortar and put them in a heavy frying pan to dry roast. Turn them so that they do not burn, but merely intensify in strength. When they are heated and toasted, add the coarsely chopped onion and carrot, salt to taste and a little of the red wine to mix. Heat this gently to allow all the flavours to amalgamate. Cool, then add the coarsely chopped flesh and rind of the orange.

Put the marinade in an earthenware or china dish and add the boar, its skin removed. Cover with the remaining red wine. Cover the dish tightly and leave in a cool place for about 3 days, turning the meat from time to time. This will tenderise the meat and reduce some of the strong flavour.

Venison_2004.txt

Take the meat out of the marinade, dry it and discard the marinade.

Preheat the oven to 180-C/350-F/Mark 4.

Melt three-quarters of the butter in a roasting pan over a moderate heat, and lightly sear the outside of the boar. Do not cook over too high a heat or the meat will toughen.

Pour the red wine over the joint. Add the juice of two of the pomegranates. Roast the meat, basting from time to time, for 2 1/2 - 3 hours. The meat must be well done: hunted wild boar's meat should not be eaten rare. The basting is also important with this very lean meat.

Remove the boar to a carving board and set aside in a warm place to rest before carving.

Strain the pan juices into a small saucepan. Mix a little of the juices with the arrowroot, then add to the saucepan and stir while heating gently. When thickened add the cream. Heat gently but do not boil. Season to taste with salt and pepper. Keep warm.

Toss the almonds in the remaining butter in a frying pan until golden brown. Remove the seeds from the third pomegranate. Carve and arrange the boar meat on a hot dish. Pour the sauce over the meat slices and garnish with the pomegranate seeds and almonds.

-End Recipe Export-

-Begin Recipe Export-

Title: Grilled Minutes of Wild Boar with Onion Confit and Sweet Potatoes

Keywords: Boar, Confits, Game, Ginger, Honey, Oranges, Potato, Scanned, SJK

Keywords: Vinegar, Wild Game Cooking

Grilled minutes of wild boar with onion confit and sweet potatoes

Source: Wild Game Cooking
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Serves 4

METRIC/IMPERIAL	U.S.
4 escalopes (thin slices) cut from the haunch of wild boar	4
fine sea salt and freshly ground black pepper	
butter or olive oil for frying	
ONION CONFIT:	
450 g/1 lb button (pearl) onions	1 lb
45 ml/3 tbsp white wine vinegar	3 tbsp
100 g/4 oz clear honey	1/3 cup
30 ml/2 tbsp demerara (coarse brown) sugar	2 tbsp
SWEET POTATO MOULDS:	
900 g/2 lb orange-fleshed sweet potatoes (yams)	2 lb
juice of 2 lemons	
grated fresh root ginger to taste	
45 ml/3 tbsp cream	3 tbsp
1 egg yolk	

In recent years, 'Rules' restaurant in London's Covent Garden has begun to serve wild boar along with its traditional English roasts, game pies and steak and kidney puddings. This recipe is a favourite with the chef, Graham Beauchamp, and clients alike. Although the meat of hunted wild boar should be well cooked, that of farmed wild boar may be served pink.

First make the onion confit. Place the onions in a pan with the vinegar. Bring to the boil and reduce the vinegar by half. Add the honey and sugar and simmer until the onions are soft and the sauce thick, dark and sticky.

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Serves 4

METRIC/IMPERIAL	U.S.
50 g/2 oz pitted prunes	1/2 cup
50 g/2 oz sultanas (golden raisins)	1/3 cup
60 ml/4 tbsp olive oil	1/4 cup
100 g/4 oz streaky (fatty) bacon	1/4 lb
700 g/1 1/2 lb wild boar rib steaks	1 1/2 lb
15 ml/1 tbsp flour	1 tbsp
300 ml/1/2 pint wine vinegar	1 1/4 cups
3 bay leaves	3
30 ml/2 tbsp sugar	2 tbsp
freshly grated nutmeg	
fine sea salt	

Many regions of Italy feature wild boar on restaurant menus, but this is a speciality of Sardinia. The sweet and sour sauce also combines very well with venison.

Chop the prunes and put them to plump up with the sultanas (golden raisins) in a little warm water. Heat the olive oil in a frying pan and add the diced bacon. Fry until browned, then add the boar steaks to the pan and brown briskly on both sides. Turn down the heat and cook gently for about 15 minutes.

Mix the flour with half the vinegar in a small saucepan, then add the remaining vinegar, the bay leaves and sugar. Simmer gently, stirring to

Venison_2004.txt

make a smooth sauce. Add the drained sultanas (golden raisins) and prunes, and nutmeg to taste. Cook gently for about 10 minutes .

Season the boar steaks with salt, then pour over the sauce. Cook for a further 10 minutes or until the steaks are tender.

-End Recipe Export-

-Begin Recipe Export-

Title: Chestnut Croquettes

Keywords: Chestnuts, Cognac, Croquettes, Game, Potato, Scanned, Side dish, SJK

Keywords: Walnuts, Wild Game Cooking

Source: Wild Game Cooking

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Serves 4-6

METRIC/IMPERIAL	U.S.
225 g/8 oz mashed potato	1 cup
450 g/1 lb canned unsweetened chestnut puree	1 lb
15 ml/1 tbsp Cognac	1 tbsp
freshly grated nutmeg	
fine sea salt	
1 egg	1
breadcrumbs for coating	
butter or oil for frying	

A traditional German recipe.

Process or beat together the mashed potato and chestnut puree. Add the

Venison_2004.txt

METRIC/IMPERIAL

	U.S.
600 g/1 1/4 lb button (pearl) onions	1 1/4 lb
sea salt	
45 ml/3 tbsp olive oil	3 tbsp
2 cloves	2
3 white peppercorns	3
1 bay leaf	1
30 ml/2 tbsp white wine vinegar	2 tbsp
15-30 ml/1-2 tbsp sugar	1-2 tbsp
ground ginger, to finish	

Cook the onions gently in their skins in simmering salted water. Drain and peel them. Heat the oil, cloves, peppercorns and bay leaf in a frying pan. Add the onions and let them simmer for about 6 minutes. Add the vinegar and sugar and simmer again until the liquid is reduced and syrupy.

Serve with a little sprinkling of ginger.

-End Recipe Export-

-Begin Recipe Export-

Title: Rice with a Golden Crust (Timman)

Keywords: Basmati, Game, Rice, Scanned, Side dish, SJK, Wild Game Cooking

Source: Wild Game Cooking

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Serves 4-8

METRIC/IMPERIAL

	U.S.
450 g/1 lb Basmati rice	2 2/3 cups

Venison_2004.txt

1.7 litre/3 pints water 7 1/2 cups
125 g/4 1/2 oz butter, preferably clarified 9 tbsp
fine sea salt

As rice is such an important part of Middle Eastern meals, it is usual to serve greater quantities than in the West. At Jonquil's home in Baghdad, rice was often served at lunch with green beans or okra in tomato sauce. She often watched her aunts preparing the rice- always with great care.

Hakaka, the name for the crust which forms at the bottom of the pan, was a great favourite, and she and her sister would pounce hungrily on these golden pieces. This recipe was sent by her father from Baghdad.

Soak the rice in warm water for 20 minutes, then drain.

Bring the salted water to the boil and add 15 g/1/2 oz (1 tbsp) of butter. Add the rice slowly. Cook for about 7 minutes or until the water has almost all been absorbed. Drain the rice in a sieve.

In a clean saucepan, melt half the remaining butter, add the rice and cook on a high heat for 3-4 minutes. Then turn down the heat to very low. Dot the remaining butter, in little pieces, over the surface of the rice. Cover the saucepan, putting a clean cloth under the lid to prevent condensation from the steam dripping into the rice. Leave to cook for 35 minutes or until the grains of rice are dry.

When ready to serve, fill the bottom of the sink with cold water. Take the pan from the heat and plunge its base into the cold water. There will a tremendous noise and much steam, but don't be alarmed; all will be well. Leave the rice for 5-7 minutes, then either unmould it upside down onto a plate, or spoon the rice into a bowl and add pieces of the golden Hakaka.

-End Recipe Export-

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew
Categories: Venison, Stews
Servings: 6

1/2 lb Bacon or salt pork	2 lb Venison steak
4 tb Flour	6 c Water or beef stock
1 lg Tomato, chopped	2 md Carrots, sliced
2 md Stalks celery, sliced	2 md Potatoes, in 1" cubes
1 Dozen small white onions	1 tb Chopped parsley
1 c Fresh green peas	Salt and pepper to

taste

Cut bacon into 1" cubes and saute in large saucepan until lightly browned. Remove and set aside.

Cut venison into 1 1/2 or 2" pieces and brown over high heat in 4 T bacon or pork drippings. Stir in flour. Lower heat and let brown 2-3 minutes, stirring several times. Add liquid and let it simmer 1 hour or more until venison begins to get tender, add more liquid as necessary.

Add all the other ingredients, except peas, and continue to simmer to a thick stew. Simmer peas in a separate pan until done. Strain and spoon over or around stew when served. Great accompanied by buttered corn muffins and a salad.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Roast Venison with Wine
Categories: Venison
Servings: 1

7 1/2 lb	Boned leg of venison roast	9	Bacon slices
1 ts	Salt	1/4 ts	Dried thyme leaves
1/4 ts	Chopped onion	1	Clove garlic, minced
1/4 c	Lemon juice	1 c	Beef broth
1 c	Burgundy wine		

Preheat oven to 500F. Arrange 6 bacon slices on inside surface of roast. Roll up and tie securely. Place 3 bacon slices across the top. Place roast on rack in shallow roasting pan. Sear in oven 15-20 minutes.

Remove roast from oven. Lower temperature to 375F. Combine remaining ingredients. Pour over roast; cover with foil. Roast, basting occasionally with pan drippings 2 1/2 - 3 hours, or until meat is tender. Remove. Makes 15-20 servings.

----- Recipe via Meal-Master (tm) v7.04

Title: Duck With Honey and Curry
Categories: Duck
Servings: 1

1	Duck	1	Whole onion, peeled
1 tb	Honey (1/3-cup)	2	Whole cloves
1 tb	Curry powder		Salt and black pepper

Wash the duck, pat dry, then salt and pepper it inside and out. Stick the whole cloves in the onion and insert into the cavity. Mix the honey and

Venison_2004.txt

Add browned meat and remaining ingredients. Cook on low for 7-10 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Supreme

Categories: Venison

Servings: 4

7 sm Venison steaks	4	Stalks celery, chopped
Salt and pepper	1 1/2 ts	Garlic powder
1/2 c Oil	1 1/2 c	Water
1 lb Pork sausage	1/2 c	Parsley
2 lg Onions, chopped	1/2 c	Green onion tops, chopped
1 Bell pepper, chopped	1	Red apple, peeled & chopped

Season venison with salt and pepper. Brown in a large skillet in hot oil. Remove venison, and add pork sausage. Brown. Then add onion, bell pepper, celery and garlic powder. Cook until onions are clear. Return venison to pot and add water. Simmer until venison is tender, about 1 1/2 hours. Add parsley, green onion tops and apple. Cook for 10 more minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Rolls

Categories: Venison

Servings: 4

8 Venison steaks	3	Beef boullion cubes
8 Strips of bacon	2 c	Boiling water
Salt and pepper	1 tb	Parsley

Venison_2004.txt

1 Garlic clove, minced
1 md Onion, chopped
Flour

1/4 ts Marjoram
1/4 ts Dry mustard

Pound steaks until thin enough to roll. Fry bacon strips until done but not crisp. Lay bacon on steaks. Sprinkle with salt, pepper, minced garlic and a few chunks of chopped onion. Roll steaks and dredge in flour. Brown in bacon grease. Remove and drain grease. Mix 2 boullion cubes with 2 cups boiling water. Stir until dissolved. Add parsley, marjoram, dry mustard and rest of onion. Pour into skillet and add the venison rolls. Simmer until tender, approximately 1 1/2 hours. Serve with the sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecued Venison
Categories: Venison, Barbecue
Servings: 5

1 lb Venison, cut to thin slices	Red pepper
1/3 c Cooking sake (rice wine)	Other spices (optional)
1/3 c Vinegar	Teriyaki sauce
1/3 c Soy sauce	

Marinate venison about 20 minutes in a marinade of sake, vinegar, soy sauce and spices. Use more vinegar if venison has a strong "Gamey" taste.

Grill the slices of venison over a charcoal grill. A grill made of chicken wire mesh is fine in that the slices of meat will not fall down between the rods. Dip the cooked meat in teriyaki sauce if you prefer. Serve with rice.

Venison_2004.txt

Servings: 4

4	Venison steaks	1 ts	Italian seasoning
1 c	Ricotta cheese	1/2 ts	Basil
1 c	Mozzarella cheese	1 c	Onion, diced
1/4 c	Cream cheese	1 ts	Lemon juice
1 1/2 ts	Garlic		

Combine all ingredients except steaks. Spread mixture on steaks and roll up like a log. Insert toothpick to hold together. Place in covered greased pan. Bake at 300 degrees for 45 minutes. Serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Steaks In Wine
Categories: Venison
Servings: 2

2 sm	Venison steaks	Garlic salt
1 tb	Butter	Basil
	Dash of fennel	White cooking wine

Melt butter in frying pan over medium heat. Put steaks in pan and add fennel, garlic salt and basil. Cook for 5 to 10 minutes or until done to your liking.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Shanks In Wine
Categories: Venison

Venison_2004.txt

Servings: 4

4	Venison shanks	1/4 c	Green onions, sliced
	Salt and pepper	1/4 c	Fresh parsley, chopped
1 c	Water combined with 3/4 cup	1	Garlic clove, minced
	Marsala or Madiera wine	1/4 ts	Rosemary
1/2 lb	Fresh mushrooms, sliced		

Season shanks with salt and pepper and place on a greased baking pan. Bake uncovered at 325 degrees for one hour or until browned, turning once. Pour off all fat, if any. Pour half the wine and water mixture over the shanks, cover, and bake for one hour or more. Sprinkle the shanks with the mushrooms, green onions and parsley. Combine the remaining wine and water with the garlic and rosemary and pour over the shanks, again cover and bake at 400 degrees for 30 minutes. Serve and spoon the sauce mixture over them.

----- Recipe via Meal-Master (tm) v7.04

Title: Brush Creek Tenderloin

Categories: Venison

Servings: 3

1 lb	Venison tenderloin steaks, Butterfly cut	2 ts	Worcestershire sauce
2	Slices of bacon	1 cn	16 oz. whole stewed tomatoes
	Dash of meat tenderizer		-OPTIONAL-
	Favorite breading mixture	1 cn	Red kidney beans (optional)
1/2	Onion, diced		Salt, pepper and garlic
1/2	Green pepper, diced		Powder

Beat steaks with mallet and sprinkle with meat tenderizer. Bread

Venison_2004.txt

tenderized steaks with favorite mixture of breading. Fry 2 slices of bacon in skillet until they are crisp and crumble. Fry butterfly steaks for 16 to 20 minutes until done. Add diced onions, green pepper and Worcestershire sauce after meat has browned. Add stewed tomatoes to skillet along with kidney beans if desired. Add small amount of garlic powder and salt and pepper. Cook for 10 to 15 minutes covered. Stir as needed to prevent burning. Serve. Excellent over noodles or rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Baked Venison Steak
Categories: Venison
Servings: 5

3 lb Boneless venison steaks	2 cn Water
1/4 c Oil	-ADDITIONAL-
1 md Onion, chopped	Garlic salt
1 c Celery, thinly sliced	Celery salt
1 c Mushrooms, sliced	Pepper
2 cn Cream of mushroom soup	Flour
1 cn Cheddar cheese soup	

Cut venison steaks 1/2 to 3/4-inch thick, cut in small sizes. Sprinkle the meat lightly with garlic salt, celery salt and pepper. Flour meat and brown on both sides in 1/4 cup oil. When meat is brown, place in baking dish or pan large enough to hold all items. Spread meat evenly over bottom of pan. Spread onion, celery and mushrooms over meat. In a separate dish or bowl, add cream of mushroom soup, cheese soup and water. Mix well and

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Venison_2004.txt

Servings: 4

20	Venison chops	4	Pats of butter
6 oz	Beer	2 oz	Garlic
1 lg	Onion, chopped		

Place aluminum foil on hot grill with sides foled up, so there is no runoff of juices. Place chops on foil. Add beer, chopped onion and butter. Sprinkle garlic salt on chops each time you turn them. When chops are done, remove foil from grill. Place chops back on grill and sprinkle with garlic salt each time you turn them until charcoal black.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Brochettes

Categories: Venison

Servings: 6

6	Venison cutlets, 1/2-inch Thick	8 oz	Whipped cream cheese
6	Green onions, chopped	6	Slices bacon

Place the cutlet between waxed paper and pound it thin with a malet or flat side of a cleaver. It should be about 1/8-inch thick. Chop the green onions and mix them with the cream cheese. Spread the mixture over the cutlet and roll the cutlet up. Wrap a slice of the bacon around each one and place them in a baking pan seam side down. Bake at 350F for 30 minutes. Don't be concerned if some of the filling cooks out. Next, turn on the broiler to brown the bacon. This should only take a couple of minutes. Serve with a dry wine and crusty Italian or French bread.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Marinade

Categories: Venison, Marinade, Barbecue

Servings: 4

1 1/2 lb Venison, sliced or cubed	1 1/2 ts MSG
1/4 c Soy sauce	1/2 ts Pepper
1/2 c Water	3 tb Sugar

Mix ingredients together. Pour over meat. Refrigerate at least 24 hours.
Can marinate 3-4 days. Broil or barbecue.

----- Recipe via Meal-Master (tm) v7.04

Title: Crab Apple Venison Roast

Categories: Venison

Servings: 6

5 lb Venison roast	1/2 c Lemon juice
1 ts Salt	1/4 tb Allspice
1 tb Pepper	1/2 c Butter
1/2 lb Bacon slices	1/2 c Crab apple jelly
1 c Orange juice	

Season roast with salt and pepper. Cover with bacon slices. Sear meat at 450F for 15 minutes. Reduce heat to 250F for another 15 minutes per pound of roast. Baste frequently with a blend of 1/2 cup orange juice and allspice. About 30 minutes before roast is done, remove bacon. Make glaze from butter, 1/2 cup orange juice and crab apple jelly. Continue basting meat with glaze, uncover until done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast Sauce

Categories: Venison, Sauces

Servings: 5

4 lb Venison roast	1 tb Soy sauce
4 Carrots, diced	1/2 ts Pepper
4 Med. potatoes, diced	1/4 ts Salt
1 cn 8 oz tomatoes	1/4 c Honey
3 tb Brown sugar	1 ts Tobasco
1 tb Mustard	1/2 ts Onion powder
3 tb Worcestershire sauce	1/2 ts Garlic powder

Place roast in foil-covered pan. Arrange cut carrots and potatoes. Combine remaining ingredients in a blender. Pour sauce over roast. Cover with foil and cook for three hours at 325F.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Venison Neck Roast

Categories: Venison

Servings: 7

1 lg Venison neck	3 Eggs
1 1/2 Loaves of dried bread	2 Onions, chopped
1 ts Salt	2 ts Sage
1/2 ts Pepper	Water

Venison_2004.txt

Bone large neck. Leave open and salt and pepper well. Let stand for 1/2 hour to let salt and pepper work in. In large mixing bowl or pan, make dressing by breaking up dry bread, adding 1 teaspoon salt and 1/2 teaspoon pepper, eggs, chopped onions, enough water to moisten well. Add 2 teaspoons sage. Test to see if it is enough. Add more sage if needed.

Lay neck roast in baking pan. Spread half of dressing on it. Then roll it up like a jellyroll. Put remaining dressing around roast and cover. Bake at 350F for 2 1/2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast
Categories: Venison
Servings: 3

1 lb Venison roast	1 tb Brandy
2/3 c Dry red wine	-ADDITIONAL-
1/2 c Water	Pepper
1 lg Onion, sliced	Bay leaves
1 Garlic clove, sliced	Thyme
1 c Currant jelly	Mustard seed
1/2 c Sour cream	Salt

Marinate roast in mixture of wine, water, pepper, bay leaves, thyme, mustard seed and onion for 24 hours. After marinating, insert slices of garlic in roast. Rub roast with salt. Bake at 350F. Baste with marinade drippings until roast is brown and tender. Place roast on hot platter. Add currant jelly, sour cream and brandy to drippings. Stir over high heat until mixture thickens. Garnish roast with orange strips or slices, and sliced pears.

Venison_2004.txt

per pound. You may turn the over to 400F the last 10 to12 minutes to brown the meat. Remove the meat from the pan, but keep it hot. Take the pan and mix in the remaining flour, stirring thoroughly. Place the pan over the heat to brown the flour and dredges. Stir in the stock and more water if necessary to make the gravy the desired thickness.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison & Sherry

Categories: Venison

Servings: 12

5 lb Venison roast	6	Beef bouillon cubes
1 tb Salt	2 tb	Cornstarch
1 c Apple cider vinegar	1/2 c	Water
2 tb Mixed pickling spices	1/2 c	Cooking sherry
1/2 c Water		-ADDITIONAL-
5 Strips bacon, cut in halves		Salt and pepper
2 Med. onions, sliced		Garlic salt
3 c Water		Seasoned salt

The night before roasting, place venison roast in a large pot and cover with water. Add 1 tablespoon salt, 1 cup apple cider vinegar and 2 tablespoons mixed pickling spices. Cover the pot and let stand overnight. (Roast can be frozen or thawed.)

Preheat oven at 350F. Rinse off roast from the marinade pot and discard the rest of the marinade as this will no longer be needed. Place the roast in roaster and add 1/2 cup of water to the bottom. Moderately season with salt, pepper, garlic salt and seasoned salt. Lay cut strips of bacon over roast and sliced onions. Cook until tender. Roast usually takes about two hours or a little longer.

Venison_2004.txt

When roast is done, remove and place on a platter, cover with foil and let cool. Save pan drippings. Leave onions and bacon strips in drippings for flavor.

To make gravy, add to the pan drippings 3 cups of water and 6 beef boullion cubes. Bring drippings to a boil and dissolve the cubes stirring constantly. In a shaker, put 2 heaping tablespoons of cornstarch with 1/2 cup of water. Cap and shake until dissolved and milky. Reduce the heat on the already boiling drippings and slowly add to the pan drippings, stirring. Repeat the cornstarch step until desired thickness.

Remove gravy from heat and add 1/2 cup of cooking sherry, blending with the gravy mixture. Slice the roast in thin to medium slices and return to the gravy and sherry mixture. You may add fresh sliced or canned mushrooms (drained) while making the gravy if desired. Serve over mashed potatoes, rice or noodles or make hot roast venison sandwiches with kaiser rolls or buns.

----- Recipe via Meal-Master (tm) v7.04

Title: San Gabriel Roast Venison
Categories: Venison
Servings: 6

5 lb Venison roast	1	Leek
1/2 c Oil	2 c	Beef stock or bouillon
1/4 lb Salt pork, diced		-ADDITIONAL-
2 Med. onions, chopped		Sage
2 Garlic cloves, minced		Garlic clove, sliced
1 Bay leaf		Salt
3 Carrots		Fresh ground pepper

Venison_2004.txt

From : Gary Phelps

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in crock pot. Cook on high for 1 to 2 hours until meat is cooked. Cook
bacon and crumble or chop. Add bacon, catsup, molasses and brown sugar.
Turn crock pot on low and heat for the rest of the day. Serve over rice
potatoes or toast. NOTE: Venison can be substituted with any red meat,
just cut in 1-inch cubes.

----- Recipe via Meal-Master (tm) v7.04

Title: Mush And Venison

Categories: Venison

Servings: 6

12 oz Cubed venison

2 qt Water

1 tb Salt

2 c Yellow corn meal

-ADDITIONAL-

Bacon drippings

Put meat in a frying pan and fry it with bacon fat. In a pot, add 2 quarts
of water. Let boil and add salt. Add the corn meal, a cup at a time, into
the pot and stir continuously. Add the venison, stirring until thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Sage Of The Ozark's Venison Supper

Categories: Venison

Servings: 7

Venison_2004.txt

3 lb Venison stew meat
4 c Water
2 ts Parsley, chopped
1 c Catsup
5 tb Bacon drippings

1 ts Paprika
1/2 c Flour
1/2 c Red wine
1/2 lb Green beans, cut up

Place the venison in a large pot and add water. Simmer for 75 minutes. Then drain 1/2 of the water out. Add remaining ingredients. Mix well. Simmer for 45 minutes. Stir frequently. Serve with hot corn bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Potato Stew

Categories: Venison, Stews

Servings: 8

3 1/2 lb Venison, cut in 1 1/2 inch Cubes	1/2 c Worcestershire sauce
1/2 c Flour	1/4 c Pepper
1/2 c Salad oil	4 Beef bouillon cubes
1 c Garlic clove, minced	5 md Potatoes
3 c Water	1 16 oz. bag carrots, cut up
1 ts Salt	1 10 oz package peas

About 3 1/2 hours before serving, coat meat with flour and brown in oil. Remove from pan. Add onions and garlic. Cook until tender. Gradually stir in water, salt, Worcestershire sauce, pepper and bouillon. Return meat. Simmer 2 1/2 hours. Add potatoes and carrots. Simmer 20 minutes. Stir in peas. Cover. Simmer 6 to 10 minutes until vegetables are tender. Add a little flour and water to thicken if you like your stew thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Potato-Carrot Venison Stew

Categories: Venison, Stews

Servings: 5

2 lb Venison, cubed	1 Bay leaf
1/4 c Flour	3 c Water
1 ts Salt	2 c Fresh mushrooms
1/4 ts Pepper	4 Potatoes, quartered
3 tb Oil	4 Carrots, cut up
2 ts Beef bouillon	2 tb Flour
2 Onions, cut up	1 1/4 c Water
1 Stalk celery, diced	

In large bowl, coat meat with flour, salt and pepper. In large pot, brown meat in oil. Add bouillon, onions, celery, bay leaf and 3 cups water. Simmer covered for 1 1/2 hours, or until venison is tender. Remove bay leaf. Add mushrooms, potatoes and carrots. Cover and continue cooking until vegetables are tender, about 30 to 45 minutes. Combine 2 tablespoons flour and 1/4 cup water. Stir into stew juices. Heat until thick. Stir constantly.

----- Recipe via Meal-Master (tm) v7.04

Title: Canned Smoke and Sour Venison Stew

Categories: Venison, Stews

Servings: 5

1 c Venison stew meat	1 Beef bouillon cube
1/2 c Lima beans	1 c Potatoes, diced

Venison_2004.txt

1 cn Kidney beans
1 cn Navy beans
1/2 Onion, cut up

1 ts Salt
1 ts Pepper

Brown venison and bacon. Put all ingredients in crock pot and crook for 4 hours on high temperature setting.

----- Recipe via Meal-Master (tm) v7.04

Title: Canned Venison
Categories: Venison
Servings: 1

Wash meat well and cut up in one-inch cubes, removing all fat. Pat dry and pack quart jars until full. Do not add water or salt. Sucure lids and process for 90 minutes at 10 lbs pressure. The venison will make its own juice and a layer of fat will be on top. This will keep for a long time and can be sued for several dishes, such as vegetable and venison stew. Or, you can turn out the contents of a jar into a skillet and warm well. Make gravy and cook potatoes and you have a meal.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and Pork and Beans
Categories: Venison
Servings: 5

2 lb Ground venison
2 cn Pork and beans

1 c Catsup
1 Onion, cut up

Venison_2004.txt

1 c Mustard

1 Green pepper, cut up

Brown venison in fry pan. Add remainder of ingredients and simmer, until mixed and hot to serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Sugar Cured Venison Jerky

Categories: Venison, Jerky

Servings: 1

5 lb Venison roast	1 oz Liquid smoke
1 1/2 c Sugar	2 ts Garlic
1 ts Brown sugar	3 ts Seasoning salt
15 ts Salt	1 ts Black pepper

Serves several people.

Cut venison 1 to 2 inches wide and 1/4-inch thick, 6 to 10 inches long. Put in large mixing bowl and add sugar a little at a time. Be sure to mix well. Mix brown sugar and all other spices and mix all together. Put in refrigerator approximately 6 to 8 hours. Take out and put in oven on racks, lightly pepper. Cook at a maximum of 150F until completely dry, approximately 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Jerky

Categories: Venison, Jerky

Servings: 1

Venison_2004.txt

4 lb Venison
4 tb Onion powder
1 1/2 ts Black pepper
1 1/2 ts Garlic powder
2 Pinches salt

1/2 ts Italian seasoning
1 c Worcestershire sauce
1 c Soy sauce
1 ts Texas Pete

Serves many people.

Cut venison into 1/3-inch strips or less, cutting with the grain. Combine rest of ingredients. Place meat in pan or dish and pour marinade over meat. Let stand 24 hours in refrigerator. Remove from refrigerator and place foil in bottom of oven to catch drippings. Insert toothpicks through one end of strip of meat and hang from over rack. Rack should be at highest setting. Bake at 150F for 4 hours or until dried to taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Spicy Venison Jerky

Categories: Venison, Jerky, Smoked

Servings: 1

4 lb Venison roast	1/2 ts Onion powder
1/2 c Brown sugar	1/2 ts Pepper
1/4 c Salt	1/2 ts Garlic powder
1 c Water	1/2 ts Tobasco sauce
1 c Red wine	

Serves many people.

Trim fat from venison and cut into 1/4- to 1/2-inch thick slices. Place meat into the marinade made by combining the above ingredients in a glass or ceramic bowl. Marinate at least 8 hours in a cool place. Remove to a

Venison_2004.txt

rack and allow to air dry until they become glazed. Do not rinse. Smoke for 12 to 16 hours depending on degree of desired dryness. Use approximately 3 panfuls of hickory or cherry wood chips to add to flavor.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Oriental Venison Jerky
Categories: Venison, Jerky, Smoked
Servings: 1

4 lb Venison roast	2 oz Bourbon or brandy
1/4 c Salt	1/2 ts Onion powder
1/4 c Brown sugar	1/2 ts Garlic powder
2 c Water	1 ts Grated ginger
1 c Apple cider/or cider vinegar	1 ts Grated orange peel
1/2 c Soy sauce	6 White cloves (optional)

Serves many people.

Trim fat from venison and cut into 1/4- to 1/2-inch thick slices. Place meat into the marinade made by combining the above ingredients in a glass or ceramic bowl. Marinate at least 8 hours in a cool place. Remove to a rack and allow to air dry until they become glazed. Do not rinse. Smoke for 12 to 16 hours depending on degree of desired dryness. Use approximately 3 panfuls of hickory or cherry wood chips to add flavor.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Cheese Dip
Categories: Venison, Dips

Venison_2004.txt

1 lb Cooked venison roast	1/2 c Pickles, diced
1 c Undrained red and green Pepper relish	1/2 c Celery, diced
1/2 c Onion, chopped	2 tb Mustard
	1/2 c Mayonaise

Serves several people.

Grind cooked roast or chop in processor or blender. Combine pepper relish, onions, pickle and celery and add to ground venison. Stir mustard into mayonaise to make a spreadable consistency. May be used for sandwiches or crackers.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Pizza
Categories: Venison, Pizza
Servings: 7

1 lb Ground venison	3 c Grated cheese
6 c Unbleached flour	1 sm Onion, chopped
1 1/2 c Buttermilk	2 cn Pizza sauce
4 tb Butter or margarine	Chives (optional)
4 tb Honey	Oregano
1/2 ts Salt	Garlic powder
1 Package of yeast	Pepper
1/4 c Warm water	Thyme

First, measure flour into large bowl. In a separate container combine buttermilk, butter, honey and salt. Heat the buttermilk mixture to lukewarm. Dissolve yeast in warm water. Add yeast and milk mixture to flour and combine to make a firm dough. Turn dough out and kneed for about

Venison_2004.txt

6 minutes, or until it is smooth and elastic. Put the dough in a greased bowl, cover and let rise until double in bulk, about 1 hour. While dough is rising, prepare the toppings. Grate plenty of cheese.

Chop some onions and some wild chive if you have some handy. Fry venison, crumbling it as you fry. When dough has risen, punch it down, divide it in half, and roll out the two parts to fit your baking sheets. The dough should be about 1/4-inch thick. Let the rolled out dough rise for about 15 minutes. Spread a generous amount of pizza sauce on the dough. Sprinkle on plenty of oregano, garlic powder, pepper and a little thyme. Top with grated cheese and the crumbled venison. Bake at 350F for 20 to 30 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sauce

Categories: Venison, Sauces

Servings: 4

2 lb Ground venison	2 tb Worcestershire sauce
1 lb Ground beef or sausage	2 tb Soy sacue
1 tb Oil	4 6 oz. cans tomato sauce
1 c Onions, chopped	4 6 oz. cans tomato paste
1 ts Seasoned salt	2 c Water
1 ts Salt	4 4 oz cans sliced mushrooms
1 ts Pepper	2 13 oz. cans peeled tomatoes
1 c Hickory sauce	

Brown meat in oil for 30 minutes, then add onions until brown. Continue stirring. Add seasoned salt, salt, pepper, hickory sauce, soy sauce and Worcestershire sauce. Continue to stir and let simmer for another 30 minutes. Add tomato sauce and paste, mixing sauce and paste together with 2 cups of water before adding. Add mushrooms and tomatoes.

Venison_2004.txt

After all ingredients are combined together, let simmer again for 1 to 2 hours. Continue to stir. Serve over noodles or let cool and put in jars for later.

----- Recipe via Meal-Master (tm) v7.04

Title: Pickled Venison Heart
Categories: Venison
Servings: 2

1	Venison heart	1/2 ts	Salt
1/2 ts	Brown sugar	1/2 ts	Black pepper
3	Small white onions		White cider vinegar
1/3 qt	Cold water		

Set aside 1 quart jar. Boil venison heart in kettle filled with enough water to cover heart. When water starts to boil add brown sugar and boil until cooked through, 30 to 45 minutes. Drain heart and cool in refrigerator. Dice heart into chunks, slice onions in thin slices. Mix onions and meat and place in quart jar. Add 1/2 quart cold water. Put in salt and pepper. Finish filling jar with white cider vinegar. Place cover on jar, shake twice and place in refrigerator. Leave two to three days and then enjoy. Water and vinegar mix can be changed to suit your own taste.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Servings: 3

1 Venison heart	2 tb Olive or vegetable oil
2 tb Butter	1 Med. onion, diced
4 tb Tariyaki or soy sauce	Salt and pepper

Slice venison heart into 1/2-inch slices. In a frying pan, heat butter, soy sauce and olive oil on medium heat. Add diced onions and cook until tender. Place slices of heart in pan and cook 2 minutes on each side. Don't overcook, as heart will become tough and dry. Salt and pepper to taste. Serve with a favorite side dish.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Heart Pate

Categories: Venison

Servings: 1

1/2 lb Liver, sliced	1 ts Salt
1/2 lb Venison heart, sliced	1/4 ts Ground fresh pepper
4 tb Butter	4 tb Cognac (brandy)
3 Hard cooked eggs	3 Truffles, coarsely chopped
3 3 oz. pkgs. cream cheese, Softened	(mushrooms can be used)

Number of people served varies.

Melt butter in sauce pan. Add sliced liver and heart. Cook, stirring frequently until tender, 8 to 10 minutes. Work eggs, liver and heart through a food grinder, blender or food processor. Work cream cheese until soft, then combine with the ground meat mixture. Make this as smooth as possible. Stir in salt, pepper, cognac and truffles. If too thick, then

Venison_2004.txt

with consomme. Refrigerate. This needs 24 hours to set up. Makes about 20 ounces. Duck, pheasant, or goose livers and hearts may also be used.

----- Recipe via Meal-Master (tm) v7.04

Title: Onion Stew With Venion
Categories: Venison, Stews
Servings: 5

3 lb Venison	Salt and pepper
4 tb Butter	Water
3 oz Tomato paste	2 lb Sm. white onions
1 Garlic clove, chopped	1 c Walnut halves
1 Bay leaf	Feta cheese (optional)
1 1/2 tb Wine venegar	

Cut venison into 1-inch cubes and brown in butter in casserole. Add tomato paste, garlic, baly leaf, wine vinegar, salt, pepper and enough water to cover. Bring to a boil. Cover tightly and simmer for 1 1/2 to 2 hours or until tender. Remove meat from casserole and add white onions to sauce remaining in casserole. Bring to a boil again, cover and simmer for 20 minutes or until onions are cooked. Return meat to casserole. Add walnut halves and continue to simmer for 16 to 20 minutes. During ast 5 minutes of cooking add cubes of feta cheese (optional).

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Beef Stew
Categories: Venison, Stews
Servings: 5

Venison_2004.txt

1 lg Venison shank bone, cut into 3 pieces	Several celery leaves
2 lb Venison shank meat	2 lb Canned tomatoes
2 Beef vouillon cubes	1 md Onion, diced
2 Bay leaves	2 Celery ribs, thinly sliced
1/2 ts Savory	2 Carrots, sliced
1 tb Peppercorns	3 md Potatoes, diced
1 Onion slice	1/4 c Chopped parsley
	Salt to taste

Place the shank bone and meat in large pot with enough water to cover the bone and meat. Add bouillon, bay leaves, savory, peppercorns, onion slice and celery leaves. Place over high heat and bring to a boil. Cover and simmer for at least 8 hours. Remove meat and bone from the broth. Strain broth to remove bay leaves and vegetables. If there is any fat on top, skim it off. Pour broth back into large pot and add tomatoes, diced onion and sliced celery. Cook for 15 minutes. Add carrots and let cook 10 more minutes. Add potatoes and parsley and let cook 10 more minutes. Add salt to taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Thuringer
Categories: Venison
Servings: 1

5 lb Ground venison	3 ts Liquid smoke
5 ts Morton's Tender Quick Salt	1/4 ts Cayenne
2 1/2 ts Mustard seed	3 ts Peppercorns
3 1/2 ts Garlic salt	

This recipe works well with other game meat also.

Venison_2004.txt

Serves several people.

Day 1: Mix all ingredients together and refrigerate for 24 hours.

Day 2: Mix all ingredients well and refrigerate for another 24 hours.

Day 3: Repeat day 2.

Day 4: Divide mixture into 3 equal rolls (like salami) and place in broiler pan. Bake in oven at 150F for 8 hours, turning every 2 hours. Cool and refrigerate. Serve sliced like salami.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage Balls

Categories: Venison

Servings: 1

1 lb Hot or mild venison sausage

3 c Bisquick mix

1 lb Sharp cheese, grated

2 tb Water

Fry and crumbel sausage. Mix all ingredients together in a bowl. Roll into balls with hands. Bake at 350F for 30 minutes or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Salami

Categories: Venison

Servings: 1

Venison_2004.txt

Servings: 1

4 lb Ground venison	2 ts Garlic powder
1/4 c Morton's Tender Quick Salt	Pepperconrsn
2 tb Liquid smoke	Honey (optional)
2 ts Black pepper	

SERVES MANY. Mix venison and Tender Quick Salt. Refrigerate overnight. Next day add the rest of the ingredients. Mix by hand. Divide meat into 2 rolls -- it will be dry at first. Place in broiler rack and bake 4 hours at 225F, turning every 1/2 hour. Thin coat of honey may be spread on meat before cooking, if desired. Let cool and slice think. Serve along or with cheese and crackers.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Bologna (Venison)

Categories: Venison

Servings: 1

15 lb Ground venison	1 1/4 ts Dry mustard
2 tb Pins 1/8 tsp black pepper	Pinch of garlic salt
1/4 lb Brown sugar	4 ts Whole ground Coriander
1 1/4 ts Mace	1 c Pins 3 1/2 tsp Tender Quick

SERVES MANY. Mix spices. Add meat and mix. Let stand for 24 to 48 hours. Then pack into sack. Bake on cookie sheet in oven at 200F for 3 to 4 hours. Turn at 2 hours.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Summer Sausage (Venison)
Categories: Venison
Servings: 1

3 lb Ground venison	1/4 ts Garlic powder
1 ts Liquid smoke	1/2 ts Onion powder
2 ts Mustard seed	1 c Water
1/8 ts Course ground pepper	3 tb Curing salt

SERVES MANY. Combine all ingredients well. Roll into three rolls. Wrap each in foil, shiny side in. Refrigerate for 24 hours. Poke holes in bottom of foil. Place in broiler pan. Bake at 325F for 1 1/2 hours. Will look reddish when done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage
Categories: Venison
Servings: 1

30 lb Ground venison	2 oz Nutmeg
12 lb Ground pork	1/2 c Corfander
1 c Canning salt	2 ts Garlic powder
3/4 c Pepper	1 c Tender Quick
1 tb Cloves	6 c Water
1 tb Allspice	

SERVES MANY. Mix meat and spices together. Add 6 cups water. Can be used for patties or cased for ring sausage.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Venison Sausage
Categories: Venison
Servings: 1

50 lb Ground venison	Sausage Season
15 lb Ground unseasoned pork	1 tb Nutmeg
3/4 c Salt	1/2 c Coarsely ground pepper
4 oz Bottle liquid smoke to taste	1/2 c Crushed red peppers
1 tb Garlic salt	1/4 c Worcestershire sauce
1 tb Onion salt	2 tb Coriander
1 8 oz. bag All American	2 tb Caraway seeds

SERVES MANY. Mix all ingredients and stuff in pork casings. Wrap and freeze. To serve, bake at 350F for 1 hour. Serve alone or in barbecue sauce or cheese sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison And Potato Loaf
Categories: Venison
Servings: 5

1 lb Brownd ground venison, Pepper

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* Origin: CrossNet <=> RaceNet Gateway (73:200/9999)

Venison_2004.txt

Keep covered. Add vegetables. After meat, potatoes and vegetables are done, turn down to simmer. The longer it simmers the better it is. About 1 hour before serving time, mix and add dumplings according to package. Serve when dumplings are done.

----- Recipe via Meal-Master (tm) v7.04

Title: Wild Harry's Venison Stew
Categories: Venison, Stews
Servings: 4

2 lb Venison	5 lg Potatoes
4 c Water	7 Pieces celery
1 pk Stew seasoning	5 lg Carrots
1 Jar salsa	1 sm Onion

Using at least a 3-quart crockpot, put water, seasoning and salso into pot and start cooking. Cut potatoes, celery, carrots and onions in bite size pieces. Add to pot. Cut venison in bite size pieces, remembering to cut off all fat. Place in crock pot and let cook on high for at least 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew
Categories: Venison, Stews
Servings: 7

2 1/2 lb Venison, cubed	1 tb Butter
1 pk Dry onion soup mix	1 ts Salt

Venison_2004.txt

1 lg Can sliced mushrooms

1/4 ts Pepper

Cube 2 1/2 pounds venison. Add to crock pot. Add rest of the ingredients and cook on high for 30 minutes. Reduce to low and simmer 6 to 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Mar's Venison Stew

Categories: Venison, Stews

Servings: 4

2 lb Venison, cubed

1 c Peas

1 lg Onion, diced

1 Celery stalk, diced

1 Garlic clove, diced

2 oz Marsale wine (optional)

1 cn Drained potatoes, diced

1 ts Salt and pepper

4 Fresh carrots, diced

1 ts Cornstarch

1 c Corn

Fill crockpot half full of water. Add vension, onion, garlic, potatoes, carrots, corn, peas, celery, Marsala, salt and pepper. Stir in cornstarch. If needed, add an extra cup of water. Cover. Cook on low heat for eight hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Mountain Top Venison Stew

Categories: Venison, Stews

Servings: 3

8 oz Venison ham, cubed

1 ts Catsup

Venison_2004.txt

Servings: 6

2 lb Venison stew meat	1 ts Pepper
1 lg Onion, chopped	1 tb Sugar
6 Stalks celery, chopped	3 tb Quck cooking tapioca
6 Carrots, sliced	1 1/2 c Tomato juice
3 md Potatoes, diced	Parsley flakes
1 ts Seasoned salt	

Mix raw meat and raw vegetables together and place into a 13X9-inch baking pan. Blend seasoned salt, pepper, sugar and tapioca into the tomato juice and pour over the meat/vegetable mixture. Sprinkle with parsley flakes. Cover tightly with tin foil and bake at 250F for 4 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Patties

Categories: Venison

Servings: 1

1 lb Ground venison	Bread crumbs
1 Onion, minced	1/2 lb Bacon, chopped
1/2 c Grated lemon peel	Salt and pepper to taste
1/8 ts Thyme	1/2 ts Marjoram
1/8 ts Garlic powder	1 Egg

SERVES MANY. Mix ingredients by hand adding enough bread crumbs to attain a firm consistency. Form into 3-inch roll. Cut into slices and fry.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Barbecue Venison Burgers
Categories: Venison, Barbecue
Servings: 6

1 lb Ground venison	1 ts Pepper
1/2 lb Ground pork	1 ts Accent
1 tb Garlic powder	1/2 c Water
1 tb Onion powder	1 lg Bottle barbecue sauce

Mix all ingredients together except for water and barbecue sauce. Form into 6 patties. Brown on large skillet or grill, drain grease and return to low heat. Add water and barbecue sauce and simmer for 45 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Ginger Ale Barbecue Venison
Categories: Venison, Barbecue
Servings: 1

15 lb Venison, cubed	Barbecue sauce
3 qt Ginger ale	Catsup
2 c Venison stock	

SERVES MANY.

VENISON STOCK: Cover venison bones with water in a large pot and simmer until the meat will fall off. Allow to cool overnight and skim off hardened fat. Strip meat off bones and ladle meat and stock into loaf pans to freeze.

Cook venison meat in a covered roaster at 350F for about one hour with the

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Mincemeat
Categories: Venison
Servings: 1

4 lb Venison, trim fat	1 tb Ground cloves
3 lb Apples, peeled and quartered	1 tb Nutmeg
3 lb Raisins	1 ts Allspice
3/4 lb Beef suet	1 lb Brown sugar
1 tb Cinnamon	2 qt Water
1 tb Ground ginger	

SERVINGS VARY. Cut venison in small pieces. Cover with water and simmer until done, about 1 to 2 hours. Cool to remove all fat from liquid. Grind apple and meat using coarse grinder. You should have about 2 quarts of ground meat. Combine all ingredients in a large kettle, simmer for 2 hours to blend flavors. Stir often to prevent sticking. Use as is for cookies, and add 1 cup chopped apples to every 2 cups mincemeat for pies. Makes about 10 quarts. If you are going to freeze it for more than a couple months, leave out suet and add butter when using mincemeat.

----- Recipe via Meal-Master (tm) v7.04

Title: Crispy Venison Meat Loaves
Categories: Venison
Servings: 8

1 1/2 lb Ground venison	2 tb Parsley, minced
3/4 c Crushed whole wheat flakes	1/2 ts Thyme
2 Eggs, beaten	1 1/2 c Whole wheat flakes, uncrush

1/2 c Onion, minced

Mix all ingredients except uncrushed flakes. Shape into 8 loaves about 3 1/2 inches long. Roll in uncrushed flakes. Place in a greased shallow pan; bake 30 minutes at 350F. Garnish with parsley and onion rings.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison And Pork Muffins

Categories: Venison

Servings: 6

1 lb Ground venison	1 ts Accent
1/2 lb Ground pork	1/2 ts Thyme
2 c Soft bread crumbs	1 ts Onion powder
1 c Milk	1/2 ts Pepper
1 Egg, beaten	1 ts Garlic powder
1 ts Worcestershire sauce	1/3 c Brown sugar
2 ts Salt	1/3 c Catsup

Grease muffin pan. Combine all ingredients except brown sugar and catsup. Divide mixture into 12 equal portions and pack mixture lightly into wells. Bake at 350F for about 40 minutes. Meanwhile, blend together and set aside cup brown sugar and catsup. After 20 minutes baking, spoon about 2 teaspoons catsup mixture on top of each venison muffin and continue baking. Unmold and serve hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Meat Loaf

Venison_2004.txt

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|---------------------------|-----------------|
| 1/2 c Oatmeal, uncooked | 4 tb Flour |
| 1 Egg | 1/2 c Beer |
| 1 tb Dried onion flakes | Dash nutmeg |
| 1/2 ts Nutmeg | 4 c Cooked rice |
| Dash Worcestershire sauce | |

To form meatballs, combine all ingredients, except for flour, beer, nutmeg and rice, and mix well. Shape into balls and brown in oil. Remove meatballs from pan and make gravy by adding flour to drippings. Stir until smooth, then add beer and nutmeg. Stir meatballs into gravy. Serve over rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Hash
Categories: Venison
Servings: 5

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|--------------------------|---------------------------------|
| 1 1/2 lb Ground venison | 2 ts Salt |
| 3 lg Onions, diced | 1/3 ts Chili powder |
| 1 lg Green pepper, diced | 1 sm Red pepper, diced |
| 1 cn 16 oz. tomatoes | 1/2 c Chopped dhiles (optional) |

Preheat over to 350F. In large skillet cook and stir venison, onions, and peppers until meat is brown and vegetables tender. Drain off the fat and stir in tomatoes, salt, pepper, chili powder, red pepper and chiles. Heat through and pour into covered casserole dish. Bake 1 hour stirring a couple times while cooking.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Hamburger Rice Pie
Categories: Venison, Hamburger
Servings: 5

1 lb Ground venison, browned And drained	1 1/2 cn Tomatoe sauce
1/2 c Bread crumbs	2 1/2 c Cooked rice
1/4 c Green pepper, chopped	1/2 c Grated cheese
1/4 c Onion, chopped	Salt and pepper to taste

Combine venison, bread crumbs, green pepper, onion and 1/2 can tomato sauce in large pie shell. Mix rice, cheese, salt and pepper and 1 can tomato sauce; place mixture on top of first mixture and spread other half can of tomato sauce over top. Bake in pie pan at 375F for about 35 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Swedish Venison Meatballs
Categories: Venison, Swedish
Servings: 10

3 lb Venison	4 tb Brown sugar
1 lb Pork sausage	2 c Chopped onions
1 ts Salt	4 c Bread crumbs
1 ts Black pepper	4 Eggs
1/2 ts Cloves	1 cn Cream of mushroom soup
1 ts Nutmeg	1 cn Water
1/2 ts Allspice	

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Mix all ingredients except mushroom soup and water together and form meatballs. Brown in frying pan and place meatballs in casserole dish. Add 1 can of mushroom soup and dilute with 1 soup can of water. Bake 45 minutes at 350F.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Italian Meatballs

Categories: Venison, Italian

Servings: 5

3 lb Ground venison	1 ts Italian seasoning
2 Eggs	2 tb Butter
1/2 c Bread crumbs	1 c Water
1 Onion	1 cn Pizza sauce
2 ts Garlic powder	1 c Pizza cheese
1 tb Worcestershire sauce	

Mix venison, eggs, bread crumbs and seasonings. Make into small balls. Brown in pan with butter. Add 1 cup water to pot and then add meatballs. Add pizza sauce and top with pizza cheese. Bake 1 hour at 300F.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Burger Bake

Categories: Venison

Servings: 5

1 lb Ground venison	1/4 c Milk
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Venison_2004.txt

- 1 Rib celery, chopped
 - 1 Beef bouillon cube
 - 1 1/2 c Water
- Salt and pepper to taste
 - Parsley sprigs

Heat oil in a large, deep frying pan. Coat meat with seasoned flour and brown on all sides in the hot oil. Add onion, celery, bouillon cube, water, thyme and Tabasco to the pan. Heat and stir until boiling. Turn the heat to simmer, cover and cook until almost tender, about one hour. Add carrots and potatoes to the pan plus a little more water if necessary. Cover and simmer until tender. Thicken the broth with Quick Mixing flour, adjust the salt and pepper to taste and serve in a warm dish, garnished with parsley.

----- Recipe via Meal-Master (tm) v7.04

Title: Ridgeville Hunter's Venison Stew
Categories: Venison, Stew
Servings: 4

- 2 c Cooked meat scraps (see below)
- 1/2 c Chopped celery
- 1/3 c Thinly sliced onion
- 1/3 c Thinly sliced green pepper
- 1/4 c Sliced mushrooms
- 3 tb Margarine
- 3 tb Flour
- 1 1/2 c Stock from cooking meat
- 1 tb Steak sauce
- 2 Egg yolks
- 3 tb Dry white wine
- Salt and pepper to taste
- Parsley
- Cooked rice or toast

Thoroughly cook game scraps in a large pot with enough water to cover, adding a slice of onion, celery leaves, a bay leaf and a beef bouillon cube. Re- move scraps from water with a slotted spoon and strip meat from bones. Cut meat into cubes. Strain the broth and reserve 1 1/2 cups for

Venison_2004.txt

recipe.

In a frying pan, cook onion, celery, green pepper and mushrooms in hot oil for about seven minutes. Add flour and gradually stir in stock and steak sauce. Remove from heat and add a little sauce to the egg yolks, stirring them. Return the egg-sauce mixture to the pan and stir in thoroughly. Add wine and meat and check salt and pepper. Serve immediately on cooked rice or toast. Garnish with chopped parsley.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison SOS
Categories: Venison
Servings: 4

2 lb Ground venison	1 Garlic clove, minced
2 tb Oil	1 ts Oregano
1 sm Can mushrooms	1 ts Parsley flakes
1 cn Mushroom soup	1/2 ts Salt
3/4 c Chopped onions	Pepper
1 Green pepper, chopped	

Brown venison in large skillet with oil. Add mushrooms, simmer. Drain off liquids, stir in sop. Simmer until soup blends into venison. Add onion, green pepper and garlic. Saute until soft. Add oregano, parsley, salt and pepper to suit your taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Cacciatore

Venison_2004.txt

Servings: 4

1 1/2 lb Venison, cubed	1 ts Onion, minced
Flour	1 tb Parsley flakes
1/2 c Oil	1 sm Jar spaghetti sauce

Coat venison in flour and fry in oil. Add minced onion and parsley flakes as it cooks. Drain on paper towel when done and discard all but 1 or 2 tablespoons oil. Return venison to skillet and add spaghetti sauce. Simmer 20 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison In Casserole

Categories: Venison

Servings: 3

1 lb Venison roast, cut up	1 tb Onion
2 tb Olive oil	1/2 ts Black pepper
2 tb Butter	1 tb Parsley
2 tb Flour	Pinch of cayenne
1 cn Mushrooms	1 pt Meat stock
1 ts Salt	

Brown venison in olive oil and butter. Add all ingredients and simmer for 1 hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Swedish Meatballs - Venison

Venison_2004.txt

Categories: Venison

Servings: 7

1 lb Ground venison	3 tb All-purpose flour
1 lb Sausage	2 cn Beef gravy
1 ts Salt	1/2 c Barbecue sauce
1/2 ts Pepper	1 c Water
1 Onion, chopped fine	1 tb Worcestershire sauce
2 Eggs	1 tb Soy sauce
1 c Bread crumbs	1 6-8 oz. carton sour cream
1 c Milk	1/4 c Sherry (optional)
2 tb Butter	

Combine venison, sausage, salt, pepper, onions, seasoned salt, eggs, bread crumbs and milk. Form mixture into small balls. Melt butter in pan and fry balls until slightly brown. Remove from pan and pour off some fat. Add flour to pan and cook for 4 minutes. Continue stirring. Add rest of ingredients (except sherry) and keep stirring until a thick gravy is formed. Return meatballs to pan and simmer until fully cooked or put in crock pot. Add sherry towards last half-hour before serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Hors D'oeuvres

Categories: Venison

Servings: 12

1 1/2 lb Venison	1/4 ts Black pepper
2 lb Smoked bacon	1 tb Worcestershire sauce
1 md Chopped onion	2 tb Butter
1/2 c Crackers	1 Box toothpicks
1 Egg	

Cover and cook on low about six hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Sweet And Sour Venison Meatballs
Categories: Venison
Servings: 1

5 lb	Ground venison		Corn oil
1 lb	Ground chuck	1	32 oz. bottle catsup
1	Onion, minced	1	12 oz. jar grape jelly
1 c	Italian style bread crumbs		

SERVES MANY. Mix venison with ground chuck in large bowl. Add minced onion and mix in enough bread crumbs to keep meat together and form meatballs. Cook in oil until done. In a separate pot, mix catsup and grape jelly. Heat until all of jelly is melted. Put meatballs in a roaster or crock pot and ocver with sauce. Cook 1 hours at 350F. Goes great with noodles.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Parmigiana
Categories: Venison
Servings: 6

10	Venison cutlets, sliced thin	1	Jar tomato sauce
1	Egg, beaten		Salt and pepper to taste
2 c	Bread crumbs	1/4 ts	Basil
2 tb	Butter	1/4 ts	Oregano

Venison_2004.txt

1 lb Mozzarella cheese, sliced

2 Garlic cloves, sliced thin

Pound sliced venison between sheets of waxed paper until very thin. Dip slices in beaten egg and then into bread crumbs until covered. Pan fry briefly in butter until golden brown. Place in baking pan and cover with mozzarella slices and tomato sauce. Sprinkle spices and garlic around evenly. Bake 10 to 12 minutes at 350F. Serve with favorite pasta. NOTE: Mom's Homemade Sauce is excellent substitute for the tomato sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and Beer Chili

Categories: Venison

Servings: 1

4 lb Venison roast, cubed

2 tb Cumin

3 lb Mild sausage

1/2 ts Dry mustard

4 md Onions

Pinch of oregano

1 Garlic clove

2 12 oz. can tomato sauce

2 Green chiles

1 12 oz. can whole tomatoes

2 tb Oil

1 oz Vodka or tequila

1 Beef bouillon cube

2 12 oz. cans beer

SERVES MANY. Chop onions, garlic and chiles fine. Brown venison and sausage in small amount of oil. Add rest of ingredients. Simmer, covered, for 2 1/2 hours, stirring occasionally. Simmer another 30 minutes without stirring. Canned beans be be an option.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison Chili Verde
Categories: Venison
Servings: 1

2 1/2 lb Venison, cubed	1 md Can of peeled/chop tomatoes
1 tb Bacon fat or vegetable oil	2 ts Salt for taste
1 lg Onion, sliced	1/2 ts Ground cumin
1 c Water	1 1/2 tb Flour
2 Garlic cloves, minced	4 tb Water

SERVES MANY. Place fat or oil in 5 quart saucepan and brown meat with the onion. Drain off fat and stir in 1 cup water and add remaining ingredients except the flour. Let simmer for at least 1 1/2 hours, stirring often. Blend flour with 4 tablespoons water and stir into the pot. Cook 10 minutes longer until thickened. Serve with tortillas to help scoop up the sauce. Makes an excellent side dish with eggs for breakfast or in an omelette.

----- Recipe via Meal-Master (tm) v7.04

Title: Charleston Roast Venison
Categories: Venison, Charleston
Servings: 20

1 Haunch of venison, any size	1 ts Marjoram
10 Cloves garlic, split in half	1 ts Sage
1/4 c Olive oil	1 tb Salt
4 Onions, cut into wedges	3 Liters dry red win

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Venison_2004.txt

Cut 1 inch wide slits in venison all the way through, about 2 inches apart. Pour scant capful (off venigar bottle) vinegar into each slit. Shake garlic powder into each slit. Stuff slits with cut onion and strip of bacon to the top. Shake garlic salt on top of roast. Lay strips of bacon across top. Pour red wine on top. Roast in covered roaster 3-4 hours or until very tender. Baste occasionally. Remove from roaster and make gravy from drippings. Good with rice, curried fruit, and green beans with almonds.

----- Recipe via Meal-Master (tm) v7.04

Title: Low Country Fried Venison

Categories: Venison, Charleston

Servings: 4

8	Venison fillets 5 oz each	8	tb	Dijon style mustard
	1/2 inch thick (cut	1/2	c	Flour
	From saddle)			Hot oil

Coat venison fillets with mustard. Dredge in flour. Cook 2-3 minutes in hot oil until crisp.

----- Recipe via Meal-Master (tm) v7.04

Title: Low Country Mustard Fried Venison

Categories: Venison, Charleston

Servings: 6

2	lb	Venison ham cut into 1	1/4	ts	Red pepper
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Venison_2004.txt

Inch cubes
1 c Yellow prepared mustard
1 ts Soy sauce
1/4 ts Black pepper

1/2 ts Garlic salt
1/2 ts Onion salt
Sifted flour

Marinate venison cubes in mixture of mustard, soy sauce, peppers, and garlic and onion salts for 2 hours. Refrigerate minimum of 2 hours or overnight. Heat pot of oil for frying (have deep enough so meat will brown all over). Roll cubes in flour. Drop in hot oil. Cook for 3-4 minutes. Drain and serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Hungry Boy Venison Casserole
Categories: Venison
Servings: 6

1 1/2 lb Ground venison	1/4 c Water
1 c Celery	1 ts Salt
1/2 c Chopped onion	1 ts Paprike
1/2 c Green pepper	1 cn Pork and beans
1 cn Tomato soup	1 Container biscuits

Fry venison with celery, onion, green pepper. Add soup, water, salt, paprike, pork and beans. Place in casserole and put biscuits on top of venison mixture. Bake 30 minutes at 425F or until biscuits are golden brown.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Spicy Venison Chili

Categories: Venison

Servings: 4

1 1/2 lb	Ground venison	1 cn	8 oz. tomato sauce
1	Onion, chopped	4	Jalapeno peppers, chopped
1/2	Bell pepper, chopped	1/2 ts	Chili powder
1 qt	Stewed tomatoes	1 c	Celery, chopped

Brown venison, onion and bell pepper. Drain. Mix with tomatoes, tomato sauce and chili beans in crock pot. Cook for 6 hours on medium heat. Add jalapeno pepper, chili powder and celery. Serve with cheddar cheese and crackers. NOTE: For hot chili, increase chili powder to 1 1/2 teaspoon.

----- Recipe via Meal-Master (tm) v7.04

Title: Party Pot Venison Chili

Categories: Venison

Servings: 8

2 lb	Ground venison	3 cn	Chili beans with sauce
1/2 lb	Bacon, chopped	2	15 oz cans tomato sauce
1 tb	Chili powder	3/8 lb	Cheddar cheese, shredded
1/4 c	Onions, chopped		

Fry venison, bacon, chili powder and onions until lightly brown. Mix all ingredients into pot over medium heat for approximately 15 minutes.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Charleston Venison Chili
Categories: Venison
Servings: 1

2 lb Venison stew meat	1 cn 30 oz. stewed tomatoes
1/4 c Olive oil	1 cn 8 oz. tomato paste
1 lg Bell pepper, chopped	4 Stalks celery, chopped
1 lg Sweet onion, chopped	4 Whole jalapeno peppers
1 Whole garlic clove, diced	2 tb Brown sugar
60 oz Caliente Style Kidney Beans (2 each 30 ounce cans)	1 12 oz. bottle chili sauce
1 cn 30 oz. kidney beans	Chili powder
	Cayenne pepper

SERVES MANY. Brown venison in olive oil, drain. Chop bell pepper, onion and garlic. Brown lightly. Put beans, tomatoes, tomato paste, bell pepper, garlic, celery, onion, jalapenos, brown sugar, venison and chili sauce in 6-quart or larger crock pot or covered pot and simmer for several hours. Add chili powder and cayenne papper to taste. Stir occasionally. Chili is ready after approximatley 4 hours. NOTE: Any meat may be sutstituted for the venison, the leaner the better.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Cabbage With Venison
Categories: Venison
Servings: 8

1 1/2 lb Ground venison	Salt and pepper
1 Egg	1 Head of cabbage

Venison_2004.txt

2 ts Garlic salt
1 cn 16 oz. whole tomatoes
1 cn 15 oz. tomato sauce
3 tb Dried parsley flakes
1 ts Sugar
1 ts Basil leaves

6 Uncooked lasagna noodles
1 pk 16 oz. pkg ricotta cheese
1/2 c Parmesan cheese
1 1/2 ts Oregano leaves
2 c Chredded mozzarella cheese

Cook and stir sausage, onion and garlic salt in 10-inch skillet until sausage is light brown. Drain. Add tomatoes (with liquid), tomato sauce, 2 tablespoons parsley, sugar, basil, 1/2 teaspoon salt and mushrooms. Heat to boil, stirring occasionally. Reduce heat. Simmer uncovered until mixture is consistency of thick spaghetti sauce, about 1 hour. Cook noodles as directed on package. Reserve 1/2 cup of the sauce mixture. Mix ricotta cheese, 1/4 cup Parmesan, 1 tablespoon parsley, 1 1/2 teaspoons salt and oregano. Layer 1/2 each of the noodles, remaining sauce mixture, mozzarella cheese and ricotta cheese mixture in ungreased oblong pan, 10X6X2 inches. Repeat above process until you have 2 layers. Spoon reserve sauce on top, top with mozzarella and sprinkle with Parmesan. Cook uncovered at 350F for 45 minutes. Let stand 15 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Texas Roast Venison Saddle
Categories: Venison, Rebel
Servings: 8

6 lb Saddle of venison
1 Clove of garlic, cut
2 1/2 ts Salt
1/4 ts Black pepper
Few grains cayenne pepper

Rub venison roast with garlic, salt and pepper. Place venison, uncovered, in hot oven for 1/2 hour. Reduce heat to 300F and cook 20 minutes per

pound.

ROAST VENISON GRAVY: Thicken drippings with 2 tablespoons flour and 1 cup water. Brown flour and add water slowly.

----- Recipe via Meal-Master (tm) v7.04

Title: All Day Rebel Venison Stew
Categories: Venison, Stews, Rebel
Servings: 4

2 lb Venison	1 ts Coarsely ground pepper
2 lg Potatoes, diced	1 cn Tomato sauce
4 Carrots, diced	3 tb Chunky peanut butter
1 c Red table wine	2 ts Soy sauce
2 md Onions, chopped	Beef broth to cover
2 Bay leaves	1 Clove garlic, minced
1 1/2 ts Salt	1 ts Thyme

Combine all ingredients in a slow cooker. Cook on low for 8 hours and 15 minutes. Serve with cornbread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Scallopini
Categories: Venison
Servings: 4

1 lb Venison	1/4 ts Garlic salt
1 cn 14 oz. peeled tomatoes	1/2 ts Basil

Venison_2004.txt

From : Gary Phelps

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Chop venison, potatoes, carrots and onions into small cubes. Make gravy mix as directed. Simmer meat mixture in gravy until tender, adding salt, pepper and dash of Tabasco sauce. Make a crumb mixture with a fork out of the flour, salt and shortening. Stir in water to form a dough. Roll pie crust into four 6-inch rectangles. Stuff with meat mixture and pinch closed. Bake at 350F for 35 minutes. Serve hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Microwave Venison Pie
Categories: Venison, Microwave
Servings: 6

- | | |
|---|-----------------------------|
| 1 lb Ground venison | 1/2 ts Salt |
| 1 md Onion, chopped | 1/4 ts Basil |
| 1 pk 10 oz. frozen peas and
Carrots or green beans | 1/8 ts Pepper |
| 1 cn 10 3/4 oz tomato soup | 3 c Hot mashed potatoes |
| 1 ts Worcestershire sauce | 1 c Shredded cheddar cheese |

Combine ground venison into a 2 quart casserole with the chopped onion. Microwave on high 4-6 minutes or until meat loses its pink color. Break up meat and drain off all grease. Microwave vegetables on high 2-3 1/2 minutes or until well defrosted. Add tomato soup to meat and mix. Add all other items but the vegetables, potatoes and cheese. Mix well. Spread vegetables evenly over meat. Spread mashed potatoes over vegetables. Microwave on high for about 6 minutes and turn half way

Venison_2004.txt

through cooking cycle. Spread cheese evenly over potatoes. You may use extra cheese if you wish. Microwave about 3 minutes and turn half way through the cycle. Let stand 5 minutes and serve. Can be reheated.

----- Recipe via Meal-Master (tm) v7.04

Title: Mountain Venison Chops
Categories: Venison, Mountain, Rebel
Servings: 1

Venison chops or steaks	Powdered sage
Cooking fat	Salt and pepper
Chopped onions	

Saute onion in fat. Score edges of venison to prevent curling. Rub salt, pepper and sage on surfaces of venison. Fry until brown, cover and cook slowly until tender.

----- Recipe via Meal-Master (tm) v7.04

Title: Pan Broiled Venison
Categories: Venison, Southern, Rebel, Mountain
Servings: 2

1 lb Venison steak	1/4 ts Tabasco sauce
2 tb Cooking oil	Salt

Season venison steak with tabasco sauce and salt, then place in heated oil in skillet. Pan broil on one side until nicely browned. Turn and brown other side. Serve at once with melted butter.

----- Recipe via Meal-Master (tm) v7.04

Title: Tom's Venison Stroganoff

Categories: Venison

Servings: 6

1 1/2 lb Venison, cubed	1 ts Dry mustard
1 lb Fresh mushrooms	1 lg Onion, sliced
3/4 c Butter	2/3 c Sour cream
2 tb Flour	2 c Beef bouillon
2 c Pale dry sherry	

Saute mushrooms in 1/4 cup butter until tender. Set aside. Add at least 1 tablespoon butter to pan. Add venison and brown. Set aside. If little butter remains, add 2 tablespoons butter and sprinkle in 2 tablespoons flour. Mix well. Slowly add 2 cups of beef bouillon. Stir well to form a smooth gravy. Add sherry and dry mustard. Blend well. Add the venison, mushrooms and onions. Simmer on low for 25 minutes. About 5 minutes before serving, add sour cream and blend well.

----- Recipe via Meal-Master (tm) v7.04

Title: Illinois Venison Chili

Categories: Venison

Servings: 10

2 1/2 lb Venison, coarsely ground	1 md Green pepper, diced
2 tb Vegetable oil	1/4 c Celery, diced
1 lg Onion, chopped	2 ts Ground cumin

	Venison_2004.txt
2 tb Garlic powder	2 sm Cans tomato sauce
1 tb Oregano	1 sm Can tomato paste
1 c Spanish olive oil	1 tb Sugar (optional)
1 Onion, diced	Cooking wine

Add all ingredients, except for tomato products, cooking wine and sugar. Fry in skillet or pan for about 10 minutes until meat is brown. Add tomato sauce, tomato paste and 1/2 bottle cooking wine. Cook on low temperature for 5-6 hours. After 2-3 hours add other 1/2 bottle of cooking wine. If, towards the end, it tastes a little salty, add 1 tablespoon sugar, or as needed to give desired taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Michigan Venison Stroganoff
 Categories: Venison
 Servings: 4

1 lb Venison stew meat	1 ts Instant beef bouillon
4 tb Butter or margarine	1 ts Salt
8 oz Mushrooms, sliced	1 ts Pepper
2 md Onions, sliced	1 c Sour cream
1 Garlic clove, finely chopped	1/2 ts Prepared mustard
1/2 c Water	

Heat 2 tablespoons butter in large skillet until melted. Add mushrooms, onions and garlic. Cover and simmer, stirring occasionally until onions are tender, 5-10 minutes. Remove vegetables and any liquid from skillet. Cook and stir stew meat in 2 tablespoons of butter over medium heat until browned, about 10 minutes. Add water, bouillon, salt and pepper. Heat to boiling, reduce heat. Cover and simmer until meat is desired tenderness, 10-15 minutes. Add vegetable mixture. Heat to boiling, reduce heat.

Stir in sour cream and mustard. Heat until hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Corned Venison Reuben Bake

Categories: Venison

Servings: 4

2 c	Corned venison, diced	1 c	Thousand Island dressing
	Or shredded	2 c	Shredded Swiss cheese
1 c	Sauerkraut	3 c	Rye bread, diced

Mix all ingredients together, adding bread last and turn into a lightly greased baking dish (about 1 1/2 inches deep). Bake at 350F for 30 minutes, or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Green Pepper Venison Bake

Categories: Venison

Servings: 4

2 1/2 lb	Venison, cubed	1/4 c	Celery, chopped fine
	Salt and pepper	1	Jar chili sauce
1/2 c	Green pepper, chopped	1	Sauce jar of water
1 c	Onions, chopped		

Place venison in baking dish, salt and papper to taste. Cover venison with green peppers, onion and celery. Cover this with chili sauce and water. Bake covered for 2 1/2 hours at 325F. Serve on bed of rice.

Venison_2004.txt

Title: Southern Marinated Venison Ribs
Categories: Venison, Wild, Southern
Servings: 4

Marinate one rack of venison ribs overnight in a mixture of a half-cup red cooking wine, one tablespoon salt, and enough cold water to cover. Next day, rinse well in clear water. Boil ribs for one hour, adding to the water one teaspoon each of salt, pepper and sugar.

Mix the sauce while ribs are boiling; one can of beer, a half-cup honey, one teaspoon salt, a half-teaspoon pepper, two teaspoons lemon juice, one cinnamon stick (to be removed after sauce is cooked). Cook sauce just long enough for ingredients to be well-blended.

When ribs are done, remove and let cool; cut into smaller sections if desired. Reserve a half-cup of the sauce. Pour remaining sauce over ribs and marinate an hour (do not refrigerate). Add one teaspoon each of ketchup and mustard to the reserved sauce, mix well and pour over ribs. Bake at 350F for 30 minutes, or until tender and brown. NOTE: Do not let time elapsed between boiling and baking the ribs exceed two hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Jerky McDermott
Categories: Wild, Venison
Servings: 1

Deer, sliced 1/8" thick	4 tb Seasoned pepper
2 tb Hickory smoked salt	2/3 c Soy sauce
1 tb Garlic salt	1/3 c Worcester sauce smoked
2 tb Monosodium glutamate	Tabasco sauce to taste

Venison_2004.txt

Sprinkle meat with dry mixture, both sides. Drape on oven racks without touching while oven heats to 200 degrees. Place in oven with door open 2-3 inches. After one hour, baste with sauce, repeating every half-hour for the remaining two hours at 200 degrees. Now drop oven to 170 degrees and finish meat in 45 to 90 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Magnum Deer Chili

Categories: Wild, Venison

Servings: 1

2 lb Deer, or other game, ground	1 tb Chili powder
40 oz Red kidney beans, can	1 tb Cumin
46 oz V-8 juice, can	1 1/2 tb Onion, dry, minced
3 oz Jalapeno peppers	1/2 tb Garlic salt
1 tb Sugar	1/2 tb Red pepper

Brown meat in a black iron pot over medium-high heat. Drain jalapeno and chop. Drain kidney beans, rinse with cold water and drain again. After meat is brown, add all other ingredients and cook over medium heat for 4 hours. Add additional cumin, chili powder and red pepper to taste. Use caution with red pepper- it is easier to heat up with pepper than to cool off!

----- Recipe via Meal-Master (tm) v7.04

Title: Marinaded Deer Roast

Categories: Wild, Venison

Servings: 1

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Jerky Marinade
Categories: Wild, Venison, Sauces
Servings: 1

3 lb Deer meat, thinly sliced	2 ts Liquid smoke
3/4 c Wine, dry	1 ts Seasoned salt
1/3 c Lemon juice	1/4 ts Pepper
1/4 c Onion, minced	3 Bay leaves
1/4 c Brown sugar	

Marinate deer meat for 24 hours in the marinade mixture, covered, in a cold part of the refrigerator. Turn meat several times. Remove meat, spreading out to bring to room temp. Place on greased racks in a smoker and smoke at a low heat (160-190 degrees) for 5 to 7 hours, until meat becomes slightly translucent and darkly red, near black. Store in plastic bags in refrigerator.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecued Venison Benison
Categories: Wild veniso, Barbecue
Servings: 1

1 Deer fillet, med size	1 Bay leaf
2 tb Butter, melted	1/2 lb Mushrooms, chopped
1 tb Flour	2 tb Butter, cold
2 tb Orange juice	Salt & pepper to taste

Mix melted butter with chopped mushrooms and cook for about five minutes.

Venison_2004.txt

Stir, add flour and brown. Add orange juice, salt and pepper and bay leaf. Cover and simmer until sauce is creamy. Rub fillet with 2 Tbsp solid butter, sprinkle with pepper. Broil over very hot coals for 5 minutes per side. Place in a hot broiling plate, sprinkle with salt, add mushroom-orange juice sauce and cook until done to your desire, basting while it cooks.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Deer Ham I

Categories: Wild, Venison

Servings: 1

1	Deer ham, 8-10 lb	1/4 c	Vinegar
3	tb Red pepper	4	tb Pepper, black
1/2	c Salt		

Wash ham carefully and trim away fat or cartilage. Make small slits in meat with sharpe knife about 2 in. apart and 1 in. deep, all over the roast. Make a paste of the ingredients and stuff each cut slit with a small teaspoon of seasoning paste. Rub remaining seasoning over outside of roast. Seal tight in a container and refrigerate for 24 - 48 hours, turning over 2 or 3 times. When ready to cook, place on spit over coals and smoke approximately 4 - 5 hours. When done, wrap in foil and keep very warm till serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage I

Categories: Wild, Venison

Venison_2004.txt

Servings: 1

10 lb Deer meat, lean	1/2 oz Allspice
10 lb Pork, fresh, lean	1/2 oz Paprika
3 oz Water	2 ts Garlic powder
1 oz Pepper, black	12 oz Salt
3/4 oz Ginger, ground	1/2 lb Dried milk
1 1/4 oz Nutmeg	2 1/2 ts Liquid smoke

Grind together the two meats, mix thoroughly. Add measured water. Mix spices thoroughly and mix well into meat mixture. If sausage is to be smoked, omit the liquid smoke. You may stuff sausage into casings, making 6-8" links, or make into patties for freezing. To cook, place in a frying pan with a cover, adding water to the 1/3 mark on the sausage. Boil for 15 minutes covered, then remove. Drain most of the fat from the pan; replace sausage and brown. Make gravy in pan after sausage done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Ragout with Onions

Categories: Wild, Venison

Servings: 1

2 lb Deer neck and shank	2 c Beef stock
24 Pearl onions	2 c Wine, dry red
1 1/2 Onion, chopped	3 tb Flour
1 lb Fresh mushrooms, chopped	1/4 ts Salt
1 tb Tomato sauce	2 tb Butter
3 tb Wine, sherry or port	

2 Garlic clove, finely chopped 1/4 ts Pepper

Brown garlic, onion and pepper in butter. Add deer, cut into 1" pieces, and brown lightly. Add stock and remaining ingredients and bring to a boil. Cover and simmer for 2-3 hours, until meat is tender. Season according to taste.

Shank took 3 hours to become tender.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage Peperone
Categories: Wild, Venison
Servings: 1

5 lb Deer, ground 1 lb Pork fat, ground
5 lb Pork butt, ground 2 1/2 oz Sausage seasoning

SEASONING: Dan-Dee Seasoning Metairie Louisiana Mix ground meats with seasoning and form into patties 3" in diameter, 3/8 " to 1/2 " thick. Place patties on squares of waxed paper, four high, and place six squares in a plastic zip-loc bag and freeze. Recipe makes 78 patties when 5-5-1 pounds of meat used.

IMPROVE by using smoked sow belly (Kroger, bacon department) instead of fat pork, This gives smoked flavor to sausage.

Makes a very lean sausage which needs water to cook.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Deer Soup Stock
Categories: Wild, Venison, Soups
Servings: 1

2	Deer bones, cracked, large	12	Peppercorns, green, crushed
1/8 ts	Nutmeg	8 c	Water
1/16 ts	Mace	1/4 ts	Smoked salt

Crack deer bones after removing from meat (large ham bone & pelvic bones, etc). Place in large stew pot, add seasonings. Bring to a boil, then cover and simmer for three hours. Strain stock through tea strainer, then through cloth to remove any particles. Allow to cool, then skim off any fat which accumulates. Use as base for soup or stew.

----- Recipe via Meal-Master (tm) v7.04

Title: Charlie's Deer Stew
Categories: Wild, Venison
Servings: 1

3	Venison (to 4 lb)	1 ts	Dried parsley
	Flour	1	Onion, large
3 tb	Bacon fat	1 1/2 ts	Salt
1 1/2 c	Hot water	1/2 ts	Coarse red pepper
1 c	Wine, dry red	3	Carrots, scraped/quartered
1 ts	Mixed thyme, basil, marjoram	3	Potatoes, scraped/quartered

Remove sinews and bones from deer; cut meat into bite sized pieces & roll in flour. Brown in bacon fat, wine, herbs, onions, salt and pepper. Cover pot and and bring to a boil. Lower heat and simmer two hours. Add carrots & potatoes. Cover and simmer 1 hour, adding more hot water if needed. When

Venison_2004.txt

and bake three more hours, uncovered for the last hour. Slice and serve with gravy over rice.

Suggestions: To decrease wild taste of deer, marinate in buttermilk overnight.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Chili
Categories: Wild, Venison
Servings: 1

3 tb Bacon drippings	4 tb Chili powder, hot
2 lb Deer meat, ground	1 ts Cumin, ground
2 Onions, large, chopped	1 ts Paprika
3 Garlic clove, minced	1 c Water
2 Bell peppers, chopped	32 oz Beans, chili/kidney
2 lb Tomatoes, can	Black pepper to taste
16 oz Tomato sauce	

Heat bacon drippings in heavy pot. Add meat and cook until slightly browned. Add onions, garlic, bell peppers and saute until limp. Add tomatoes, tomato sauce, chili powder, cumin, paprika, salt and pepper. Stir to blend. Add water and simmer about 30 minutes. Add beans and continue to cook about 30-45 min. Yield: 3 quarts.

----- Recipe via Meal-Master (tm) v7.04

Title: Herb Marinaded Deer Roast
Categories: Wild, Venison

Venison_2004.txt

Servings: 1

1	Deer roast	1 c	Beef broth
4	tb Peanut oil	1	Tomato, peeled and chopped
1	Onion, chopped	1	ts Thyme
2	Garlic clove, minced	1	ts Tarragon
4	tb Flour		Salt & pepper to taste

Cook deer over hot charcoal for 3-4 hours, basting often with the marinade, but reserving one cup for the sauce. Heat oil in a pan and add onion and garlic. Saute for 5 minutes and sprinkle on flour. Cook and stir over moderate heat for 15 minutes or until flour is brown. Stir in the broth and reserved cup of marinade and bring to a boil. Reduce heat. Add tomato and herbs. Simmer one hour. Correct seasonings. Serve with meat.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Filet a'Tournedos Brennan

Categories: Wild, Venison

Servings: 1

4	Deer filets of loin	1/4	ts Worcestershire sauce
2	tb Butter	1/4	ts Salt
1	tb Flour		Pepper, black, dash
1/2	c Mushroom juice	1	Tomato, ripe large
1/4	c Wine, red	1/2	c Mushrooms, sliced

In a small saucepan melt butter and saute mushrooms. Add flour and cook slowly a few minutes until slightly browned. Stir in wine, juice and seasonings. Cook until thickened.

Meanwhile, season and grill filets to taste, rare or medium rare. Cut the

Venison_2004.txt

with salt and pepper. Remove and drain well. While boiling deer, make a gravy: Mix 4 Tbsp flour with cold water to make a thin paste. Place in saucepan or frying pan. Add all other ingredients, stirring well over medium heat until a smooth gravy is formed. Pour gravy over deer chunks immediately before serving. Time it and take great care that all is piping hot.

VARIATION: Boil deer in seasoned broth by adding a small amount of any popular marinade or herb/seafood seasoning.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage II

Categories: Wild, Venison

Servings: 1

2 lb Bacon, smoked, unsliced

1 tb Sage, rubbed

5 lb Deer meat, lean

1 tb Smoked salt

Grind meats, blending together thoroughly with salt and sage. Smoke in links or cook in patties in a pan.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbequed Deer Ribs I

Categories: Wild, Venison

Servings: 1

1 c Catsup

2 ts Chili powder

1/4 c Vinegar

1/4 ts Cayenne pepper

Venison_2004.txt

1/4 c Worcestershire sauce
1 ts Salt
1 ts Pepper, black

2 Onions, finely chopped
1 1/2 c Water

Split washed ribs into spareribs. Cover with sauce, cover the pan and bake in a moderate oven (350) for an hour. Uncover and continue to bake for another 30 minutes. Turn during last half-hour several times, to brown. You pick your favorite barbeque sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Boiled Deer Tongue
Categories: Wild, Venison
Servings: 1

1	Deer tongue	3	Bay leaves
1	tb Salt	2	Cloves, whole
4	Peppers, whole		

Use ingredients above for one deer tongue, and add equal increase for each added tongue to cook. Wash the tongue(s) well and cover with water in a pot. Add spices and salt and simmer covered until tender. Remove from the water and peel off the outer covering, which is a modified 'skin' of sensory cells.

Serve hot or cold with any of the myriad deer sauces listed here. You may spice it up to suit yourself during cooking.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Deer Sauce I
Categories: Wild, Venison, Sauces
Servings: 1

1/2 c Jelly, currant or grape 1/2 ts Dried herbs
4 tb Butter

Melt and blend in a sauce pan; serving in a gravy boat for individual use.
Pick your favorite herbs, usually aromatic ones such as sage, cloves or
allspice.

Suggestions: Use muscadine jelly, a perfect taste to compliment deer.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sauce II
Categories: Wild, Venison, Sauces
Servings: 1

1/4 c Marinade, strained 1 Ginger, powdered, pinch
1 c Jelly, strained 2 tb Whiskey, Scotch/Bourbon
1 tb Lemon juice

Heat and blend thoroughly in a small sauce pan. Serve in a preheated gravy
boat for individual use.

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Venison_2004.txt

Combine ingredients and place meat in a bowl. Pour marinade over meat and cover for from 2 hours to 48 hours (refrigerate if cooking is not planned same day). Turn meat several times. Save marinade as basting sauce, repeat use, gravy flavoring or soup additive. You should judge meat tenderness and flavor to decide how long to marinate. Note: If meat is badly bloodied, add 2 Tbsp salt and increase vinegar by 1 C.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade III

Categories: Wild, Venison, Sauces

Servings: 1

1	Lemon, juice of	2 ts	Salt
1/2 c	Vinegar, wine	2	Bay leaves
1/4 ts	Tarragon	1/4 ts	Pepper, black
2	Onions, sliced	1/2 c	Tomato catsup
1 ts	Chili powder	1	Garlic clove, crushed
1/2 c	Water		

Mix ingredients in a large bowl. Place meat therein and turn several times. Cover. Marinate for from 2 hours to 48 hours, dependent upon your assessment of tenderness and flavor. Save marinade for soups, gravies, or later use with another meat.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade IV

Categories: Wild, Venison, Sauces

Venison_2004.txt

Servings: 1

1	Wine, dry white, bottle	3	Parsley, chopped, sprigs
1 c	Vinegar	1 ts	Salt
1/2 c	Oil, any type	6	Peppercorns, crushed
1	Onion, large, sliced	4	Juniper berries
2	Carrots, large, sliced thin	1/4 ts	Thyme
4	Shallots, chopped		

Place cutup and chopped vegetables around meat in a large bowl. Pour mixed liquids over it. Oil rises to the top and retains flavor of marinade. Use for 2 hours to 48 hours, dependent on how you assess the tenderness and flavor of the meat. Retain marinade liquid for soup base, gravies or reuse later. Keep meat in refrigerator if not cooking the same day.

OPTIONS: Omit juniper berries. Add rosemary or tarragon with or in place of thyme.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade V

Categories: Wild, Venison, Sauces

Servings: 1

1 lb	Carrots, raw	3	Bay leaves
1 lb	Onions, yellow	1 ts	Thyme
1/2 lb	Celery, incl. tops	1 ts	Peppercorns, crushed
8 c	Vinegar	1 tb	Allspice, whole
4 c	Wine, red	1 ts	Salt
1 tb	Parsley, chopped		

Saute carrots, onions and celery, finely chopped, in 4 Tbsp fat. Don't cook

Venison_2004.txt

hour and then re-flour the wet spots. Sear on both sides in a hot, lightly-greased skillet or black iron pot. Now pour the can of soup directly onto the center of the steak, then add enough hot water to cover the meat. Cover the pot or skillet, cook in a moderate (375) oven for about 2 hours or until tender.

Suggestions: Try adding cutup turnips and fresh green beans around the meat, just before pouring the mushroom soup on.

----- Recipe via Meal-Master (tm) v7.04

Title: Big Buck Steak II - Venison
Categories: Wild, Venison
Servings: 1

1	Round steak, 1-1/2 to 2 in.	2 tb	Catsup	
	Marinade, selected	2 tb	Olive oil	
1	tb	Garlic butter	4 tb	Water
1	Onion, finely chopped		Salt & pepper to taste	
1/2	ts	Flour		Paprika to taste

Dry the marinated steak and brush with melted garlic butter. Add salt and pepper. Sear on both sides in a little bacon fat, in a black iron pot. Add remaining ingredients and cover, cooking over moderate heat for an hour and a half or until tender. If water cooks down, add wine to replace. Full range of modification to this recipe include tomato sauce instead of catsup, more or different seasonings, added vegetables to cook. Spicier includes bay leaf, clove of garlic, dash of rosemary, thyme, basil or sage. Note: Use hickory smoked salt instead of regular.

----- Recipe via Meal-Master (tm) v7.04

Title: Fried Deer Heart
 Categories: Wild, Venison
 Servings: 1

1 Deer heart per person	1/2 c Milk
6 tb Flour	2 tb Bacon fat or oil
8 tb Cracker crumbs	Salt & pepper to taste

Slice deer heart thin, add salt and pepper. Roll in flour, dip in milk, and roll in cracker crumbs, and fry on both sides to golden brown. Eat now or add broth and simmer for 3 to 5 minutes. Drain and serve hot. Hearts can be washed and marinated if desired.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Heart and Kidney Stew
 Categories: Wild, Stews, Venison
 Servings: 1

Heart and kidneys from deer	4 c Water
1 Onion, minced	1 tb Butter or margarine
1 cn Mushroom soup	Salt & pepper to taste
1 c Wine, red	Noodles, rice, saffron rice

Boil heart and kidneys in lightly salted water to cover until tender. Cool and slice into bite-sized pieces. Saute onion in butter until transparent. Add remaining ingredients, including 1 cup of broth in which meat is boiled. Allow to simmer for about 15 minutes more. Serve over noodles or rice. Wild rice is also excellent with this.

Venison_2004.txt

Categories: Wild, Venison, Sauces
Servings: 1

5 lb Venison meat, cut 2" cubes	1/2 c Shallots, finely chopped
3 pt Water, cold	4 Onions, white, finely chop
32 oz Tomatoes, whole, can	1/3 c Bell pepper, finely chopped
1 ts Garlic, finely chopped	1/4 c Parsley, finely chopped
6 oz Tomato sauce	3 Lemon peel, small slivers
1/2 c Celery, finely chopped	Cayenne pepper/generous
12 oz Mushrooms + liquid	Salt & pepper to taste

Fry meat in minimum oil til tender to fork. Usually 20 - 35 minutes.
Remove. Make a roux of 6 Tbsp oil to equal amount flour. When deep (not dark) brown, add onion. Cook until transparent but don't burn. Add 3 pints cold water and bring to a boil. Add tomatoes, tomato sauce, celery, bell pepper, shallots, garlic, mushrooms. Let boil about 15 or 16 minutes. Add fried venison meat, parsley, lemon peel and salt and pepper to taste. Let simmer over low fire for at least one hour. Serve over hot rice.

--- QScan v1.05b
Origin: RaceNet/UnitedNet Admin * (803) 871-9771 (7223:1300/1)
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-Begin Recipe Export- QuikBook version 0.96 Beta A

Title: Venison Pot Roast
Keywords: game, venison, stove top

Ingredients:

Venison_2004.txt

4 lb venison roast
1/4 cup salt pork, cubed
2 Tbsp butter
6 carrots
6 onions
6 potatoes
1 tsp parsley - fresh, chopped
1 celery stalk - chopped
1/4 tsp thyme
1 cup tart fruit juice or cider
1 tsp salt
1/4 tsp pepper
1 1/2 cup hot water
3 Tbsp butter

DIRECTIONS

Lard the roast well by inserting cubes of salt pork into small cuts in the roast. Heat butter in a Dutch oven or deep casserole and brown the meat on all sides. Add hot water, fruit juice, celery, parsley, thyme, salt and pepper. Cover and simmer gently for 3 hours on top of the stove or in the oven at 350 degrees until meat is tender. If liquid gets low, add water. About one hour before meal is to be served, add peeled potatoes, carrots and onions. Add a little additional salt for vegetables. When vegetables are tender, remove them and the meat to a platter and keep hot. Thicken liquid with 2-3 Tablespoons flour.

-End Recipe Export-

-Begin Recipe Export- QuikBook version 0.96 Beta A

Title: Venison Forestiere

Keywords: Game, venison, stove top

Ingredients:

Venison_2004.txt

6 venison medallions - 3" dia
4 shallots - minced
2 garlic cloves - minced
2 Tbsp butter
1 cup mushrooms - sliced
2 oz Canadian Club Whiskey
6 oz whipping cream
salt and pepper to taste

DIRECTIONS

Pound medallions until they're all the same size. To make sauce, saute shallots and garlic in butter until tender. Add mushrooms and saute 5 minutes more (a mixture of wild mushrooms make this sauce especially exotic). Heat whisky in a small pan, add to vegetables in saute pan and ignite. Cook until flames die down. Stir in whipping cream and cook until it's reduced and thick enough to coat a spoon. Season with salt and pepper.

Meanwhile, panfry venison in a bit of olive oil or butter over medium-high heat for 3 minutes in total - 2 minutes on first side, 1 minute on the second side. Serve in a pool of mushroom cream sauce.

-End Recipe Export-

-Begin Recipe Export- QuikBook version 0.96 Beta A

Title: Chuckwagon Stew

Keywords: venison, squirrel, rabbit, stew

Ingredients:

2 1/4 lb meat cubes
2 tbs all-purpose flour
1 tbs paprika
1 tsp chili powder
2 tsp salt
3 tbs lard

Venison_2004.txt

2 sliced onions
1 clove garlic, minced
1 (28 oz) can tomatoes
3 tbs chili powder
1 tbs cinnamon
1/2 tsp crushed red pepper
2 cup chopped potatoes
2 cup chopped carrots
1 tsp ground cloves

Directions:

Coat meat in mixture of flour, paprika, chili powder, and salt.
Brown meat in hot fat in large Dutch oven. Add onion and garlic and
cook until soft. Add tomatoes, rest of chili powder, cinnamon,
cloves and pepper. Cover and simmer for 3 hours or until meat is tender.
Add potatoes and carrots and cook until vegetables are done, about 45
minutes, with Dutch open on top of medium fire.

-End Recipe Export-

-Begin Recipe Export- QuikBook version 0.96 Beta A

Title: Rollemachen

Keywords: venison, stove top

Ingredients:

2 venison steaks
1 onion, diced
1 lb smoked bacon
 garlic salt
 oregano
 cooking twine
2 cans mushrooms

Directions:

Cut venison steaks into pieces 4 x 3 in. Using meat tenderizing
hammer, pound the pieces carefully until their size is 6 x 4 in.

Venison_2004.txt

Lay diced onion and 2 strips of bacon in the middle of each steak. Sprinkle garlic salt and oregano sparingly on top of bacon. Roll each piece of meat into bundle and secure with twine. Brown each bundle in a shallow fry pan. Place in Dutch oven. Scrape fry pan drippings into dutch oven. Simmer bundle 3 1/2 hours at low heat adding water periodically to prevent burning. Before serving, remove bundles, add mushrooms and thickener to stock. Pour gravy over bundles. Serve with rice.

-End Recipe Export-

-Begin Recipe Export- QuikBook version 0.96 Beta A

Title: Venison Sauerbraten

Keywords: The Budget, Game, Venison, stove top

Ingredients:

3-4 lb venison roast
1 cup water
1 cup wine vinegar
2 medium onions, chopped
1 tsp salt
6 peppercorns
2 bay leaves
2 whole cloves
2 tbs margarine
2 Tablespoons flour
2 tsps sugar
1/4 cup water

Directions:

Prepare marinade by bringing water, vinegar, onions, salt, peppercorns, bay leaves, and cloves to a boil in a saucepan. Reduce heat and simmer for 15 minutes. Cool marinade to room temperature. Place meat in large glass bowl. Pour marinade over meat and

Venison_2004.txt

refrigerate three days. Turn meat at least 4 times each day. Remove roast from marinade, dry and brown in margarine in heavy skillet. Place meat in roaster, add marinade liquid, cover and roast in 325 degree oven until tender (3-4 hours). Remove roast from juices and keep warm.

-End Recipe Export-

-Begin Recipe Export- QuikBook version 0.96 Beta A

Title: VENISON MARINADE*

Keywords: Marinade

Ingredients:

1 qt orange juice (fresh only)

2 cup Chablis wine

1/2 cup cider vinegar

2 tbs white pepper

3 tbs salt

2 garlic cloves, minced

1 onion, minced

Directions:

Mix ingredients together. Pour over venison, cover, and refrigerate for 6-24 hours. Use to baste roasts.

Origin: Don's kitchen

-End Recipe Export-

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Jerky McDermott

Categories: Wildgame Venison

Servings: 1

Venison_2004.txt

- 1 x deer, sliced 1/8" thick
- 2 T hickory smoked salt
- 1 T garlic salt
- 2 T monosodium glutamate
- 4 T seasoned pepper
- 2/3 c soy sauce
- 1/3 c Worcester sauce smoked
- 1 x tabasco sauce to taste

Sprinkle meat with dry mixture, both sides. Drape on oven racks without touching while oven heats to 200 degrees. Place in oven with door open 2-3 inches. After one hour, baste with sauce, repeating every half-hour for the remaining two hours at 200 degrees. Now drop oven to 170 degrees and finish meat in 45 to 90 minutes.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Magnum Deer Chili
Categories: Wildgame Venison
Servings: 1

- 2 lb deer, or other game, ground
- 40 oz red kidney beans, can
- 46 oz V-8 juice, can
- 3 oz jalapeno peppers
- 1 T sugar
- 1 T chili powder
- 1 T cumin
- 1 1/2 T onion, dry, minced
- 1/2 T garlic salt
- 1/2 T red pepper

Venison_2004.txt

Brown meat in a black iron pot over medium-high heat. Drain jalapeno and chop. Drain kidney beans, rinse with cold water and drain again. After meat is brown, add all other ingredients and cook over medium heat for 4 hours. Add additional cumin, chili powder and red pepper to taste. Use caution with red pepper- it is easier to heat up with pepper than to cool off!

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Marinaded Deer Roast

Categories: Wildgame Venison

Servings: 1

8 lb deer roast (ham)
1/2 lb salt pork, cut in strips
1 c currant jelly
4 T flour
1 T brandy
4 c vinegar
4 c water
1 T salt
1 T red pepper
1 T pepper, black
3 ea garlic clove, minced
3 ea bay leaves
1 t cloves
1 t allspice
1 t thyme

Mix all ingredients after brandy into marinade. Pour over roast and soak for at least 6-8 hours, turning several times. Before roasting punch several holes in the roast with a sharp knife. Insert salt pork with additional garlic, cloves. Cook at 325-350 degrees for 20-25 minutes per

Venison_2004.txt

pound. Baste frequently with drippings and marinade. When tender, remove meat and keep warm while making gravy. GRAVY: In the roasting pan slowly melt 1 C currant jelly with drippings and marinade. Add flour mixed with water to thicken. When gravy is desired consistency, add 1 Tbsp brandy, stir well and serve. Suggestions: Use muscadine jelly for better tasting gravy.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Jerky Marinade
Categories: Wildgame Venison Sauces
Servings: 1

3 lb deer meat, thinly sliced
3/4 c wine, dry
1/3 c lemon juice
1/4 c onion, minced
1/4 c brown sugar
2 t liquid smoke
1 t seasoned salt
1/4 t pepper
3 ea bay leaves

Marinate deer meat for 24 hours in the marinade mixture, covered, in a cold part of the refrigerator. Turn meat several times. Remove meat, spreading out to bring to room temp. Place on greased racks in a smoker and smoke at a low heat (160-190 degrees) for 5 to 7 hours, until meat becomes slightly translucent and darkly red, near black. Store in plastic bags in refrigerator.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Benison
Categories: Wildgame, Venison, Barbecue
Servings: 1

1 ea deer fillet, med size
2 T butter, melted
1 T flour
2 T orange juice
1 ea bay leaf
1/2 lb mushrooms, chopped
2 T butter, cold
1 x salt & pepper to taste

Mix melted butter with chopped mushrooms and cook for about five minutes. Stir, add flour and brown. Add orange juice, salt and pepper and bay leaf. Cover and simmer until sauce is creamy. Rub fillet with 2 Tbsp solid butter, sprinkle with pepper. Broil over very hot coals for 5 minutes per side. Place in a hot broiling plate, sprinkle with salt, add mushroom-orange juice sauce and cook until done to your desire, basting while it cooks.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Smoked Deer Ham I
Categories: Wildgame Venison
Servings: 1

1 ea deer ham, 8-10 lb
3 T red pepper
1/2 c salt
1/4 c vinegar
4 T pepper, black

Venison_2004.txt

Wash ham carefully and trim away fat or cartilage. Make small slits in meat with sharpe knife about 2 in. apart and 1 in. deep, all over the roast. Make a paste of the ingredients and stuff each cut slit with a small teaspoon of seasoning paste. Rub remaining seasoning over outside of roast. Seal tight in a container and refrigerate for 24 - 48 hours, turning over 2 or 3 times. When ready to cook, place on spit over coals and smoke approximately 4 - 5 hours. When done, wrap in foil and keep very warm till serving.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sausage I
Categories: Wildgame Venison
Servings: 1

10 lb deer meat, lean
10 lb pork, fresh, lean
3 oz water
1 oz pepper, black
3/4 oz ginger, ground
1 1/4 oz nutmeg
1/2 oz allspice
1/2 oz paprika
2 t garlic powder
12 oz salt
1/2 lb dried milk
2 1/2 t liquid smoke

Grind together the two meats, mix thoroughly. Add measured water. Mix spices thoroughly and mix well into meat mixture. If sausage is to be smoked, omit the liquid smoke. You may stuff sausage into casings, making 6-8" links, or make into patties for freezing.

Venison_2004.txt

To cook, place in a frying pan with a cover, adding water to the 1/3 mark on the sausage. Boil for 15 minutes covered, then remove. Drain most of the fat from the pan; replace sausage and brown. Make gravy in pan after sausage done.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Brunswick Stew
Categories: Wildgame Venison Stews
Servings: 1

2 ea rabbits
4 ea squirrels
2 lb venison
4 ea onions, med, diced & sauteed
4 ea potatoes, diced
8 c broth (from parboil)
1/2 c butter
8 oz cream style corn
16 oz lima/butter beans, can
2 cn tomatoes
1 cn okra (if available)
2 T Worcestershire sauce
2 ea bay leaves
2 t salt
1 t peppercorns
1 t red pepper, dried

Parboil rabbits or squirrels; remove meat from bones. Save broth. Cut venison into chunks, flour, and brown. Add all ingredients to a large pot and simmer slowly for about an hour with the pot covered. When meats are tender, check if seasoning adjustment is needed. Add water to thin if required. Serve in soup bowls. A dash or two of tabasco can be substituted

for the red pepper.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Ragout with Onions
Categories: Wildgame Venison
Servings: 1

- 2 lb deer neck and shank
- 24 ea pearl onions
- 1 1/2 ea onion, chopped
- 1 lb fresh mushrooms, chopped
- 1 T tomato sauce
- 3 T wine, sherry or port
- 2 c beef stock
- 2 c wine, dry red
- 3 T flour
- 1/4 t salt
- 2 T butter

Cut meat from bones into chunks about 3/4". Heat 1/4 stick of butter in a large steel or aluminum pot. Add 1 tsp olive oil to retard burning. Brown deer chunks until well-seared, then add sherry or port and cook for 10 minutes more. Remove from pot and set aside. To the liquid remaining in the pan add pearl or chopped onion and brown until golden. Add tomato paste, stirring in well. Add flour and stir into mixture. Return deer to pot, adding stock. Add 1/3 the red wine, bring to a boil, then simmer for 3 hours or until tender, adding wine by 1/3 until used up. Add mushrooms 30 minutes before serving. Serve over buttered noodles or rice.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer and Barley Soup
Categories: Wildgame Venison Soups
Servings: 1

2 ea deer shanks (or equal)
1 c barley, pearl
1 c peas, green split
2 ea onions, chopped
2 ea garlic clove, finely chopped
1 ea bell pepper, seeded, chopped
14 c beef or chicken stock
4 T butter
1 T salt
1/4 t pepper

Brown garlic, onion and pepper in butter. Add deer, cut into 1" pieces, and brown lightly. Add stock and remaining ingredients and bring to a boil. Cover and simmer for 2-3 hours, until meat is tender. Season according to taste. Shank took 3 hours to become tender.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sausage Peperone
Categories: Wildgame Venison
Servings: 1

5 lb deer, ground
5 lb pork butt, ground
1 lb pork fat, ground
2 1/2 oz sausage seasoning

SEASONING: Dan-Dee Seasoning Metairie Louisiana
Mix ground meats with seasoning and form into patties 3" in diameter, 3/8

Venison_2004.txt

" to 1/2 " thick. Place patties on squares of waxed paper, four high, and place six squares in a plastic zip-loc bag and freeze. Recipe makes 78 patties when 5-5-1 pounds of meat used.

IMPROVE by using smoked sow belly (Kroger, bacon department) instead of fat pork, This gives smoked flavor to sausage.

Makes a very lean sausage which needs water to cook.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Soup Stock
Categories: Wildgame Venison Soups
Servings: 1

- 2 ea deer bones, cracked, large
- 1/8 t nutmeg
- 1/16 t mace
- 12 ea peppercorns, green, crushed
- 8 c water
- 1/4 t smoked salt

Crack deer bones after removing from meat (large ham bone & pelvic bones, etc). Place in large stew pot, add seasonings. Bring to a boil, then cover and simmer for three hours. Strain stock through tea strainer, then through cloth to remove any particles. Allow to cool, then skim off any fat which accumulates. Use as base for soup or stew.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Charlie's Deer Stew
Categories: Wildgame Venison

Servings: 1

3 ea venison (to 4 lb)
1 x flour
3 T bacon fat
1 1/2 c hot water
1 c wine, dry red
1 t mixed thyme, basil, marjoram
1 t dried parsley
1 ea onion, large
1 1/2 t salt
1/2 t coarse red pepper
3 ea carrots, scraped/quartered
3 ea potatoes, scraped/quartered

Remove sinews and bones from deer; cut meat into bite sized pieces & roll in flour. Brown in bacon fat, wine, herbs, onions, salt and pepper. Cover pot and and bring to a boil. Lower heat and simmer two hours. Add carrots & potatoes. Cover and simmer 1 hour, adding more hot water if needed. When meat is tender and vegetables done, serve hot with french bread.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Ham
Categories: Wildgame Venison
Servings: 1

2 T flour
2 T vegetable oil
3 c water, hot
2 ea onions, large, chop coarse
9 oz mustard pickles
3 T vinegar

Venison_2004.txt

3 T pancake syrup
4 T Worcestershire sauce
12 oz chili sauce
1 x cayenne pepper (to taste)
1 x salt & pepper to taste
1 ea deer ham, large

Combine flour and oil and cook over medium heat, stirring constantly, to make a roux. Add hot water gradually, stirring to blend. Place ham in roasting pan. Surround roast with onions, sprinkling some over top. Salt and pepper liberally. Pour roux over roast. Cover pan and bake one hour at 350 degrees. Make a sauce with remaining ingredients. Pour sauce over roast and bake three more hours, uncovered for the last hour. Slice and serve with gravy over rice. To decrease wild taste of deer, marinate in buttermilk overnight.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Chili
Categories: Wildgame Venison
Servings: 1

3 T bacon drippings
2 lb deer meat, ground
2 ea onions, large, chopped
3 ea garlic clove, minced
2 ea bell peppers, chopped
2 lb tomatoes, can
16 oz tomato sauce
4 T chili powder, hot
1 t cumin, ground
1 t paprika
1 c water

Venison_2004.txt

32 oz beans, chili/kidney
1 x black pepper to taste

Heat bacon drippings in heavy pot. Add meat and cook until slightly browned. Add onions, garlic, bell peppers and saute until limp. Add tomatoes, tomato sauce, chili powder, cumin, paprika, salt and pepper. Stir to blend. Add water and simmer about 30 minutes. Add beans and continue to cook about 30-45 min.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Herb Marinaded Deer Roast
Categories: Wildgame Venison
Servings: 1

1 ea deer roast
4 T peanut oil
1 ea onion, chopped
2 ea garlic clove, minced
4 T flour
1 c beef broth
1 ea tomato, peeled and chopped
1 t thyme
1 t tarragon
1 x salt & pepper to taste

Cook deer over hot charcoal for 3-4 hours, basting often with the marinade, but reserving one cup for the sauce. Heat oil in a pan and add onion and garlic. Saute for 5 minutes and sprinkle on flour. Cook and stir over moderate heat for 15 minutes or until flour is brown. Stir in the broth and reserved cup of marinade and bring to a boil. Reduce heat. Add tomato and herbs. Simmer one hour. Correct seasonings. Serve with meat.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Filet a'Tournedos Brennan
Categories: Wildgame Venison
Servings: 1

- 4 ea deer filets of loin
- 2 T butter
- 1 T flour
- 1/2 c mushroom juice
- 1/4 c wine, red
- 1/4 t Worcestershire sauce
- 1/4 t salt
- 1 x pepper, black, dash
- 1 ea tomato, ripe large
- 1/2 c mushrooms, sliced

In a small saucepan melt butter and saute mushrooms. Add flour and cook slowly a few minutes until slightly browned. Stir in wine, juice and seasonings. Cook until thickened.

USE large amount of charcoal, almost 2 layers, for rapid grilling.
Hugg's Note: Add whole hickory nuts or pecans, in husks, to the grill to make an aromatic smoke. Won't flame before done.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Boiled Deer Ardennes
Categories: Wildgame Venison
Servings: 1

- 2 lb deer, lean

4 T flour
1 c brown vinegar
1 c water, cold
1 ea onion, small, chop fine
1/4 t cloves, ground
1/2 t ginger, ground
1/2 t salt
1/8 t pepper, black

Cut deer into bite-size pieces.

Boil chunks of deer in water seasoned well with salt and pepper. Remove and drain well. While boiling deer, make a gravy: Mix 4 Tbsp flour with cold water to make a thin paste. Place in saucepan or frying pan. Add all other ingredients, stirring well over medium heat until a smooth gravy is formed. Pour gravy over deer chunks immediately before serving. Time it and take great care that all is piping hot.

VARIATION: Boil deer in seasoned broth by adding a small amount of any popular marinade or herb/seafood seasoning.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sausage II
Categories: Wildgame Venison
Servings: 1

2 lb bacon, smoked, unsliced
5 lb deer meat, lean
1 T sage, rubbed
1 T smoked salt

Grind meats, blending together thoroughly with salt and sage. Smoke in links or cook in patties in a pan.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Barbequed Deer Ribs I
Categories: Wildgame Venison
Servings: 1

- 1 c catsup
- 1/4 c vinegar
- 1/4 c Worcestershire sauce
- 1 t salt
- 1 t pepper, black
- 2 t chili powder
- 1/4 t cayenne pepper
- 2 ea onions, finely chopped
- 1 1/2 c water

Split washed ribs into spareribs. Cover with sauce, cover the pan and bake in a moderate oven (350) for an hour. Uncover and continue to bake for another 30 minutes. Turn during last half-hour several times, to brown. You pick your favorite barbeque sauce.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Boiled Deer Tongue
Categories: Wildgame Venison
Servings: 1

- 1 ea deer tongue
- 1 T salt
- 4 ea peppers, whole
- 3 ea bay leaves

2 ea cloves, whole

Use ingredients above for one deer tongue, and add equal increase for each added tongue to cook. Wash the tongue(s) well and cover with water in a pot. Add spices and salt and simmer covered until tender. Remove from the water and peel off the outer covering, which is a modified 'skin' of sensory cells.

Serve hot or cold with any of the myriad deer sauces listed here. You may spice it up to suit yourself during cooking.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sauce I
Categories: Wildgame Venison Sauces
Servings: 1

1/2 c jelly, currant or grape
4 T butter
1/2 t dried herbs

Melt and blend in a sauce pan; serving in a gravy boat for individual use. Pick your favorite herbs, usually aromatic ones such as sage, cloves or allspice.

Suggestions:
USE muscadine jelly, a perfect taste to compliment deer.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sauce II
Categories: Wildgame Venison Sauces

Servings: 1

1/4 c marinade, strained
1 c jelly, strained
1 T lemon juice
1 ea ginger, powdered, pinch
2 T whiskey, Scotch/Bourbon

Heat and blend thoroughly in a small sauce pan. Serve in a preheated gravy boat for individual use.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade I
Categories: Wildgame Venison Sauces
Servings: 1

2 c wine, claret or other red
2 c vinegar
1 t Worcestershire sauce
1 ea bay leaf
2 ea cloves, whole
1 x salt, pinch

4 cups of either wine or vinegar may be used in place of the combination.
Marinade as short as two hours or up to 48 hours, depending on how you judge the tenderness and tastiness of your game.
Save the marinade and use again or add to gravies and soups (sparingly).
Hugg's Note: Hunt TROPHIES FOR THE POT (Spikes & Forkhorns).
ADJUSTMENT: 12 crushed green peppercorns and a few black.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Venison_2004.txt

Title: Deer Marinade II
Categories: Wildgame Venison Sauces
Servings: 1

2 c wine, dry
2 c vinegar, white
6 ea bay leaves
12 ea cloves, whole
1 T peppercorns, black, whole
1 ea onion, large, sliced

Combine ingredients and place meat in a bowl. Pour marinade over meat and cover for from 2 hours to 48 hours (refrigerate if cooking is not planned same day). Turn meat several times.

Save marinade as basting sauce, repeat use, gravy flavoring or soup additive. You should judge meat tenderness and flavor to decide how long to marinate.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade III
Categories: Wildgame Venison Sauces
Servings: 1

1 ea lemon, juice of
1/2 c vinegar, wine
1/4 t tarragon
2 ea onions, sliced
1 t chili powder
1/2 c water
2 t salt
2 ea bay leaves

Venison_2004.txt

1/4 t pepper, black
1/2 c tomato catsup
1 ea garlic clove, crushed

Mix ingredients in a large bowl. Place meat therein and turn several times. Cover. Marinade for from 2 hours to 48 hours, dependent upon your assessment of tenderness and flavor.

Save marinade for soups, gravies, or later use with another meat.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade IV

Categories: Wildgame Venison Sauces

Servings: 1

1 ea wine, dry white, bottle
1 c vinegar
1/2 c oil, any type
1 ea onion, large, sliced
2 ea carrots, large, sliced thin
4 ea shallots, chopped
3 ea parsley, chopped, sprigs
1 t salt
6 ea peppercorns, crushed
4 ea juniper berries
1/4 t thyme

Place cutup and chopped vegetables around meat in a large bowl. Pour mixed liquids over it. Oil rises to the top and retains flavor of marinade. Use for 2 hours to 48 hours, dependent on how you assess the tenderness and flavor of the meat.

Retain marinade liquid for soup base, gravies or reuse later. Keep meat in refrigerator if not cooking the same day.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade V
Categories: Wildgame Venison Sauces
Servings: 1

1 lb carrots, raw
1 lb onions, yellow
1/2 lb celery, incl. tops
8 c vinegar
4 c wine, red
1 T parsley, chopped
3 ea bay leaves
1 t thyme
1 t peppercorns, crushed
1 T allspice, whole
1 t salt

Saute carrots, onions and celery, finely chopped, in 4 Tbsp fat. Don't cook so hot that vegetables become browned. Add remaining ingredients and boil then simmer, covered, for 1/2 hour. Allow to cool and you are ready to use.

Cover the meat completely if possible. If not, turn every 1/2 hour while in marinade. Otherwise, if meat fully covered, turn about every 3 hours. Keep meat in marinade for from 2 hours to 48 hours depending on your assessment of the tenderness and flavor of the deer. Refrigerate if more than 8 hours.

Keep marinade, strained, for gravy or soup flavoring.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Big Buck Steak I
Categories: Wildgame Venison
Servings: 1

1 ea round steak, 1-1/2 to 2 in.
6 T flour
1 cn mushroom soup
1 x salt & pepper to taste
2 T frying fat

If you kill a big buck and know he will not be as tender as my spikehorns, cut a round steak about 2 inches thick, dredge in flour, let stand for an hour and then re-flour the wet spots. Sear on both sides in a hot, lightly-greased skillet or black iron pot. Now pour the can of soup directly onto the center of the steak, then add enough hot water to cover the meat. Cover the pot or skillet, cook in a moderate (375) oven for about 2 hours or until tender.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Big Buck Steak II
Categories: Wildgame Venison
Servings: 1

1 ea round steak, 1-1/2 to 2 in.
1 x marinade, selected
1 T garlic butter
1 ea onion, finely chopped
1/2 t flour
2 T catsup
2 T olive oil
4 T water
1 x salt & pepper to taste

1 x paprika to taste

Dry the marinated steak and brush with melted garlic butter. Add salt and pepper. Sear on both sides in a little bacon fat, in a black iron pot. Add remaining ingredients and cover, cooking over moderate heat for an hour and a half or until tender. If water cooks down, add wine to replace. Full range of modification to this recipe include tomato sauce instead of catsup, more or different seasonings, added vegetables to cook. Spicier includes bay leaf, clove of garlic, dash of rosemary, thyme, basil or sage.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Fried Deer Heart
Categories: Wildgame Venison
Servings: 1

- 1 ea deer heart per person
- 6 T flour
- 8 T cracker crumbs
- 1/2 c milk
- 2 T bacon fat or oil
- 1 x salt & pepper to taste

Slice deer heart thin, add salt and pepper. Roll in flour, dip in milk, and roll in cracker crumbs, and fry on both sides to golden brown. Eat now or add broth and simmer for 3 to 5 minutes. Drain and serve hot. Hearts can be washed and marinated if desired.
Recipe date: 01/15/87

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Venison_2004.txt

Title: Deer Heart and Kidney Stew
Categories: Wildgame Venison
Servings: 1

1 x heart and kidneys from deer
1 ea onion, minced
1 cn mushroom soup
1 c wine, red
4 c water
1 T butter or margarine
1 x salt & pepper to taste
1 x noodles, rice, saffron rice

Boil heart and kidneys in lightly salted water to cover until tender. Cool and slice into bite-sized pieces. Saute onion in butter until transparent. Add remaining ingredients, including 1 cup of broth in which meat is boiled. Allow to simmer for about 15 minutes more. Serve over noodles or rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Hungryman's Stew with Venison
Categories: RaceNet, Venison, Stew
Servings: 6

3 lb Venison	2 Onions, chopped
3 tb Worcestershire sauce	2 lb Potatoes
1 cn Green beans	1 cn Wax beans
1 cn Corn	1 lb Carrots, sliced
2 qt Water	2 ts Seasoned salt
1 ts Pepper	2 ts Oregano
2 ts Garlic powder	4 tb Cornstarch

Venison_2004.txt

Cut venison into chunks. In a large stew pot, lightly brown venison with chopped onions and Worcestershire Sauce. Cut potatoes into cubes. Add potatoes, green beans, wax beans, corn, carrots, water, seasoned salt, pepper, oregano, and garlic powder.

Bring mixture to a boil, then turn down to simmer. Stir often. Simmer 1/2 to 3 hours. For last 1/2 hour, take some juice from the stew pot, add cornstarch. Stir until dissolved. Add back into mixture.

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew

Categories: RaceNet, Venison, Stews

Servings: 6

1/2 lb Bacon or salt pork	2 lb Venison steak
4 tb Flour	6 c Water or beef stock
1 lg Tomato, chopped	2 md Carrots, sliced
2 md Stalks celery, sliced	2 md Potatoes, in 1" cubes
1 Dozen small white onions	1 tb Chopped parsley
1 c Fresh green peas	Salt and pepper to

taste

Cut bacon into 1" cubes and saute in large saucepan until lightly browned. Remove and set aside.

Cut venison into 1 1/2 or 2" pieces and brown over high heat in 4 T bacon or pork drippings. Stir in flour. Lower heat and let brown 2-3 minutes, stirring several times. Add liquid and let it simmer 1 hour or more until venison begins to get tender, add more liquid as necessary.

Venison_2004.txt

Add all the other ingredients, except peas, and continue to simmer to a thick stew. Simmer peas in a separate pan until done. Strain and spoon over or around stew when served. Great accompanied by buttered corn muffins and a salad.

----- Recipe via Meal-Master (tm) v7.04

Title: Roast Venison with Wine
Categories: RaceNet, Venison
Servings: 1

7 1/2 lb Boned leg of venison roast	9 Bacon slices
1 ts Salt	1/4 ts Dried thyme leaves
1/4 ts Chopped onion	1 Clove garlic, minced
1/4 c Lemon juice	1 c Beef broth
1 c Burgundy wine	

Preheat oven to 500F. Arrange 6 bacon slices on inside surface of roast. Roll up and tie securely. Place 3 bacon slices across the top. Place roast on rack in shallow roasting pan. Sear in oven 15-20 minutes.

Remove roast from oven. Lower temperature to 375F. Combine remaining ingredients. Pour over roast; cover with foil. Roast, basting occasionally with pan drippings 2 1/2 - 3 hours, or until meat is tender. Remove. Makes 15-20 servings.

----- Recipe via Meal-Master (tm) v7.04

Title: Crock Pot Venison Stew

Venison_2004.txt

Categories: RaceNet, Venison, Stews

Servings: 6

2 lb Venison cubes	1/2 c Chopped onion
3 Stalks celery, diced	1 tb Parsley, chopped
2 Cloves garlic, minced	1/2 c Dry red wine
1/2 c Water	Salt and pepper to taste
1 c Tomato sauce	Oregano
2 tb Oil	Basil

Brown meat in oil. Place celery and onion at the bottom of the crock pot. Add browned meat and remaining ingredients. Cook on low for 7-10 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Supreme

Categories: RaceNet, Venison

Servings: 4

7 sm Venison steaks	4 Stalks celery, chopped
Salt and pepper	1 1/2 ts Garlic powder
1/2 c Oil	1 1/2 c Water
1 lb Pork sausage	1/2 c Parsley
2 lg Onions, chopped	1/2 c Green onion tops, chopped
1 Bell pepper, chopped	1 Red apple, peeled & chopped

Season venison with salt and pepper. Brown in a large skillet in hot oil. Remove venison, and add pork sausage. Brown. Then add onion, bell pepper, celery and garlic powder. Cook until onions are clear. Return venison to pot and add water. Simmer until venison is tender, about 1 1/2 hours. Add parsley, green onion tops and apple. Cook for 10 more minutes.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Rolls
Categories: RaceNet, Venison
Servings: 4

8	Venison steaks	3	Beef boullion cubes
8	Strips of bacon	2 c	Boiling water
	Salt and pepper	1 tb	Parsley
1	Garlic clove, minced	1/4 ts	Marjoram
1 md	Onion, chopped	1/4 ts	Dry mustard
	Flour		

Pound steaks until thin enough to roll. Fry bacon strips until done but not crisp. Lay bacon on steaks. Sprinkle with salt, pepper, minced garlic and a few chunks of chopped onion. Roll steaks and dredge in flour. Brown in bacon grease. Remove and drain grease. Mix 2 boullion cubes with 2 cups boiling water. Stir until dissolved. Add parsley, marjoram, dry mustard and rest of onion. Pour into skillet and add the venison rolls. Simmer until tender, approximately 1 1/2 hours. Serve with the sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecueed Venison
Categories: RaceNet, Venison, Barbecue
Servings: 5

1 lb	Venison, cut to thin slices	Red pepper
1/3 c	Cooking sake (rice wine)	Other spices (optional)
1/3 c	Vinegar	Teriyaki sauce

Venison_2004.txt

1/3 c Soy sauce

Marinate venison about 20 minutes in a marinade of sake, vinegar, soy sauce and spices. Use more vinegar if venison has a strong "Gamey" taste.

Grill the slices of venison over a charcoal grill. A grill made of chicken wire mesh is fine in that the slices of meat will not fall down between the rods. Dip the cooked meat in teriyaki sauce if you prefer. Serve with rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Mustard Fried Venison

Categories: RaceNet, Venison

Servings: 5

6	Venison loin steaks or chops	2 tb	Dijon style mustard
	Seasoned salt	1 ts	Horseradish
	Pepper	1/4 c	Olive oil

Wash steaks, pat dry. Season with salt and pepper. Combine mustard and horseradish. Spread this mixture on each side of steaks, to cover. Fry in hot olive oil. Poke with fork and as soon as juices run clear, the steaks are done.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Logs - With Cheese

Categories: RaceNet, Venison

Servings: 4

Venison_2004.txt

4	Venison steaks	1 ts	Italian seasoning
1 c	Ricotta cheese	1/2 ts	Basil
1 c	Mozzarella cheese	1 c	Onion, diced
1/4 c	Cream cheese	1 ts	Lemon juice
1 1/2 ts	Garlic		

Combine all ingredients except steaks. Spread mixture on steaks and roll up like a log. Insert toothpick to hold together. Place in covered greased pan. Bake at 300 degrees for 45 minutes. Serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Steaks In Wine
Categories: RaceNet, Venison
Servings: 2

2 sm	Venison steaks	Garlic salt
1 tb	Butter	Basil
	Dash of fennel	White cooking wine

Melt butter in frying pan over medium heat. Put steaks in pan and add fennel, garlic salt and basil. Cook for 5 to 10 minutes or until done to your liking.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Shanks In Wine
Categories: RaceNet, Venison
Servings: 4

Venison_2004.txt

4	Venison shanks	1/4 c	Green onions, sliced
	Salt and pepper	1/4 c	Fresh parsley, chopped
1 c	Water combined with 3/4 cup	1	Garlic clove, minced
	Marsala or Madiera wine	1/4 ts	Rosemary
1/2 lb	Fresh mushrooms, sliced		

Season shanks with salt and pepper and place on a greased baking pan. Bake uncovered at 325 degrees for one hour or until browned, turning once. Pour off all fat, if any. Pour half the wine and water mixture over the shanks, cover, and bake for one hour or more. Sprinkle the shanks with the mushrooms, green onions and parsley. Combine the remaining wine and water with the garlic and rosemary and pour over the shanks, again cover and bake at 400 degrees for 30 minutes. Serve and spoon the sauce mixture over them.

----- Recipe via Meal-Master (tm) v7.04

Title: Brush Creek Tenderloin
Categories: RaceNet, Venison
Servings: 3

1 lb	Venison tenderloin steaks, Butterfly cut	2 ts	Worcestershire sauce
		1 cn	16 oz. whole stewed tomatoes
2	Slices of bacon		-OPTIONAL-
	Dash of meat tenderizer	1 cn	Red kidney beans (optional)
	Favorite breading mixture		Salt, pepper and garlic
1/2	Onion, diced		Powder
1/2	Green pepper, diced		

Venison_2004.txt

Beat steaks with mallet and sprinkle with meat tenderizer. Bread tenderized steaks with favorite mixture of breading. Fry 2 slices of bacon in skillet until they are crisp and crumble. Fry butterfly steaks for 16 to 20 minutes until done. Add diced onions, green pepper and Worcestershire sauce after meat has browned. Add stewed tomatoes to skillet along with kidney beans if desired. Add small amount of garlic powder and salt and pepper. Cook for 10 to 15 minutes covered. Stir as needed to prevent burning. Serve. Excellent over noodles or rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Baked Venison Steak

Categories: RaceNet, Venison

Servings: 5

3 lb Boneless venison steaks	2 cn Water
1/4 c Oil	-ADDITIONAL-
1 md Onion, chopped	Garlic salt
1 c Celery, thinly sliced	Celery salt
1 c Mushrooms, sliced	Pepper
2 cn Cream of mushroom soup	Flour
1 cn Cheddar cheese soup	

Cut venison steaks 1/2 to 3/4-inch thick, cut in small sizes. Sprinkle the meat lightly with garlic salt, celery salt and pepper. Flour meat and brown on both sides in 1/4 cup oil. When meat is brown, place in baking dish or pan large enough to hold all items. Spread meat evenly over bottom of pan. Spread onion, celery and mushrooms over meat. In a separate dish or bowl, add cream of mushroom soup, cheese soup and water. Mix well and pour over meat and vegetables. Bake at 350F for 1 1/2 to 2 hours, or until the meat is tender. Serve with your favorite vegetable and salad.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Bow Bender Delight
Categories: RaceNet, Venison
Servings: 2

1 lb Venison loin	5 Dashes minced garlic
1 Bell pepper, chopped	1/4 c Water
1 White onion, chopped	Salt and pepper, to taste
4 oz Mushrooms	

Cut loin into small steaks 1/4- to 1/2-inch thick. Brown in butter on high heat setting. Reduce heat. Add balance of ingredients and simmer for one hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecue Venison Chops
Categories: RaceNet, Venison, Barbecue
Servings: 4

20 Venison chops	4 Pats of butter
6 oz Beer	2 oz Garlic
1 lg Onion, chopped	

Place aluminum foil on hot grill with sides foled up, so there is no runoff of juices. Place chops on foil. Add beer, chopped onion and butter. Sprinkle garlic salt on chops each time you turn them. When chops are done, remove foil from grill. Place chops back on grill and sprinkle with garlic salt each time you turn them until charcoal black.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Brochettes

Categories: RaceNet, Venison

Servings: 6

6	Venison cutlets, 1/2-inch Thick	8 oz Whipped cream cheese
6	Green onions, chopped	6 Slices bacon

Place the cutlet between waxed paper and pound it thin with a malet or flat side of a cleaver. It should be about 1/8-inch thick. Chop the green onions and mix them with the cream cheese. Spread the mixture over the cutlet and roll the cutlet up. Wrap a slice of the bacon around each one and place them in a baking pan seam side down. Bake at 350F for 30 minutes. Don't be concerned if some of the filling cooks out. Next, turn on the broiler to brown the bacon. This should only take a couple of minutes. Serve with a dry win and crusty Italian or French bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Marinade

Categories: RaceNet, Venison, Marinade, Barbecue

Servings: 4

1 1/2 lb	Venison, sliced or cubed	1 1/2 ts	MSG
1/4 c	Soy sauce	1/2 ts	Pepper
1/2 c	Water	3 tb	Sugar

Venison_2004.txt

Mix ingredients together. Pour over meat. Refrigerate at least 24 hours.
Can marinate 3-4 days. Broil or barbecue.

----- Recipe via Meal-Master (tm) v7.04

Title: Crab Apple Venison Roast
Categories: RaceNet, Venison
Servings: 6

5 lb Venison roast	1/2 c Lemon juice
1 ts Salt	1/4 tb Allspice
1 tb Pepper	1/2 c Butter
1/2 lb Bacon slices	1/2 c Crab apple jelly
1 c Orange juice	

Season roast with salt and pepper. Cover with bacon slices. Sear meat at 450F for 15 minutes. Reduce heat to 250F for another 15 minutes per pound of roast. Baste frequently with a blend of 1/2 cup orange juice and allspice. About 30 minutes before roast is done, remove bacon. Make glaze from butter, 1/2 cup orange juice and crab apple jelly. Continue basting meat with glaze, uncover until done.

----- Recipe via Meal-Master (tm) v7.04

Title: Cranberry-Venison Pot Roast
Categories: RaceNet, Venison
Servings: 7

4 lb Venison roast *	1/4 ts Powdered cloves
2 c Cranberry juice cocktail	1 Onion. sliced

Venison_2004.txt

2 tb Cooking oil
1 cn Whole cranberry sauce
1 Garlic clove, minced

-ADDITIONAL-
Flour for dredging
Salt and pepper

Marinate venison in cranberry juice for 4 hours. Save marinade. Dust meat with flour, salt and pepper. Brown well on all sides in hot oil in a heavy kettle. Add whole cranberry sauce, 1 cup marinade, garlic, powdered cloves, onion and cover. Simmer 3 1/2 hours or until tender. Skim fat from gravy. Thicken pan juices if needed.

* Chuck or rump is best.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast Sauce
Categories: RaceNet, Venison, Sauces
Servings: 5

4 lb Venison roast	1 tb Soy sauce
4 Carrots, diced	1/2 ts Pepper
4 Med. potatoes, diced	1/4 ts Salt
1 cn 8 oz tomatoes	1/4 c Honey
3 tb Brown sugar	1 ts Tobasco
1 tb Mustard	1/2 ts Onion powder
3 tb Worcestershire sauce	1/2 ts Garlic powder

Place roast in foil-covered pan. Arrange cut carrots and potatoes. Combine remaining ingredients in a blender. Pour sauce over roast. Cover with foil and cook for three hours at 325F.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Venison Neck Roast
 Categories: RaceNet, Venison
 Servings: 7

1 lg Venison neck	3 Eggs
1 1/2 Loaves of dried bread	2 Onions, chopped
1 ts Salt	2 ts Sage
1/2 ts Pepper	Water

Bone large neck. Leave open and salt and pepper well. Let stand for 1/2 hour to let salt and pepper work in. In large mixing bowl or pan, make dressing by breaking up dry bread, adding 1 teaspoon salt and 1/2 teaspoon pepper, eggs, chopped onions, enough water to moisten well. Add 2 teaspoons sage. Test to see if it is enough. Add more sage if needed.

Lay neck roast in baking pan. Spread half of dresisng on it. Then roll it up like a jellyroll. Put remaining dressing around roast and cover. Bake at 350F for 2 1/2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast
 Categories: RaceNet, Venison
 Servings: 3

1 lb Venison roast	1 tb Brandy
2/3 c Dry red wine	-ADDITIONAL-
1/2 c Water	Pepper
1 lg Onion, sliced	Bay leaves
1 Garlic clove, sliced	Thyme

Venison_2004.txt

1 c Currant jelly
1/2 c Sour cream

Mustard seed
Salt

Marinate roast in mixture of wine, water, pepper, bay leaves, thyme, mustard seed and onion for 24 hours. After marinating, insert slices of garlic in roast. Rub roast with salt. Bake at 350F. Base with marinade drippings until roast is brown and tender. Place roast on hot platter. Add currant jelly, sour cream and brandy to drippings. Stir over high heat until mixture thickens. Garnish roast with orange strips or slices, and sliced pears.

----- Recipe via Meal-Master (tm) v7.04

Title: Roast Venison

Categories: RaceNet, Venison

Servings: 10

7 lb Venison roast	1 ts Thyme
10 Larding strips	1 ts Rosemary
2 Thinly sliced garlic bows	2 1/2 c Beef stock
4 tb Flour	Salt and pepper
1 Stick butter, softened	

Using a larding needle, poke the larding strips into the roast in about 10 places, 1 1/2 inches deep, following with a slice of garlic in each hole. If you don't have a larding needle you can put small squares of bacon or salt pork with a slice of garlic between on the meat top and bottom. Hold them in place with toothpicks. Mix salt and pepper with flour. Rub all meat surfaces with butter and dust with flour and herbs. Roast uncovered in roasting pan with 1/2 cup stock at 325F for about two hours. Venison should be served rare but not bloody, so figure on a little over 15 minutes per pound. You may turn the over to 400F the last 10 to 12 minutes to brown

Venison_2004.txt

the meat. Remove the meat from the pan, but keep it hot. Take the pan and mix in the remaining flour, stirring thoroughly. Place the pan over the heat to brown the flour and dredges. Stir in the stock and more water if necessary to make the gravy the desired thickness.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison & Sherry
Categories: RaceNet, Venison
Servings: 12

5 lb Venison roast	6	Beef bouillon cubes
1 tb Salt	2 tb	Cornstarch
1 c Apple cider vinegar	1/2 c	Water
2 tb Mixed pickling spices	1/2 c	Cooking sherry
1/2 c Water		-ADDITIONAL-
5 Strips bacon, cut in halves		Salt and pepper
2 Med. onions, sliced		Garlic salt
3 c Water		Seasoned salt

The night before roasting, place venison roast in a large pot and cover with water. Add 1 tablespoon salt, 1 cup apple cider vinegar and 2 tablespoons mixed pickling spices. Cover the pot and let stand overnight. (Roast can be frozen or thawed.)

Preheat oven at 350F. Rinse off roast from the marinade pot and discard the rest of the marinade as this will no longer be needed. Place the roast in roaster and add 1/2 cup of water to the bottom. Moderately season with salt, pepper, garlic salt and seasoned salt. Lay cut strips of bacon over roast and sliced onions. Cook until tender. Roast usually takes about two hours or a little longer.

Venison_2004.txt

When roast is done, remove and place on a platter, cover with foil and let cool. Save pan drippings. Leave onions and bacon strips in drippings for flavor.

To make gravy, add to the pan drippings 3 cups of water and 6 beef boullion cubes. Bring drippings to a boil and dissolve the cubes stirring constantly. In a shaker, put 2 heaping tablespoons of cornstarch with 1/2 cup of water. Cap and shake until dissolved and milky. Reduce the heat on the already boiling drippings and slowly add to the pan drippings, stirring. Repeat the cornstarch step until desired thickness.

Remove gravy from heat and add 1/2 cup of cooking sherry, blending with the gravy mixture. Slice the roast in thin to medium slices and return to the gravy and sherry mixture. You may add fresh sliced or canned mushrooms (drained) while making the gravy if desired. Serve over mashed potatoes, rice or noodles or make hot roast venison sandwiches with kaiser rolls or buns.

----- Recipe via Meal-Master (tm) v7.04

Title: San Gabriel Roast Venison

Categories: RaceNet, Venison

Servings: 6

5 lb Venison roast	1 Leek
1/2 c Oil	2 c Beef stock or bouillon
1/4 lb Salt pork, diced	-ADDITIONAL-
2 Med. onions, chopped	Sage
2 Garlic cloves, minced	Garlic clove, sliced
1 Bay leaf	Salt
3 Carrots	Fresh ground pepper

Venison_2004.txt

Rub meat with oil, sage and garlic. Sprinkle with salt and pepper. Cook salt pork over moderate heat until crisp and brown. Remove pork bits. Brown meat on all sides in hot fat. Reduce heat and add onions, garlic, bay leaf, carrots, leek and beef stock. Cover tightly until meat is tender, 2 1/2 to 3 hours.

Place meat and vegetables on platter and thicken liquid as desired for gravy.

----- Recipe via Meal-Master (tm) v7.04

Title: Crock Pot Venison Barbecue
Categories: RaceNet, Venison, Stews, Barbecue
Servings: 7

3 lb Venison stew meat	Seasoning for meat
1 c Onion, diced	2 ts Seasoned salt
4 Garlic cloves, chopped	1 lb Seasoned bacon
1 c Red wine vinegar	2 c Catsup
1/2 c Worcestershire sauce	1/2 c Molasses
2 ts Lawrey's Natural Choice	1/2 c Brown sugar

Place venison, onion, garlic, vinegar, Worcestershire sauce and seasoning in crock pot. Cook on high for 1 to 2 hours until meat is cooked. Cook bacon and crumble or chop. Add bacon, catsup, molasses and brown sugar. Turn crock pot on low and heat for the rest of the day. Serve over rice potatoes or toast. NOTE: Venison can be substituted with any red meat, just cut in 1-inch cubes.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Mush And Venison
Categories: RaceNet, Venison
Servings: 6

12 oz Cubed venison	2 c Yellow corn meal
2 qt Water	-ADDITIONAL-
1 tb Salt	Bacon drippings

Put meat in a frying pan and fry it with bacon fat. In a pot, add 2 quarts of water. Let boil and add salt. Add the corn meal, a cup at a time, into the pot and stir continuously. Add the venison, stirring until thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Sage Of The Ozark's Venison Supper
Categories: RaceNet, Venison
Servings: 7

3 lb Venison stew meat	1 ts Paprika
4 c Water	1/2 c Flour
2 ts Parsley, chopped	1/2 c Red wine
1 c Catsup	1/2 lb Green beans, cut up
5 tb Bacon drippings	

Place the venison in a large pot and add water. Simmer for 75 minutes. Then drain 1/2 of the water out. Add remaining ingredients. Mix well. Simmer for 45 minutes. Stir frequently. Serve with hot corn bread.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison-Potato Stew
Categories: RaceNet, Venison, Stews
Servings: 8

3 1/2 lb Venison, cut in 1 1/2 inch Cubes	1/2 c Worcestershire sauce
1/2 c Flour	1/4 c Pepper
1/2 c Salad oil	4 Beef bouillon cubes
1 c Garlic clove, minced	5 md Potatoes
3 c Water	1 16 oz. bag carrots, cut up
1 ts Salt	1 10 oz package peas

About 3 1/2 hours before serving, coat meat with flour and brown in oil. Remove from pan. Add onions and garlic. Cook until tender. Gradually stir in water, salt, Worcestershire sauce, pepper and bouillon. Return meat. Simmer 2 1/2 hours. Add potatoes and carrots. Simmer 20 minutes. Stir in peas. Cover. Simmer 6 to 10 minutes until vegetables are tender. Add a little flour and water to thicken if you like your stew thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Potato-Carrot Venison Stew
Categories: RaceNet, Venison, Stews
Servings: 5

2 lb Venison, cubed	1 Bay leaf
1/4 c Flour	3 c Water
1 ts Salt	2 c Fresh mushrooms
1/4 ts Pepper	4 Potatoes, quartered
3 tb Oil	4 Carrots, cut up
2 ts Beef bouillon	2 tb Flour

Venison_2004.txt

- 2 Onions, cut up
- 1 Stalk celery, diced
- 1 1/4 c Water

In large bowl, coat meat with flour, salt and pepper. In large pot, brown meat in oil. Add bouillon, onions, celery, bay leaf and 3 cups water. Simmer covered for 1 1/2 hours, or until venison is tender. Remove bay leaf. Add mushrooms, potatoes and carrots. Cover and continue cooking until vegetables are tender, about 30 to 45 minutes. Combine 2 tablespoons flour and 1/4 cup water. Stir into stew juices. Heat until thick. Stir constantly.

----- Recipe via Meal-Master (tm) v7.04

Title: Canned Smoke and Sour Venison Stew
Categories: RaceNet, Venison, Stews
Servings: 5

- 1 c Venison stew meat
- 1/2 c Lima beans
- 1/2 c String beans
- 1/2 c Carrots, sliced
- 1/2 c Celery, sliced
- 2 tb Onion, chopped
- 1/2 ts Garlic, sliced
- 2 tb Home cured venison ham
- 1 Beef bouillon cube
- 1 c Potatoes, diced
- 1/2 ts Salt
- 1/2 ts Worcestershire sauce
- 1/8 c Sour wine
- 1 tb Drake's crispy fry mix
- Warm water

Pack raw ingredients in quart jar in above order to within one inch of top,

2 sm Cans jalapeno peppers

Serves many people.

Venison_2004.txt

Spray crockpot with Pam and turn it on high. Cube cheese, add to crockpot and cover. This will melt quicker. Brown meat in fry pan. Drain off grease. When cheese is melted, add meat and peppers to crockpot. Mix well. Reduce heat if needed, add a few drops of red hot sauce to taste. Leave covered and on low until ready to serve with your favorite tortilla chips.

----- Recipe via Meal-Master (tm) v7.04

Title: North Country Venison Spread
Categories: RaceNet, Venison, Sandwich
Servings: 1

1 lb Cooked venison roast	1/2 c Pickles, diced
1 c Undrained red and green Pepper relish	1/2 c Celery, diced
1/2 c Onion, chopped	2 tb Mustard
	1/2 c Mayonaise

Serves several people.

Grind cooked roast or chop in processor or blender. Combine pepper relish, onions, pickle and celery and add to ground venison. Stir mustard into mayonaise to make a spreadable consistency. May be used for sandwiches or crackers.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Pizza
Categories: RaceNet, Venison, Pizza
Servings: 7

Venison_2004.txt

1 lb	Ground venison	3 c	Grated cheese
6 c	Unbleached flour	1 sm	Onion, chopped
1 1/2 c	Buttermilk	2 cn	Pizza sauce
4 tb	Butter or margarine		Chives (optional)
4 tb	Honey		Oregano
1/2 ts	Salt		Garlic powder
1	Package of yeast		Pepper
1/4 c	Warm water		Thyme

First, measure flour into large bowl. In a separate container combine buttermilk, butter, honey and salt. Heat the buttermilk mixture to lukewarm. Dissolve yeast in warm water. Add yeast and milk mixture to flour and combine to make a firm dough. Turn dough out and kneed for about 6 minutes, or until it is smooth and elastic. Put the dough in a greased bowl, cover and let rise until double in bulk, about 1 hour. While dough is rising, prepare the toppings. Grate plenty of cheese.

Chop some onions and some wild chive if you have some handy. Fry venison, crumbling it as you fry. When dough has risen, punch it down, divide it in half, and roll out the two parts to fit your baking sheets. The dough should be about 1/4-inch thick. Let the rolled out dough rise for about 15 minutes. Spread a generous amount of pizza sauce on the dough. Sprinkle on plenty of oregano, garlic powder, pepper and a little thyme. Top with grated cheese and the crumbled venison. Bake at 350F for 20 to 30 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sauce
Categories: RaceNet, Venison, Sauces
Servings: 4

2 lb Ground venison	Venison_2004.txt
1 lb Ground beef or sausage	2 tb Worcestershire sauce
1 tb Oil	2 tb Soy sacue
1 c Onions, chopped	4 6 oz. cans tomato sauce
1 ts Seasoned salt	4 6 oz. cans tomato paste
1 ts Salt	2 c Water
1 ts Pepper	4 4 oz cans sliced mushrooms
1 c Hickory sauce	2 13 oz. cans peeled tomatoes

Brown meat in oil for 30 minutes, then add onions until brown. Continue stirring. Add seasoned salt, salt, pepper, hickory sauce, soy sauce and Worcestershire sauce. Continue to stir and let simmer for another 30 minutes. Add tomato sauce and paste, mixing sauce and paste together with 2 cups of water before adding. Add mushrooms and tomatoes.

After all ingredients are combined together, let simmer again for 1 to 2 hours. Continue to stir. Serve over noodles or let cool and put in jars for later.

----- Recipe via Meal-Master (tm) v7.04

Title: Pickled Venison Heart
 Categories: RaceNet, Venison
 Servings: 2

1 Venison heart	1/2 ts Salt
1/2 ts Brown sugar	1/2 ts Black pepper
3 Small white onions	White cider vinegar
1/3 qt Cold water	

Set aside 1 quart jar. Boil venison heart in kettle filled with enough water to cover heart. When water starts to boil add brown sugar and boil

Venison_2004.txt

until cooked through, 30 to 45 minutes. Drain heart and cool in refrigerator. Dice heart into chunks, slice onions in thin slices. Mix onions and meat and place in quart jar. Add 1/2 quart cold water. Put in salt and pepper. Finish filling jar with white cider vinegar. Place cover on jar, shake twice and place in refrigerator. Leave two to three days and then enjoy. Water and vinegar mix can be changed to suit your own taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Marinated Venison Heart
Categories: RaceNet, Venison
Servings: 3

1	Vinison heart	1/4 ts	Salt
1	Med. red or white onion, Sliced thin	9	Peppercorns
		2	Bay leaves
1 1/2 c	Red wine vinegar	2	Garlic cloves
1/3 c	Water		

Rinse and clean venison heart. Soak overnight in cold salted water (approximately 1 cp salt to 1 quart water). To prepare: Add 1 cup of salt to 1 quart of fresh cold water. Simmer heart in salted water for 45 to 60 minutes. Cool and trim off fat. Cut heart in half, peel off outer membrane and slice thin. Alternate layers of onions and heart. Add the rest of the combined ingredients and refrigerate. Serve on crackers or wheat toast.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison Heart Tariyaki
Categories: RaceNet, Venison
Servings: 3

1 Venison heart	2 tb Olive or vegetable oil
2 tb Butter	1 Med. onion, diced
4 tb Tariyaki or soy sauce	Salt and pepper

Slice venison heart into 1/2-inch slices. In a frying pan, heat butter, soy sauce and olive oil on medium heat. Add diced onions and cook until tender. Place slices of heart in pan and cook 2 minutes on each side. Don't overcook, as heart will become tough and dry. Salt and pepper to taste. Serve with a favorite side dish.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Heart Pate
Categories: RaceNet, Venison
Servings: 1

1/2 lb Liver, sliced	1 ts Salt
1/2 lb Venison heart, sliced	1/4 ts Ground fresh pepper
4 tb Butter	4 tb Cognac (brandy)
3 Hard cooked eggs	3 Truffles, coarsely chopped
3 3 oz. pkgs. cream cheese, Softened	(mushrooms can be used)

Number of people served varies.

Melt butter in sauce pan. Add sliced liver and heart. Cook, stirring frequently until tender, 8 to 10 minutes. Work eggs, liver and heart through a food grinder, blender or food processor. Work cream cheese until

Venison_2004.txt

soft, then combine with the ground meat mixture. Make this as smooth as possible. Stir in salt, pepper, cognac and truffles. If too thick, then with consomme. Refrigerate. This needs 24 hours to set up. Makes about 20 ounces. Duck, pheasant, or goose livers and hearts may also be used.

----- Recipe via Meal-Master (tm) v7.04

Title: Onion Stew With Venion
Categories: RaceNet, Venison, Stews
Servings: 5

3 lb Venison	Salt and pepper
4 tb Butter	Water
3 oz Tomato paste	2 lb Sm. white onions
1 Garlic clove, chopped	1 c Walnut halves
1 Bay leaf	Feta cheese (optional)
1 1/2 tb Wine vinegar	

Cut venison into 1-inch cubes and brown in butter in casserole. Add tomato paste, garlic, baly leaf, wine vinegar, salt, pepper and enough water to cover. Bring to a boil. Cover tightly and simmer for 1 1/2 to 2 hours or until tender. Remove meat from casserole and add white onions to sauce remaining in casserole. Bring to a boil again, cover and simmer for 20 minutes or until onions are cooked. Return meat to casserole. Add walnut halves and continue to simmer for 16 to 20 minutes. During ast 5 minutes of cooking add cubes of feta cheese (optional).

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Beef Stew

Venison_2004.txt

Categories: RaceNet, Venison, Stews
Servings: 5

1 lb Venison	5 md Potatoes, diced
1 lb Beef	4 Celery stalks, chopped
Adolph's meat tenderizer	4 tb Butter
Water	2 Beef bouillon cubes
2 7.6 oz. cans stew starter	1 Bay leaf
4 Carrots, chopped	2 ts Kitchen Bouquet
1 8.5 oz. can sweet peas	1 Garlic clove, minced
1 md Onion, diced	1 ts Worcestershire sauce

Cut up venison and beef into bite size pieces. Sprinkle with Adolph's meat tenderizer. Let set for 10 minutes; then brown meat. Add water and rest of ingredients and bring to a boil. Reduce heat, cover and simmer for 1 1/2 hours or until meat and vegetables are tender. Use large 4-quart pot.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Stew
Categories: RaceNet, Venison, Stews
Servings: 7

1 lg Venison shank bone, cut into 3 pieces	Several celery leaves
2 lb Venison shank meat	2 lb Canned tomatoes
2 Beef vouillon cubes	1 md Onion, diced
2 Bay leaves	2 Celery ribs, thinly sliced
1/2 ts Savory	2 Carrots, sliced
1 tb Peppercorns	3 md Potatoes, diced
1 Onion slice	1/4 c Chopped parsley
	Salt to taste

Venison_2004.txt

Place the shank bone and meat in large pot with enough water to cover the bone and meat. Add bouillon, bay leaves, savory, peppercorns, onion slice and celery leaves. Place over high heat and bring to a boil. Cover and simmer for at least 8 hours. Remove meat and bone from the broth. Strain broth to remove bay leaves and vegetables. If there is any fat on top, skim it off. Pour broth back into large pot and add tomatoes, diced onion and sliced celery. Cook for 15 minutes. Add carrots and let cook 10 more minutes. Add potatoes and parsley and let cook 10 more minutes. Add salt to taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Thuringer

Categories: RaceNet, Venison

Servings: 1

5 lb Ground venison	3 ts Liquid smoke
5 ts Morton's Tender Quick Salt	1/4 ts Cayenne
2 1/2 ts Mustard seed	3 ts Peppercorns
3 1/2 ts Garlic salt	

This recipe works well with other game meat also.

Serves several people.

Day 1: Mix all ingredients together and refrigerate for 24 hours.

Day 2: Mix all ingredients well and refrigerate for another 24 hours.

Day 3: Repeat day 2.

Day 4: Divide mixture into 3 equal rolls (like salami) and place in

Venison_2004.txt

broiler pan. Bake in oven at 150F for 8 hours, turning every 2 hours. Cool and refrigerate. Serve sliced like salami.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage Balls
Categories: RaceNet, Venison
Servings: 1

1 lb Hot or mild venison sausage	3 c Bisquick mix
1 lb Sharp cheese, grated	2 tb Water

Fry and crumbel sausage. Mix all ingredients together in a bowl. Roll into balls with hands. Bake at 350F for 30 minutes or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Salami
Categories: RaceNet, Venison
Servings: 1

2 1/2 lb Venison	1 ts Garlic powder
1/2 lb Ground beef fat	1 1/4 ts Mustard seed
2 1/2 tb Morton's Tender Quick	1/2 ts Liquid smoke
1/2 ts Morton's Hickory Sugar Cure	2 tb Brown sugar
1 ts Course ground pepper	

SERVES MANY. Mix venison and ground beef fat together. In large bowl, mix meat and all ingredients together by hand. Cover and refrigerate for 3 days. Each day remove and kneed meat thoroughly. On 4th day, roll meat

Venison_2004.txt

ingredients together by hand. Cover and refrigerate for 3 days. Each day remove and kneed meet thoroughly. On 4th day, roll meat in 1 1/2-inch to 2-inch rolls, 6 inches long. Use meat rack on cookie sheet to catch grease drippings and cook 6 hurs at 150F, turning rolls each hour. Let cool and slice and serve. They can be frozen for future use.

----- Recipe via Meal-Master (tm) v7.04

Title: Denny's Deer Salami (Venison)
Categories: RaceNet, Venison
Servings: 1

4 lb Ground venison	2 ts Garlic powder
1/4 c Morton's Tender Quick Salt	Pepperconrsn
2 tb Liquid smoke	Honey (optional)
2 ts Black pepper	

SERVES MANY. Mix venison and Tender Quick Salt. Refrigerate overnight. Next day add the rest of the ingredients. Mix by hand. Divide meat into 2 rolls -- it will be dry at first. Place in broiler rack and bake 4 hours at 225F, turning every 1/2 hour. Thin coat of honey may be spread on meat before cooking, if desired. Let cool and slice think. Serve along or with cheese and crackers.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Bologna (Venison)
Categories: RaceNet, Venison
Servings: 1

Venison_2004.txt

15 lb Ground venison
2 tb Pins 1/8 tsp black pepper
1/4 lb Brown sugar
1 1/4 ts Mace

1 1/4 ts Dry mustard
Pinch of garlic salt
4 ts Whole ground Coriander
1 c Pins 3 1/2 tsp Tender Quick

SERVES MANY. Mix spices. Add meat and mix. Let stand for 24 to 48 hours. Then pack into sack. Bake on cookie sheet in oven at 200F for 3 to 4 hours. Turn at 2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Summer Sausage (Venison)
Categories: RaceNet, Venison
Servings: 1

3 lb Ground venison	1/4 ts Garlic powder
1 ts Liquid smoke	1/2 ts Onion powder
2 ts Mustard seed	1 c Water
1/8 ts Course ground pepper	3 tb Curing salt

SERVES MANY. Combine all ingredients well. Roll into three rolls. Wrap each in foil, shiny side in. Refrigerate for 24 hours. Poke holes in bottom of foil. Place in broiler pan. Bake at 325F for 1 1/2 hours. Will look reddish when done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage
Categories: RaceNet, Venison
Servings: 1

Venison_2004.txt

30 lb Ground venison	2 oz Nutmeg
12 lb Ground pork	1/2 c Corfander
1 c Canning salt	2 ts Garlic powder
3/4 c Pepper	1 c Tender Quick
1 tb Cloves	6 c Water
1 tb Allspice	

SERVES MANY. Mix meat and spices together. Add 6 cups water. Can be used for patties or cased for ring sausage.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Venison Sausage
Categories: RaceNet, Venison
Servings: 1

50 lb Ground venison	Sausage Season
15 lb Ground unseasoned pork	1 tb Nutmeg
3/4 c Salt	1/2 c Coarsely ground pepper
4 oz Bottle liquid smoke to taste	1/2 c Crushed red peppers
1 tb Garlic salt	1/4 c Worcestershire sauce
1 tb Onion salt	2 tb Coriander
1 8 oz. bag All American	2 tb Caraway seeds

SERVES MANY. Mix all ingredients and stuff in pork casings. Wrap and freeze. To serve, bake at 350F for 1 hour. Serve alone or in barbecue sauce or cheese sauce.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison And Potato Loaf
Categories: RaceNet, Venison
Servings: 5

1 lb	Browned ground venison, Drained		Pepper
3/4 c			Canned milk
4 c	Potatoes, peeled and sliced	1/2 c	Oats
1 tb	Onion, chopped	1/4 c	Catsup
2 ts	Salt	5 tb	Onion, chopped

Mix potatoes, 1 tablespoon onion, 1 teaspoon salt and dash of pepper (together and place in a 2 to 3 quart casserole. Then mix rest of ingredients together and spread this mixture over potatoes. Bake at 350F, covered, 30 to 45 minutes or until potatoes are tender.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Stew And Dumplings
Categories: RaceNet, Venison
Servings: 5

5 lb	Venison, cut 1-inch cubes		Celery salt
4 qt	Water	8	Potatoes, diced
1	Onion, diced	2	Cans stewed tomatoes
	Garlic	1 lg	Can tomato juice or V-8
	Salt and pepper	1	Bag frozen vegetables
	Meat tenderizer		Dumplings - Bisquick

In 8-quart pan put diced venison in 4 quarts water and onion. Add desired seasoning. Bring to boil and cover. Boil about 30 to 45 minutes. Add

Venison_2004.txt

potatoes and tomato products. Bring to boil again, about 30 minutes. Keep covered. Add vegetables. After meat, potatoes and vegetables are done, turn down to simmer. The longer it simmers the better it is. About 1 hour before serving time, mix and add dumplings according to package. Serve when dumplings are done.

----- Recipe via Meal-Master (tm) v7.04

Title: Wild Harry's Venison Stew
Categories: RaceNet, Venison, Stews
Servings: 4

2 lb Venison	5 lg Potatoes
4 c Water	7 Pieces celery
1 pk Stew seasoning	5 lg Carrots
1 Jar salsa	1 sm Onion

Using at least a 3-quart crockpot, put water, seasoning and salso into pot and start cooking. Cut potatoes, celery, carrots and onions in bite size pieces. Add to pot. Cut venison in bite size pieces, remembering to cut off all fat. Place in crock pot and let cook on high for at least 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew
Categories: RaceNet, Venison, Stews
Servings: 7

2 1/2 lb Venison, cubed	1 tb Butter
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Venison_2004.txt

1 pk Dry onion soup mix
1 lg Can sliced mushrooms

1 ts Salt
1/4 ts Pepper

Cube 2 1/2 pounds venison. Add to crock pot. Add rest of the ingredients and cook on high for 30 minutes. Reduce to low and simmer 6 to 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Mar's Venison Stew

Categories: RaceNet, Venison, Stews

Servings: 4

2 lb Venison, cubed	1 c Peas
1 lg Onion, diced	1 Celery stalk, diced
1 Garlic clove, diced	2 oz Marsale wine (optional)
1 cn Drained potatoes, diced	1 ts Salt and pepper
4 Fresh carrots, diced	1 ts Cornstarch
1 c Corn	

Fill crockpot half full of water. Add vension, onion, garlic, potatoes, carrots, corn, peas, celery, Marsala, salt and pepper. Stir in cornstarch. If needed, add an extra cup of water. Cover. Cook on low heat for eight hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Mountain Top Venison Stew

Categories: RaceNet, Venison, Stews

Servings: 3

Venison_2004.txt

8 oz Venison ham, cubed	1 ts Catsup
Flour and/or saltine cracker	1 ts Instant coffee
Dash of meat tenderizer	1 cn 16 oz. red kidney beans
Salt and pepper to taste	1 cn 16 oz. potatoes
Garlic to taste	1 cn 16 oz. sliced carrots
1/2 Onion, diced	1 cn 8 oz. peas
1 ts Worcestershire sauce	1/4 Green pepper, diced

Cut venison into bite-size pieces and shake in mixture of crushed crackers, flour, meat tenderizer, salt, pepper and garlic salt. Brown meat in pot used to cook stew. Add water to cover. Add onion, Worcestershire sauce, catsup and 1 teaspoon instant coffee. Cover and cook on low heat for two hours. Add kidney beans, potatoes, carrots, peas and green pepper. Cover and cook on medium heat for 30 minutes. Add water as needed for desired thickness. Serve over toast or with favorite bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Easy Oven Venison Stew
Categories: RaceNet, Venison, Stews
Servings: 6

2 lb Venison stew meat	1 ts Pepper
1 lg Onion, chopped	1 tb Sugar
6 Stalks celery, chopped	3 tb Quck cooking tapioca
6 Carrots, sliced	1 1/2 c Tomato juice
3 md Potatoes, diced	Parsley flakes
1 ts Seasoned salt	

Mix raw meat and raw vegetables together and place into a 13X9-inch baking pan. Blend seasoned salt, pepper, sugar and tapioca into the tomato juice

Venison_2004.txt

and pour over the meat/vegetable mixture. Sprinkle with parsley flakes.
Cover tightly with tin foil and bake at 250F for 4 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Patties
Categories: RaceNet, Venison
Servings: 1

1 lb Ground venison	Bread crumbs
1 Onion, minced	1/2 lb Bacon, chopped
1/2 c Grated lemon peel	Salt and pepper to taste
1/8 ts Thyme	1/2 ts Marjoram
1/8 ts Garlic powder	1 Egg

SERVES MANY. Mix ingredients by hand adding enough bread crumbs to attain a firm consistency. Form into 3-inch roll. Cut into slices and fry.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecue Venison Burgers
Categories: RaceNet, Venison, Barbecue
Servings: 6

1 lb Ground venison	1 ts Pepper
1/2 lb Ground pork	1 ts Accent
1 tb Garlic powder	1/2 c Water
1 tb Onion powder	1 lg Bottle barbecue sauce

Mix all ingredients together except for water and barbecue sauce. Form

Venison_2004.txt

into 6 patties. Brown on large skillet or grill, drain grease and return to low heat. Add water and barbecue sauce and simmer for 45 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Ginger Ale Barbecue Venison
Categories: RaceNet, Venison, Barbecue
Servings: 1

15 lb Venison, cubed	Barbecue sauce
3 qt Ginger ale	Catsup
2 c Venison stock	

SERVES MANY.

VENISON STOCK: Cover venison bones with water in a large pot and simmer until the meat will fall off. Allow to cool overnight and skim off hardened fat. Strip meat off bones and ladle meat and stock into loaf pans to freeze.

Cook venison meat in a covered roaster at 350F for about one hour with the stock to keep it from sticking. Remove the lid, cover with ginger ale and continue cooking until tender. Shred meat with a potato masher, add catsup and commercial barbecue sauce to taste. Continue cooking until desired consistency is reached.

----- Recipe via Meal-Master (tm) v7.04

Title: Mike's Venison Kabobs
Categories: RaceNet, Venison

Venison_2004.txt

Servings: 3

1	Venison roast, cubed	1 cn	Cracker meal or bread crumbs
4	Eggs		Oil

Skewer venison cubes. Beat eggs in bowl. Pour cracker meal or bread crumbs on 10-inch plate. Dunk venison kabobs in egg batter and then roll in cracker meal or crumbs. Brown venison in oil and then put on baking pan. Bake in over at 300F for approximately 1 hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Mincemeat

Categories: RaceNet, Venison

Servings: 1

4 lb	Venison, trim fat	1 tb	Ground cloves
3 lb	Apples, peeled and quartered	1 tb	Nutmeg
3 lb	Raisins	1 ts	Allspice
3/4 lb	Beef suet	1 lb	Brown sugar
1 tb	Cinnamon	2 qt	Water
1 tb	Ground ginger		

SERVINGS VARY. Cut venison in small pieces. Cover with water and simmer until done, about 1 to 2 hours. Cool to remove all fat from liquid. Grind apple and meat using coarse grinder. You should have about 2 quarts of ground meat. Combine all ingredients in a large kettle, simmer for 2 hours to blend flavors. Stir often to prevent sticking. Use as is for cookies, and add 1 cup chopped apples to every 2 cups mincemeat for pies. Makes about 10 quarts. If you are going to freeze it for more than a couple months, leave out suet and add butter when using mincemeat.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Crispy Venison Meat Loaves

Categories: RaceNet, Venison

Servings: 8

1 1/2 lb	Ground venison	2 tb	Parsley, minced
3/4 c	Crushed whole wheat flakes	1/2 ts	Thyme
2	Eggs, beaten	1 1/2 c	Whole wheat flakes, uncrush
1/2 c	Onion, minced		

Mix all ingredients except uncrushed flakes. Shape into 8 loaves about 3 1/2 inches long. Roll in uncrushed flakes. Place in a greased shallow pan; bake 30 minutes at 350F. Garnish with parsley and onion rings.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison And Pork Muffins

Categories: RaceNet, Venison

Servings: 6

1 lb	Ground venison	1 ts	Accent
1/2 lb	Ground pork	1/2 ts	Thyme
2 c	Soft bread crumbs	1 ts	Onion powder
1 c	Milk	1/2 ts	Pepper
1	Egg, beaten	1 ts	Garlic powder
1 ts	Worcestershire sauce	1/3 c	Brown sugar
2 ts	Salt	1/3 c	Catsup

Venison_2004.txt

Grease muffin pan. Combine all ingredients except brown sugar and catsup. Divide mixture into 12 equal portions and pack mixture lightly into wells. Bake at 350F for about 40 minutes. Meanwhile, blend together and set aside cup brown sugar and catsup. After 20 minutes baking, spoon about 2 teaspoons catsup mixture on top of each venison muffin and continue baking. Unmold and serve hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Meat Loaf

Categories: RaceNet, Venison

Servings: 5

1 1/2 lb Ground venison	1/4 c Catsup
1/2 lb Ground pork	1/2 c Oatmeal
2 Eggs, beaten	1/2 c Milk
1 sm Onion, chopped	2 tb Brown sugar
1 ts Salt	2 tb Catsup
1/4 c Brown sugar	

Mix all ingredients, except for 2 tablespoons brown sugar and 2 tablespoons catsup, in medium size bowl. Put in loaf pan. Combine brown sugar and catsup and spread over top of meat loave. Bake at 350F for 1 hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Meatballs A La Ozzie

Categories: RaceNet, Venison

Servings: 8

Venison_2004.txt

2 lb Ground venison	3 tb Cooking oil
1/2 c Oatmeal, uncooked	4 tb Flour
1 Egg	1/2 c Beer
1 tb Dried onion flakes	Dash nutmeg
1/2 ts Nutmeg	4 c Cooked rice
Dash Worcestershire sauce	

To form meatballs, combine all ingredients, except for flour, beer, nutmeg and rice, and mix well. Shape into balls and brown in oil. Remove meatballs from pan and make gravy by adding flour to drippings. Stir until smooth, then add beer and nutmeg. Stir meatballs into gravy. Serve over rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Hash
Categories: RaceNet, Venison
Servings: 5

1 1/2 lb Ground venison	2 ts Salt
3 lg Onions, diced	1/3 ts Chili powder
1 lg Green pepper, diced	1 sm Red pepper, diced
1 cn 16 oz. tomatoes	1/2 c Chopped dhiles (optional)

Preheat oven to 350F. In large skillet cook and stir venison, onions, and peppers until meat is brown and vegetables tender. Drain off the fat and stir in tomatoes, salt, pepper, chili powder, red pepper and chiles. Heat through and pour into covered casserole dish. Bake 1 hour stirring a couple times while cooking.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Hamburger Rice Pie
Categories: RaceNet, Venison, Hamburger
Servings: 5

1 lb Ground venison, browned And drained	1 1/2 cn Tomatoe sauce
1/2 c Bread crumbs	2 1/2 c Cooked rice
1/4 c Green pepper, chopped	1/2 c Grated cheese
1/4 c Onion, chopped	Salt and pepper to taste

Combine venison, bread crumbs, green pepper, onion and 1/2 can tomato sauce in large pie shell. Mix rice, cheese, salt and pepper and 1 can tomato sauce; place mixture on top of first mixture and spread other half can of tomato sauce over top. Bake in pie pan at 375F for about 35 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Swedish Venison Meatballs
Categories: RaceNet, Venison, Swedish
Servings: 10

3 lb Venison	4 tb Brown sugar
1 lb Pork sausage	2 c Chopped onions
1 ts Salt	4 c Bread crumbs
1 ts Black pepper	4 Eggs
1/2 ts Cloves	1 cn Cream of mushroom soup
1 ts Nutmeg	1 cn Water
1/2 ts Allspice	

Venison_2004.txt

Mix all ingredients except mushroom soup and water together and form meatballs. Brown in frying pan and place meatballs in casserole dish. Add 1 can of mushroom soup and dilute with 1 soup can of water. Bake 45 minutes at 350F.

1 lb Sausage	2 cn Beef gravy
1 ts Salt	1/2 c Barbecue sauce
1/2 ts Pepper	1 c Water
1 Onion, chopped fine	1 tb Worcestershire sauce
2 Eggs	1 tb Soy sauce
1 c Bread crumbs	1 6-8 oz. carton sour cream
1 c Milk	1/4 c Sherry (optional)
2 tb Butter	

Combine venison, sausage, salt, pepper, onions, seasoned salt, eggs, bread crumbs and milk. Form mixture into small balls. Melt butter in pan and fry balls until slightly brown. Remove from pan and pour off some fat. Add flour to pan and cook for 4 minutes. Continue stirring. Add rest of ingredients (except sherry) and keep stirring until a thick gravy is formed. Return meatballs to pan and simmer until fully cooked or put in crock pot. Add sherry towards last half-hour before serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Hors D'oeuvres
Categories: RaceNet, Venison
Servings: 12

Venison_2004.txt

- 1 1/2 lb Venison
- 2 lb Smoked bacon
- 1 md Chopped onion
- 1/2 c Crackers
- 1 Egg
- 1/4 ts Black pepper
- 1 tb Worcestershire sauce
- 2 tb Butter
- 1 Box toothpicks

Grind venison with 1/2 lb bacon and mix with onion in large bowl. Crush crackers and add to mixture. Add egg and black pepper. Mix well. Form into 1-inch round meatballs. Fry in butter and Worcestershire sauce until brown. Cook remainder of bacon until half done. Wrap meatballs with bacon, and skewer with toothpicks. Bake for 15 minutes at 350F. Serve hot. Makes about 50 balls.

----- Recipe via Meal-Master (tm) v7.04

Title: Easy Venison Porcupines
Categories: RaceNet, Venison
Servings: 1

- 1 1/2 lb Ground venison
- 1 c Rice, uncooked
- Garlic to taste
- 1 sm Onion, diced
- 1/2 c Mushrooms, chopped
- 2 cn Tomato soup

SERVES MANY. Mix all ingredients except soup and shape into meatballs. Place in crock pot and add two cans tomato soup and one can of water. Cover and cook on low about six hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Sweet And Sour Venison Meatballs

Venison_2004.txt

Categories: RaceNet, Venison

Servings: 1

5 lb	Ground venison		Corn oil
1 lb	Ground chuck	1	32 oz. bottle catsup
1	Onion, minced	1	12 oz. jar grape jelly
1 c	Italian style bread crumbs		

SERVES MANY. Mix venison with ground chuck in large bowl. Add minced onion and mix in enough bread crumbs to keep meat together and form meatballs. Cook in oil until done. In a separate pot, mix catsup and grape jelly. Heat until all of jelly is melted. Put meatballs in a roaster or crock pot and cover with sauce. Cook 1 hours at 350F. Goes great with noodles.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Parmigiana

Categories: RaceNet, Venison

Servings: 6

10	Venison cutlets, sliced thin	1	Jar tomato sauce
1	Egg, beaten		Salt and pepper to taste
2 c	Bread crumbs	1/4 ts	Basil
2 tb	Butter	1/4 ts	Oregano
1 lb	Mozzarella cheese, sliced	2	Garlic cloves, sliced thin

Pound sliced venison between sheets of waxed paper until very thin. Dip slices in beaten egg and then into bread crumbs until covered. Pan fry briefly in butter until golden brown. Place in baking pan and cover with mozzarella slices and tomato sauce. Sprinkle spices and garlic around evenly. Bake 10 to 12 minutes at 350F. Serve with favorite pasta. NOTE:

Venison_2004.txt

Mom's Homemade Sauce is excellent substitute for the tomato sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and Beer Chili

Categories: RaceNet, Venison

Servings: 1

4 lb Venison roast, cubed	2 tb Cumin
3 lb Mild sausage	1/2 ts Dry mustard
4 md Onions	Pinch of oregano
1 Garlic clove	2 12 oz. can tomato sauce
2 Green chiles	1 12 oz. can whole tomatoes
2 tb Oil	1 oz Vodka or tequila
1 Beef bouillon cube	2 12 oz. cans beer

SERVES MANY. Chop onions, garlic and chiles fine. Brown venison and sausage in small amount of oil. Add rest of ingredients. Simmer, covered, for 2 1/2 hours, stirring occasionally. Simmer another 30 minutes without stirring. Canned beans be be an option.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Chili Verde

Categories: RaceNet, Venison

Servings: 1

2 1/2 lb Venison, cubed	1 md Can of peeled/chop tomatoes
1 tb Bacon fat or vegetable oil	2 ts Salt for taste
1 lg Onion, sliced	1/2 ts Ground cumin

Venison_2004.txt

1 c Water
2 Garlic cloves, minced

1 1/2 tb Flour
4 tb Water

SERVES MANY. Place fat or oil in 5 quart saucepan and brown meat with the onion. Drain off fat and stir in 1 cup water and add remaining ingredients except the flour. Let simmer for at least 1 1/2 hours, stirring often. Blend flour with 4 tablespoons water and stir into the pot. Cook 10 minutes longer until thickened. Serve with tortillas to help scoop up the sauce. Makes an excellent side dish with eggs for breakfast or in an omelette.

----- Recipe via Meal-Master (tm) v7.04

Title: Charleston Roast Venison

Categories: RaceNet, Venison, Charleston

Servings: 20

1	Haunch of venison, any size	1 ts	Marjoram
10	Cloves garlic, split in half	1 ts	Sage
1/4 c	Olive oil	1 tb	Salt
4	Onions, cut into wedges	3	Liters dry red win
4	Bay leaves	1 c	Brandy
1 tb	Peppercorns	1/4 c	Vinegar
2 ts	Thyme		

Marinate venison three days prior to serving. Wash venison haunch. Pierce meat all over with knife point and insert a split garlic clove in each hole. Pour oil over venison and rub to cover entire haunch. Place in large roaster. Sprinkle rest of dry ingredients over venison. Pour wine, brandy and vinegar into bottom of roaster. Cover and refrigerate. Turn venison twice a day until serving day. COOKING: Put covered roaster into 325F oven for 2 1/2 hours, basting often. Test for desired degree of

Venison_2004.txt

doneness. Venison should be pink but not bloody near the bone. Cool 10 minutes prior to carving. Garnish with parsley and orange wedges.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Haunch (or Loin)
Categories: RaceNet, Venison
Servings: 10

- | | | |
|---|--------------------------|--------------|
| 1 | Venison haunch (or loin) | 1 lb Bacon |
| | Binegar | Garlic salt |
| | Garlic powder | 1 c Red wine |
| 3 | Onions cut into eighths | |

Cut 1 inch wide slits in venison all the way through, about 2 inches apart. Pour scant capful (off venigar bottle) vinegar into each slit. Shake garlic powder into each slit. Stuff slits with cut onion and strip of bacon to the top. Shake garlic salt on top of roast. Lay strips of bacon across top. Pour red wine on top. Roast in covered roaster 3-4 hours or until very tender. Baste occasionally. Remove from roaster and make gravy from drippings. Good with rice, curried fruit, and green beans with almonds.

----- Recipe via Meal-Master (tm) v7.04

Title: Low Country Fried Venison
Categories: RaceNet, Venison, Charleston
Servings: 4

- | | | |
|---|---------------------------|--------------------------|
| 8 | Vineson fillets 5 oz each | 8 tb Dijon style mustard |
|---|---------------------------|--------------------------|

Venison_2004.txt

1/2 inch thick (cut
From saddle)

1/2 c Flour
Hot oil

Coat venison fillets with mustard. Dredge in flour. Cook 2-3 minutes in hot oil until crisp.

----- Recipe via Meal-Master (tm) v7.04

Title: Low Country Mustard Fried Venison

Categories: RaceNet, Venison, Charleston

Servings: 6

2 lb Venison ham cut into 1 Inch cubes	1/4 ts Red pepper
1 c Yellow prepared mustard	1/2 ts Garlic salt
1 ts Soy sauce	1/2 ts Onion salt
1/4 ts Black pepper	Sifted flour

Marinate venison cubes in mixture of mustard, soy sauce, peppers, and garlic and onion salts for 2 hours. Refrigerate minimum of 2 hours or overnight. Heat pot of oil for frying (have deep enough so meat will brown all over). Roll cubes in flour. Drop in hot oil. Cook for 3-4 minutes. Drain and serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Hungry Boy Venison Casserole

Categories: RaceNet, Venison

Servings: 6

Venison_2004.txt

1 1/2 lb Ground venison
1 c Celery
1/2 c Chopped onion
1/2 c Green pepper
1 cn Tomato soup

1/4 c Water
1 ts Salt
1 ts Paprike
1 cn Pork and beans
1 Container biscuits

Fry venison with celery, onion, green pepper. Add soup, water, salt, paprike, pork and beans. Place in casserole and put biscuits on top of venison mixture. Bake 30 minutes at 425F or until biscuits are golden brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Jambalaya

Categories: RaceNet, Venison

Servings: 6

2 lb Venison, diced	1/2 c Green onion tops, chopped
1/2 lb Bacon	Salt
2 Ribs celery, chopped	Chinese red pepper
2 md Chopped onions	8 c Water
1 c Parsley, chopped	2 ts Kitchen Bouquet
1 md Bell pepper, chopped	4 c Long grain rice
1 ts Garlic powder	

Brown 1/2 pound bacon until crisp in heavy 6-quart pot. Remove bacon, crumble and set aside. Leave drippings in the pot. Saute onions until dark golden brown. Add celery, parsley, bell papper, garlic powder and onion tops. Cook for approximately 10 minutes. Sprinkle in salt and Chinese red pepper to taste. Add water, Kitchen Bouquet and reserved bacon bits. Toss in venison meat as soon as mixture begins to boil. Cook over medium heat for 10 minutes, then add the rice. Cook for additional

Venison_2004.txt

10 minutes, cover, and cook until rice is tender. Stir once.

----- Recipe via Meal-Master (tm) v7.04

Title: Spicy Venison Chili

Categories: RaceNet, Venison

Servings: 4

1 1/2 lb	Ground venison	1 cn	8 oz. tomato sauce
1	Onion, chopped	4	Jalapeno peppers, chopped
1/2	Bell pepper, chopped	1/2 ts	Chili powder
1 qt	Stewed tomatoes	1 c	Celery, chopped

Brown venison, onion and bell pepper. Drain. Mix with tomatoes, tomato sauce and chili beans in crock pot. Cook for 6 hours on medium heat. Add jalapeno pepper, chili powder and celery. Serve with cheddar cheese and crackers. NOTE: For hot chili, increase chili powder to 1 1/2 teaspoon.

----- Recipe via Meal-Master (tm) v7.04

Title: Party Pot Venison Chili

Categories: RaceNet, Venison

Servings: 8

2 lb	Ground venison	3 cn	Chili beans with sauce
1/2 lb	Bacon, chopped	2	15 oz cans tomato sauce
1 tb	Chili powder	3/8 lb	Cheddar cheese, shredded
1/4 c	Onions, chopped		

Fry venison, bacon, chili powder and onions until lightly brown. Mix all

Venison_2004.txt

ingredients into pot over medium heat for approximately 15 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Charleston Venison Chili
Categories: RaceNet, Venison
Servings: 1

2 lb Venison stew meat	1 cn 30 oz. stewed tomatoes
1/4 c Olive oil	1 cn 8 oz. tomato paste
1 lg Bell pepper, chopped	4 Stalks celery, chopped
1 lg Sweet onion, chopped	4 Whole jalapeno peppers
1 Whole garlic clove, diced	2 tb Brown sugar
60 oz Caliente Style Kidney Beans (2 each 30 ounce cans)	1 12 oz. bottle chili sauce
1 cn 30 oz. kidney beans	Chili powder
	Cayenne pepper

SERVES MANY. Brown venison in olive oil, drain. Chop bell pepper, onion and garlic. Brown lightly. Put beans, tomatoes, tomato paste, bell pepper, garlic, celery, onion, jalapenos, brown sugar, venison and chili sauce in 6-quart or larger crock pot or covered pot and simmer for several hours. Add chili powder and cayenne papper to taste. Stir occasionally. Chili is ready after approximatley 4 hours. NOTE: Any meat may be sutstituted for the venison, the leaner the better.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Cabbage With Venison
Categories: RaceNet, Venison
Servings: 8

Venison_2004.txt

1 1/2 lb	Ground venison		Salt and pepper
1	Egg	1	Head of cabbage
1/2 c	Rice	1	cn Sauerkraut
1	Chopped onion	1	cn Tomato sauce
	Small amount of milk	1	cn Tomatoes

Mix meat, egg, rice and onion together. Add milk, until rice is moist. Add salt and pepper. Cut core out of cabbage and place cabbage in boiling water until leaves are soft. Roll meat mixture in each leaf of cabbage. Put 1/2 can sauerkraut in bottom of roaster and put rolls on top. Put rest of sauerkraut on top of rolls. Chop rest of cabbage and put on top of sauerkraut. Add tomato sauce and tomatoes (breaking up tomatoes). Add a little water. Bake at 325F for 2 to 2 1/2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Lasagna
Categories: RaceNet, Venison
Servings: 6

1 lb	Spicy venison sausage	2 ts	Salt
2 ts	Onion salt	1	cn 8 oz. mushroom pieces
2 ts	Garlic salt	6	Uncooked lasagna noodles
1	cn 16 oz. whole tomatoes	1	pk 16 oz. pkg ricotta cheese
1	cn 15 oz. tomato sauce	1/2	c Parmesan cheese
3	tb Dried parsley flakes	1 1/2	ts Oregano leaves
1	ts Sugar	2	c Chredded mozzarella cheese
1	ts Basil leaves		

Cook and stir sausage, onion and garlic salt in 10-inch skillet until sausage is light brown. Drain. Add tomatoes (with liquid), tomato sauce,

Venison_2004.txt

2 tablespoons parsley, sugar, basil, 1/2 teaspoon salt and mushrooms. Heat to boil, stirring occasionally. Reduce heat. Simmer uncovered until mixture is consistency of thick spaghetti sauce, about 1 hour. Cook noodles as directed on package. Reserve 1/2 cup of the sauce mixture. Mix ricotta cheese, 1/4 cup Parmesan, 1 tablespoon parsley, 1 1/2 teaspoons salt and oregano. Layer 1/2 each of the noodles, remaining sauce mixture, mozzarella cheese and ricotta cheese mixture in ungreased oblong pan, 10X6X2 inches. Repeat above process until you have 2 layers. Spoon reserve sauce on top, top with mozzarella and sprinkle with Parmesan. Cook uncovered at 350F for 45 minutes. Let stand 15 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Texas Roast Venison Saddle
Categories: RaceNet, Venison, Rebel
Servings: 8

6 lb Saddle of venison	1/4 ts Black pepper
1 Clove of garlic, cut	Few grains cayenne pepper
2 1/2 ts Salt	

Rub venison roast with garlic, salt and pepper. Place venison, uncovered, in hot oven for 1/2 hour. Reduce heat to 300F and cook 20 minutes per pound.

ROAST VENISON GRAVY: Thicken drippings with 2 tablespoons flour and 1 cup water. Brown flour and add water slowly.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: All Day Rebel Venison Stew
Categories: RaceNet, Venison, Stews, Rebel
Servings: 4

2 lb Venison	1 ts Coarsely ground pepper
2 lg Potatoes, diced	1 cn Tomato sauce
4 Carrots, diced	3 tb Chunky peanut butter
1 c Red table wine	2 ts Soy sauce
2 md Onions, chopped	Beef broth to cover
2 Bay leaves	1 Clove garlic, minced
1 1/2 ts Salt	1 ts Thyme

Combine all ingredients in a slow cooker. Cook on low for 8 hours and 15 minutes. Serve with cornbread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Scallopini
Categories: RaceNet, Venison
Servings: 4

1 lb Venison	1/4 ts Garlic salt
1 cn 14 oz. peeled tomatoes	1/2 ts Basil
3 oz Tomato paste	1/2 ts Oregano
1/2 Green pepper, cut into Small pieces	1/4 c Sugar
1 md Onion, sliced	4 tb Oil

Place tomatoes, tomato paste, green pepper, onion, spices and sugar in large covered skillet. Simmer over low heat for 1 hour. Meanwhile, cut venison into strips 1/8-inch thick, removing all fat and gristle. Flash fry venison in iron skillet in oil until slightly pink. Fry venison one

Venison_2004.txt

layer at a time and trim individually. Drain on paper towels. Add meat to bubbling sauce just before serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Meat Pies
Categories: RaceNet, Venison
Servings: 8

3 lg Venison steaks	1/4 ts Pepper
4 md Potatoes	Dash Tabasco sauce
6 Carrots	4 c Flour
1 lg Onion	2 ts Salt
3 pk Gravy mix	1 1/2 c Shortening
1 ts Salt	14 tb Cold water

Chop venison, potatoes, carrots and onions into small cubes. Make gravy mix as directed. Simmer meat mixture in gravy until tender, adding salt, pepper and dash of Tabasco sauce. Make a crumb mixture with a fork out of the flour, salt and shortening. Stir in water to form a dough. Roll pie crust into four 6-inch rectangles. Stuff with meat mixture and pinch closed. Bake at 350F for 35 minutes. Serve hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Microwave Venison Pie
Categories: RaceNet, Venison, Microwave
Servings: 6

1 lb Ground venison	1/2 ts Salt
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Venison_2004.txt

1 md Onion, chopped
1 pk 10 oz. frozen peas and
Carrots or green beans
1 cn 10 3/4 oz tomato soup
1 ts Worcestershire sauce

1/4 ts Basil
1/8 ts Pepper
3 c Hot mashed potatoes
1 c Shredded cheddar cheese

Combine ground venison into a 2 quart casserole with the chopped onion. Microwave on high 4-6 minutes or until meat loses its pink color. Break up meat and drain off all grease. Microwave vegetables on high 2-3 1/2 minutes or until well defrosted. Add tomato soup to meat and mix. Add all other items but the vegetables, potatoes and cheese. Mix well. Spread vegetables evenly over meat. Spread mashed potatoes over vegetables. Microwave on high for about 6 minutes and turn half way through cooking cycle. Spread cheese evenly over potatoes. You may use extra cheese if you wish. Microwave about 3 minutes and turn half way through the cycle. Let stand 5 minutes and serve. Can be reheated.

----- Recipe via Meal-Master (tm) v7.04

Title: Mountain Venison Chops
Categories: RaceNet, Venison, Mountain, Rebel
Servings: 1

Venison chops or steaks	Powdered sage
Cooking fat	Salt and pepper
Chopped onions	

Saute onion in fat. Score edges of venison to prevent curling. Rub salt, pepper and sage on surfaces of venison. Fry until brown, cover and cook slowly until tender.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Pan Broiled Venison

Categories: RaceNet, Venison, Southern, Rebel, Mountain

Servings: 2

1 lb Venison steak	1/4 ts Tabasco sauce
2 tb Cooking oil	Salt

Season venison steak with tabasco sauce and salt, then place in heated oil in skillet. Pan broil on one side until nicely browned. Turn and brown other side. Serve at once with melted butter.

----- Recipe via Meal-Master (tm) v7.04

Title: Tom's Venison Stroganoff

Categories: RaceNet, Venison

Servings: 6

1 1/2 lb Venison, cubed	1 ts Dry mustard
1 lb Fresh mushrooms	1 lg Onion, sliced
3/4 c Butter	2/3 c Sour cream
2 tb Flour	2 c Beef bouillon
2 c Pale dry sherry	

Saute mushrooms in 1/4 cup butter until tender. Set aside. Add at least 1 tablespoon butter to pan. Add venison and brown. Set aside. If little butter remains, add 2 tablespoons butter and sprinkle in 2 tablespoons flour. Mix well. Slowly add 2 cups of beef bouillon. Stir well to form a smooth gravy. Add sherry and dry mustard. Blend well. Add the venison, mushrooms and onions. Simmer on low for 25 minutes. About 5

minutes before serving, add sour cream and blend well.

----- Recipe via Meal-Master (tm) v7.04

Title: Illinois Venison Chili
Categories: RaceNet, Venison
Servings: 10

2 1/2 lb Venison, coarsely ground	1 md Green pepper, diced
2 tb Vegetable oil	1/4 c Celery, diced
1 lg Onion, chopped	2 ts Ground cumin
3 lg Garlic cloves, crushed	1 ts Salt and pepper
2 tb Worcestershire sauce	1 ts Instant minced onion
2 tb Barbecue sauce	1 ts Garlic powder
2 tb Chili powder	1 cn 15 oz. stewed tomatoes
1 tb Brown sugar	2 tb Jalapeno pepper juice (opt)
1 tb Soy sauce	Dash red cayenne pepper
1 4 oz. jar pimentos, chopped	

In 5-quart saucepot over medium heat, combine all ingredients and cook for 3-4 hours. If you like spicy and hot, add 2 tablespoons jalapeno pepper juice.

----- Recipe via Meal-Master (tm) v7.04

Title: Florida Fricassee Of Venison
Categories: RaceNet, Venison
Servings: 8

3 lb Venison, cubed	1 Garlic clove, diced
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Salt
2 tb Garlic powder
1 tb Oregano
1 c Spanish olive oil
1 Onion, diced

Venison_2004.txt
1 tb Cilantro
2 sm Cans tomato sauce
1 sm Can tomato paste
1 tb Sugar (optional)
Cooking wine

Add all ingredients, except for tomato products, cooking wine and sugar. Fry in skillet or pan for about 10 minutes until meat is brown. Add tomato sauce, tomato paste and 1/2 bottle cooking wine. Cook on low temperature for 5-6 hours. After 2-3 hours add other 1/2 bottle of cooking wine. If, towards the end, it tastes a little salty, add 1 tablespoon sugar, or as needed to give desired taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Michigan Venison Stroganoff
Categories: RaceNet, Venison
Servings: 4

1 lb Venison stew meat	1 ts Instant beef bouillon
4 tb Butter or margarine	1 ts Salt
8 oz Mushrooms, sliced	1 ts Pepper
2 md Onions, sliced	1 c Sour cream
1 Garlic clove, finely chopped	1/2 ts Prepared mustard
1/2 c Water	

Heat 2 tablespoons butter in large skillet until melted. Add mushrooms, onions and garlic. Cover and simmer, stirring occasionally until onions are tender, 5-10 minutes. Remove vegetables and any liquid from skillet. Cook and stir stew meat in 2 tablespoons of butter over medium heat until browned, about 10 minutes. Add water, bouillon, salt and pepper. Heat to boiling, reduce heat. Cover and simmer until meat is desired tenderness,

Venison_2004.txt

10-15 minutes. Add vegetable mixture. Heat to boiling, reduce heat.
Stir in sour cream and mustard. Heat until hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Corned Venison Reuben Bake
Categories: RaceNet, Venison
Servings: 4

2 c	Corned venison, diced	1 c	Thousand Island dressing
	Or shredded	2 c	Shredded Swiss cheese
1 c	Sauerkraut	3 c	Rye bread, diced

Mix all ingredients together, adding bread last and turn into a lightly greased baking dish (about 1 1/2 inches deep). Bake at 350F for 30 minutes, or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Green Pepper Venison Bake
Categories: RaceNet, Venison
Servings: 4

2 1/2 lb	Venison, cubed	1/4 c	Celery, chopped fine
	Salt and pepper	1	Jar chili sauce
1/2 c	Green pepper, chopped	1	Sauce jar of water
1 c	Onions, chopped		

Place venison in baking dish, salt and papper to taste. Cover venison with green peppers, onion and celery. Cover this with chili sauce and

water. Bake covered for 2 1/2 hours at 325F. Serve on bed of rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Marsala
Categories: RaceNet, Venison
Servings: 15

9 lb Venison roast	2	Beef bouillon cubes
3/4 lb Bacon	1 1/2 c	Marsala wine
3 Pinches rosemary leaves		

Lay bacon strips over roast in crosshatch pattern. Be generous with bacon. Tie bacon onto roast with twine. Tehn use meat baster to force Marsala wine between bacon and roast. Again, be generous. Pour remaining wine over roast and into water pan.

----- Recipe via Meal-Master (tm) v7.04

Title: Southern Marinated Venison Ribs
Categories: RaceNet, Venison, Wild, Southern
Servings: 4

Marinate one rack of venison ribs overnight in a mixture of a half-cup red cooking wine, one tablespoon salt, and enough cold water to cover. Next day, rinse well in clear water. Boil ribs for one hour, adding to the water one teaspoon each of salt, pepper and sugar.

Mix the sauce while ribs are boiling; one can of beer, a half-cup honey,

Venison_2004.txt

one teaspoon salt, a half-teaspoon pepper, two teaspoons lemon juice, one cinnamon stick (to be removed after sauce is cooked). Cook sauce just long enough for ingredients to be well-blended.

When ribs are done, remove and let cool; cut into smaller sections if desired. Reserve a half-cup of the sauce. Pour remaining sauce over ribs and marinate an hour (do not refrigerate). Add one teaspoon each of ketchup and mustard to the reserved sauce, mix well and pour over ribs. Bake at 350F for 30 minutes, or until tender and brown. NOTE: Do not let time elapsed between boiling and baking the ribs exceed two hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Jerky McDermott
Categories: RaceNet, Wild, Venison
Servings: 1

Deer, sliced 1/8" thick	4 tb Seasoned pepper
2 tb Hickory smoked salt	2/3 c Soy sauce
1 tb Garlic salt	1/3 c Worcester sauce smoked
2 tb Monosodium glutamate	Tabasco sauce to taste

Sprinkle meat with dry mixture, both sides. Drape on oven racks without touching while oven heats to 200 degrees. Place in oven with door open 2-3 inches. After one hour, baste with sauce, repeating every half-hour for the remaining two hours at 200 degrees. Now drop oven to 170 degrees and finish meat in 45 to 90 minutes.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Smoked Deer Ham I
Categories: RaceNet, Wild, Venison
Servings: 1

1 Deer ham, 8-10 lb	1/4 c Vinegar
3 tb Red pepper	4 tb Pepper, black
1/2 c Salt	

Wash ham carefully and trim away fat or cartilage. Make small slits in meat with sharpe knife about 2 in. apart and 1 in. deep, all over the roast. Make a paste of the ingredients and stuff each cut slit with a small teaspoon of seasoning paste. Rub remaining seasoning over outside of roast. Seal tight in a container and refrigerate for 24 - 48 hours, turning over 2 or 3 times. When ready to cook, place on spit over coals and smoke approximately 4 - 5 hours. When done, wrap in foil and keep very warm till serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage I
Categories: RaceNet, Wild, Venison
Servings: 1

10 lb Deer meat, lean	1/2 oz Allspice
10 lb Pork, fresh, lean	1/2 oz Paprika
3 oz Water	2 ts Garlic powder
1 oz Pepper, black	12 oz Salt
3/4 oz Ginger, ground	1/2 lb Dried milk
1 1/4 oz Nutmeg	2 1/2 ts Liquid smoke

Grind together the two meats, mix thoroughly. Add measured water. Mix spices thoroughly and mix well into meat mixture. If sausage is to be

Venison_2004.txt

smoked, omit the liquid smoke. You may stuff sausage into casings, making 6-8" links, or make into patties for freezing. To cook, place in a frying pan with a cover, adding water to the 1/3 mark on the sausage. Boil for 15 minutes covered, then remove. Drain most of the fat from the pan; replace sausage and brown. Make gravy in pan after sausage done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Ragout with Onions

Categories: RaceNet, Wild, Venison

Servings: 1

2 lb Deer neck and shank	2 c Beef stock
24 Pearl onions	2 c Wine, dry red
1 1/2 Onion, chopped	3 tb Flour
1 lb Fresh mushrooms, chopped	1/4 ts Salt
1 tb Tomato sauce	2 tb Butter
3 tb Wine, sherry or port	

Cut meat from bones into chunks about 3/4". Heat 1/4 stick of butter in a large steel or aluminum pot. Add 1 tsp olive oil to retard burning. Brown deer chunks until well-seared, then add sherry or port and cook for 10 minutes more. Remove from pot and set aside. To the liquid remaining in the pan add pearl or chopped onion and brown until golden. Add tomato paste, stirring in well. Add flour and stir into mixture. Return deer to pot, adding stock. Add 1/3 the red wine, bring to a boil, then simmer for 3 hours or until tender, adding wine by 1/3 until used up. Add mushrooms 30 minutes before serving. Serve over buttered noodles or rice.

Suggestions: Leave out mushrooms and substitute chopped carrots at start.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Deer and Barley Soup

Categories: RaceNet, Wild, Venison, Soups

Servings: 1

2	Deer shanks (or equal)	1	Bell pepper, seeded, chopped
1 c	Barley, pearl	14 c	Beef or chicken stock
1 c	Peas, green split	4 tb	Butter
2	Onions, chopped	1 tb	Salt
2	Garlic clove, finely chopped	1/4 ts	Pepper

Brown garlic, onion and pepper in butter. Add deer, cut into 1" pieces, and brown lightly. Add stock and remaining ingredients and bring to a boil. Cover and simmer for 2-3 hours, until meat is tender. Season according to taste.
overnight.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Chili

Categories: RaceNet, Wild, Venison

Servings: 1

3 tb	Bacon drippings	4 tb	Chili powder, hot
2 lb	Deer meat, ground	1 ts	Cumin, ground
2	Onions, large, chopped	1 ts	Paprika
3	Garlic clove, minced	1 c	Water
2	Bell peppers, chopped	32 oz	Beans, chili/kidney
2 lb	Tomatoes, can		Black pepper to taste

Venison_2004.txt

16 oz Tomato sauce

Heat bacon drippings in heavy pot. Add meat and cook until slightly browned. Add onions, garlic, bell peppers and saute until limp. Add tomatoes, tomato sauce, chili powder, cumin, paprika, salt and pepper. Stir to blend. Add water and simmer about 30 minutes. Add beans and continue to cook about 30-45 min. Yield: 3 quarts.

----- Recipe via Meal-Master (tm) v7.04

Title: Herb Marinaded Deer Roast

Categories: RaceNet, Wild, Venison

Servings: 1

1	Deer roast	1 c	Beef broth
4	tb Peanut oil	1	Tomato, peeled and chopped
1	Onion, chopped	1	ts Thyme
2	Garlic clove, minced	1	ts Tarragon
4	tb Flour		Salt & pepper to taste

Cook deer over hot charcoal for 3-4 hours, basting often with the marinade, but reserving one cup for the sauce. Heat oil in a pan and add onion and garlic. Saute for 5 minutes and sprinkle on flour. Cook and stir over moderate heat for 15 minutes or until flour is brown. Stir in the broth and reserved cup of marinade and bring to a boil. Reduce heat. Add tomato and herbs. Simmer one hour. Correct seasonings. Serve with meat.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Filet a'Tournedos Brennan

Venison_2004.txt

Categories: RaceNet, Wild, Venison

Servings: 1

4	Deer filets of loin	1/4 ts	Worcestershire sauce
2	tb Butter	1/4 ts	Salt
1	tb Flour		Pepper, black, dash
1/2	c Mushroom juice	1	Tomato, ripe large
1/4	c Wine, red	1/2	c Mushrooms, sliced

In a small saucepan melt butter and saute mushrooms. Add flour and cook slowly a few minutes until slightly browned. Stir in wine, juice and seasonings. Cook until thickened.

Meanwhile, season and grill filets to taste, rare or medium rare. Cut the tomato into four slices and grill. Arrange tomato slice on each filet and pour over mushroom sauce.

USE large amount of charcoal, almost 2 layers, for rapid grilling. Hugg's Note: Add whole hickory nuts or pecans, in husks, to the grill to make an aromatic smoke. Won't flame before done.

----- Recipe via Meal-Master (tm) v7.04

Title: Boiled Deer Ardennes

Categories: RaceNet, Wild, Venison

Servings: 1

2	lb Deer, lean	1/4	ts Cloves, ground
4	tb Flour	1/2	ts Ginger, ground
1	c Brown vinegar	1/2	ts Salt
1	c Water, cold	1/8	ts Pepper, black
1	Onion, small, chop fine		

Venison_2004.txt

Cut deer into bite-size pieces. Boil chunks of deer in water seasoned well with salt and pepper. Remove and drain well. While boiling deer, make a gravy: Mix 4 Tbsp flour with cold water to make a thin paste. Place in saucepan or frying pan. Add all other ingredients, stirring well over medium heat until a smooth gravy is formed. Pour gravy over deer chunks immediately before serving. Time it and take great care that all is piping hot.

VARIATION: Boil deer in seasoned broth by adding a small amount of any popular marinade or herb/seafood seasoning.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage II

Categories: RaceNet, Wild, Venison

Servings: 1

2 lb Bacon, smoked, unsliced

1 tb Sage, rubbed

5 lb Deer meat, lean

1 tb Smoked salt

Grind meats, blending together thoroughly with salt and sage. Smoke in links or cook in patties in a pan.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbequed Deer Ribs I

Categories: RaceNet, Wild, Venison

Servings: 1

Venison_2004.txt

1 c Catsup	2 ts Chili powder
1/4 c Vinegar	1/4 ts Cayenne pepper
1/4 c Worcestershire sauce	2 Onions, finely chopped
1 ts Salt	1 1/2 c Water
1 ts Pepper, black	

Split washed ribs into spareribs. Cover with sauce, cover the pan and bake in a moderate oven (350) for an hour. Uncover and continue to bake for another 30 minutes. Turn during last half-hour several times, to brown. You pick your favorite barbeque sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Boiled Deer Tongue
Categories: RaceNet, Wild, Venison
Servings: 1

1 Deer tongue	3 Bay leaves
1 tb Salt	2 Cloves, whole
4 Peppers, whole	

Use ingredients above for one deer tongue, and add equal increase for each added tongue to cook. Wash the tongue(s) well and cover with water in a pot. Add spices and salt and simmer covered until tender. Remove from the water and peel off the outer covering, which is a modified 'skin' of sensory cells.

Serve hot or cold with any of the myriad deer sauces listed here. You may spice it up to suit yourself during cooking.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sauce I
Categories: RaceNet, Wild, Venison, Sauces
Servings: 1

1/2 c Jelly, currant or grape 1/2 ts Dried herbs
4 tb Butter

Melt and blend in a sauce pan; serving in a gravy boat for individual use.
Pick your favorite herbs, usually aromatic ones such as sage, cloves or
allspice.

Suggestions: Use muscadine jelly, a perfect taste to compliment deer.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sauce II
Categories: RaceNet, Wild, Venison, Sauces
Servings: 1

1/4 c Marinade, strained 1 Ginger, powdered, pinch
1 c Jelly, strained 2 tb Whiskey, Scotch/Bourbon
1 tb Lemon juice

Heat and blend thoroughly in a small sauce pan. Serve in a preheated gravy
boat for individual use.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Deer Marinade I

Categories: RaceNet, Wild, Venison, Sauces

Servings: 1

2 c Wine, claret or other red	1	Bay leaf
2 c Vinegar	2	Cloves, whole
1 ts Worcestershire sauce		Salt, pinch

4 cups of either wine or vinegar may be used in place of the combination. Marinade as short as two hours or up to 48 hours, depending on how you judge the tenderness and tastiness of your game. Save the marinade and use again or add to gravies and soups (sparingly).

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade II

Categories: RaceNet, Wild, Venison, Sauces

Servings: 1

2 c Wine, dry	12	Cloves, whole
2 c Vinegar, white	1	tb Peppercorns, black, whole
6 Bay leaves	1	Onion, large, sliced

Combine ingredients and place meat in a bowl. Pour marinade over meat and cover for from 2 hours to 48 hours (refrigerate if cooking is not planned same day). Turn meat several times. Save marinade as basting sauce, repeat use, gravy flavoring or soup additive. You should judge meat tenderness and flavor to decide how long to marinate. Note: If meat is badly bloodied, add 2 Tbsp salt and increase vinegar by 1 C.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade III

Categories: RaceNet, Wild, Venison, Sauces

Servings: 1

1	Lemon, juice of	2 ts	Salt
1/2 c	Vinegar, wine	2	Bay leaves
1/4 ts	Tarragon	1/4 ts	Pepper, black
2	Onions, sliced	1/2 c	Tomato catsup
1 ts	Chili powder	1	Garlic clove, crushed
1/2 c	Water		

Mix ingredients in a large bowl. Place meat therein and turn several times. Cover. Marinade for from 2 hours to 48 hours, dependent upon your assessment of tenderness and flavor. Save marinade for soups, gravies, or later use with another meat.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade IV

Categories: RaceNet, Wild, Venison, Sauces

Servings: 1

1	Wine, dry white, bottle	3	Parsley, chopped, sprigs
1 c	Vinegar	1 ts	Salt
1/2 c	Oil, any type	6	Peppercorns, crushed
1	Onion, large, sliced	4	Juniper berries
2	Carrots, large, sliced thin	1/4 ts	Thyme
4	Shallots, chopped		

Venison_2004.txt

Place cutup and chopped vegetables around meat in a large bowl. Pour mixed liquids over it. Oil rises to the top and retains flavor of marinade. Use for 2 hours to 48 hours, dependent on how you assess the tenderness and flavor of the meat. Retain marinade liquid for soup base, gravies or reuse later. Keep meat in refrigerator if not cooking the same day.

OPTIONS: Omit juniper berries. Add rosemary or tarragon with or in place of thyme.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade V

Categories: RaceNet, Wild, Venison, Sauces

Servings: 1

1 lb Carrots, raw	3 Bay leaves
1 lb Onions, yellow	1 ts Thyme
1/2 lb Celery, incl. tops	1 ts Peppercorns, crushed
8 c Vinegar	1 tb Allspice, whole
4 c Wine, red	1 ts Salt
1 tb Parsley, chopped	

Saute carrots, onions and celery, finely chopped, in 4 Tbsp fat. Don't cook so hot that vegetables become browned. Add remaining ingredients and boil then simmer, covered, for 1/2 hour. Allow to cool and you are ready to use. Cover the meat completely if possible. If not, turn every 1/2 hour while in marinade. Otherwise, if meat fully covered, turn about every 3 hours. Keep meat in marinade for from 2 hours to 48 hours depending on your assessment of the tenderness and flavor of the deer. Refrigerate if more than 8 hours. Keep marinade, strained, for gravy or soup flavoring.

----- Recipe via Meal-Master (tm) v7.04

Title: Big Buck Steak I - Venison
Categories: RaceNet, Wild, Venison
Servings: 1

1	Round steak, 1-1/2 to 2 in.	Salt & pepper to taste
6	tb Flour	2 tb Frying fat
1	cn Mushroom soup	

If you kill a big buck and know he will not be as tender as my spikehorns, cut a round steak about 2 inches thick, dredge in flour, let stand for an hour and then re-flour the wet spots. Sear on both sides in a hot, lightly-greased skillet or black iron pot. Now pour the can of soup directly onto the center of the steak, then add enough hot water to cover the meat. Cover the pot or skillet, cook in a moderate (375) oven for about 2 hours or until tender.

Suggestions: Try adding cutup turnips and fresh green beans around the meat, just before pouring the mushroom soup on.

----- Recipe via Meal-Master (tm) v7.04

Title: Big Buck Steak II - Venison
Categories: RaceNet, Wild, Venison
Servings: 1

1	Round steak, 1-1/2 to 2 in.	2 tb Catsup
	Marinade, selected	2 tb Olive oil
1	tb Garlic butter	4 tb Water

Venison_2004.txt

1 Onion, finely chopped
1/2 ts Flour

Salt & pepper to taste
Paprika to taste

Dry the marinated steak and brush with melted garlic butter. Add salt and pepper. Sear on both sides in a little bacon fat, in a black iron pot. Add remaining ingredients and cover, cooking over moderate heat for an hour and a half or until tender. If water cooks down, add wine to replace. Full range of modification to this recipe include tomato sauce instead of catsup, more or different seasonings, added vegetables to cook. Spicier includes bay leaf, clove of garlic, dash of rosemary, thyme, basil or sage. Note: Use hickory smoked salt instead of regular.

----- Recipe via Meal-Master (tm) v7.04

Title: Fried Deer Heart
Categories: RaceNet, Wild, Venison
Servings: 1

1 Deer heart per person	1/2 c Milk
6 tb Flour	2 tb Bacon fat or oil
8 tb Cracker crumbs	Salt & pepper to taste

Slice deer heart thin, add salt and pepper. Roll in flour, dip in milk, and roll in cracker crumbs, and fry on both sides to golden brown. Eat now or add broth and simmer for 3 to 5 minutes. Drain and serve hot. Hearts can be washed and marinated if desired.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Heart and Kidney Stew

Venison_2004.txt

Categories: RaceNet, Wild, Stews, Venison
Servings: 1

Heart and kidneys from deer	4 c	Water
1 Onion, minced	1 tb	Butter or margarine
1 cn Mushroom soup		Salt & pepper to taste
1 c Wine, red		Noodles, rice, saffron rice

Boil heart and kidneys in lightly salted water to cover until tender. Cool and slice into bite-sized pieces. Saute onion in butter until transparent. Add remaining ingredients, including 1 cup of broth in which meat is boiled. Allow to simmer for about 15 minutes more. Serve over noodles or rice. Wild rice is also excellent with this.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Venison-Oyster Frizee
Categories: RaceNet, Wildgame, Venison, Oysters, Seafood
Servings: 1

24 Oysters	1 tb	Bacon, finely chopped
2 lb Deer loin		Salt & pepper to taste
1 tb Flour		Hot toast points

Fry thinly sliced deer loin in bacon fat until brown. Take care to cook slowly. Add oysters with their liquor. Thicken with flour rubbed to a paste with a little cold water. Season and cook until edges of oysters curl. Serve in a deep dish with toast points. Recipe date: 01/17/33.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison Sauce Piquante
Categories: RaceNet, Wild, Venison, Sauces
Servings: 1

5 lb Venison meat, cut 2" cubes	1/2 c Shallots, finely chopped
3 pt Water, cold	4 Onions, white, finely chop
32 oz Tomatoes, whole, can	1/3 c Bell pepper, finely chopped
1 ts Garlic, finely chopped	1/4 c Parsley, finely chopped
6 oz Tomato sauce	3 Lemon peel, small slivers
1/2 c Celery, finely chopped	Cayenne pepper/generous
12 oz Mushrooms + liquid	Salt & pepper to taste

Fry meat in minimum oil til tender to fork. Usually 20 - 35 minutes.
Remove. Make a roux of 6 Tbsp oil to equal amount flour. When deep (not dark) brown, add onion. Cook until transparent but don't burn. Add 3 pints cold water and bring to a boil. Add tomatoes, tomato sauce, celery, bell pepper, shallots, garlic, mushrooms. Let boil about 15 or 16 minutes. Add fried venison meat, parsley, lemon peel and salt and pepper to taste. Let simmer over low fire for at least one hour. Serve over hot rice.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison and Noodles with Sour Cream
Categories:
Servings: 4

2 ts ab. butter
1 lb venisonburger
1 T ab. onion, minced
1 ea clove garlic, minced
1/2 lb mushrooms, sliced

1/4 ea 4 c. dry red wine
2 ea beef bouillon cubes
1 ea c. water
2 ea c. uncooked wide noodles
1 ea c. dairy sour cream

juice of 1 lemon
salt and pepper to taste
paprika
chopped parsley

Melt butter; add venison, onion, garlic, and mushrooms. Saute' until meat loses red color and onion tender, stirring with fork to break up the meat. Add wine, lemon juice, bouillon cubes and water. Simmer uncovered for 10 minutes. Add noodles, cover and simmer for 15 minutes or til noodles are tender, adding more water if necessary. Season with salt and pepper. Stir in sour cream and heat gently. Sprinkle with paprika and parsley before serving.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison fry pan meal
Categories:
Servings: 4

1 lb ground venison (or beef)
1 ea onion chopped
1 cn tomatos
2 lb) cans pork & beans
1 ts salt
1/4 ts pepper
1 ts mustard.

Brown ground venison. Add remaining ingredients and heat for about 20 minutes.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Sour Cream Venisonburgers
Categories:
Servings: 4
Title: Venison Sour Cream Venisonburgers

- 1/4 c sour cream
- 1 ea sliced green onion
- 4 ts fine bread crumbs
- 1/4 ts Salt
- 1/2 lb Ground Venison
- 2 ea Hamburger Buns
- 2 ts hin slices tomato

Dash Pepper
Lettuce Leaves

Stir together 1/4 cup sour cream, green onion, bread crumbs, salt and pepper. Add the ground venison, mix well. Shape into two 3/4-inch thick patties. Place patties in a small baking dish. Loosely cover with clear plastic wrap or waxed paper. Micro-wave on high power for 3 minutes. Turn patties over, rotate the baking dish a half turn. Micro-wave on high power for 2 to 3 minutes more or until meat is done. Serve the patties on toasted buns with lettuce and tomato.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison and Noodles

Categories:

Servings: 4

2 ts ab. butter
1 lb venisonburger
1 T ab. onion, minced
1 ea clove garlic, minced
1/2 lb mushrooms, sliced
1/4 ea 4 c. dry red wine
2 ea beef bouillon cubes
1 ea c. water
2 ea c. uncooked wide noodles
1 ea c. dairy sour cream

juice of 1 lemon
salt and pepper to taste
paprika
chopped parsley

Melt butter; add venison, onion, garlic, and mushrooms. Saute' until meat loses red color and onion tender, stirring with fork to break up the meat. Add wine, lemon juice, bouillon cubes and water. Simmer uncovered for 10 minutes. Add noodles, cover and simmer for 15 minutes or til noodles are tender, adding more water if necessary. Season with salt and pepper. Stir in sour cream and heat gently. Sprinkle with paprika and parsley before serving.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Easy Skillet Dinner
Categories:
Servings: 4
Title: Venison Easy Skillet Dinner

1/2 lb ground venison (or beef)
3 ea medium potatos sliced thin
1 ea medium onion chopped
4 ea eggs
1 ea oil
1 c grated sharp cheese

Salt and pepper

Brown meat in skillet. Add onions and potatos and cook until onions are transparent and potatos are brown. Stir frequently.

Beat eggs and add with grated cheese. Pour mixture over top. Cover and cook until eggs are firm.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Yankee Roast
Categories:
Servings: 4
Title: Venison Yankee Roast

3 ts o 4 pound venison roast
2 ts salt
1/4 ts pepper
2 ts bs cooking oil
1 c of water
8 ea whole onions or 2 large onions quartered
8 ea carrots, cut in half.
15 oz can of tomato sauce

1 bay leaf

Directions: sprinkle meat with salt and pepper. Brown in dutch oven. Add 1/2 cup water and bay leaf. Cover and simmer for 2 1/2 to 3 hours until meat is tender. With venison it can be longer. Add vegetables and rest of water. Pour on tomato sauce. Simmer for one hour covered.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Mock Turtle Soup

Categories:

Servings: 4

3 lb venison. Scraps or stew cuts will do.
1 1/2 ea quarts of water
1/4 lb butter or margarine
1 T flour
1/2 pt cream
1/2 ts mace
1/2 ts dry mustard

1 pint milk

salt and pepper to taste

Boil meat and water until about one quart of liquid remains.

Add milk and butter. Lower heat.

Remove meat and let cool. Grind meat and return to stock.

Allow to boil slowly for 30 minutes.

Mix flour in cream and add to stock. Mix in seasonings and remove from heat. Makes 8 servings.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison-Rice Jamboree

Categories:

Servings: 4

- 1 ea chopped onion
- 2 T shortening
- 1 lb ground venison
- 1 ts salt
- 1/4 ts pepper
- 1 cn ned peas
- 1/4 c of liquid from peas or water if using frozen peas.
- 2 1/2 c whole peeled tomatoes
- 1/2 c uncooked rice.

Cook onions in frying pan until soft. Add venison and seasonings and continue cooking until venison is brown. Add peas and remaining ingredients to meat mixture. Place in greased two quart covered casserole and bake at 375 degrees for one hour.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Skillet Rice Dinner

Categories:

Servings: 4

- 1 lb ground venison (or
- 1 ea envelope onion soup mix
- 1 1/2 c water
- 3/4 c white rice, uncooked
- 1 cn tomatos
- 1 ea medium can green peas

1 c shredded sharp cheese

beef)

Brown meat. Add soup mix, water, rice, tomatos and peas. Simmer 25 minutes or until rice is tender. Top with shredded cheese before serving.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Italian Roll

Categories:

Servings: 4

1 1/2 lb venisonburger
1 ea egg
3/4 c cracker crumbs
1/2 c finely chopped onions
1 ts salt
1/2 ts oregano
1/2 ts pepper
6 oz mozzarella cheese, grated

Here is an interesting way to prepare venisonburger.

two 8-ounce cans tomato sauce

Combine venisonburger, egg, cracker crumbs, onions and 1 can tomato sauce, salt, oregano, pepper. Mix well.

Shape into a flat 10X12 inch rectangle on wax paper. Place grated cheese on meat. Roll up jelly roll style and press ends of roll to seal.

Place in shallow baking dish. Bake for one hour at 350 degrees.

Pour remaining can of tomato sauce on top and bake for five more minutes.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Stew

Categories:

Servings: 4

3 ea lb venison
1/4 ea 4 cup flour
3 ea Tbsp bacon drippings
1 1/2 ea cup hot water (use 2 cups if needed)
1 1/2 ea cup red wine
2 ea ea cloves of garlic, chopped

Categories: Main dish Game

Orig- Calories per serving: Number of Servings: 8

Fat grams per serving: Approx. Cook Time:

Cholesterol per serving: Marks: E

INGREDIENTS

Tabasco to taste

Cayenne pepper to taste

1 ea tsp mixed herbs (thyme, marjoram, basil)

1 ea tsp dried parsley

Venison_2004.txt

1 ea ea large onion, sliced
1 1/2 ea tsp salt
1/2 ea 2 tsp pepper
4 ea ea carrots, peeled and quartered
4 ea ea potatoes, pared and quartered
1 ea cup mushroom pieces

Cut sinews and bones from venison. Cut meat into bite-size pieces;
dredge in flour. Brown venison in hot bacon drippings. Add hot water,
1 ea salt
and
pepper. Cover and bring to a boil. Reduce heat and simmer about
2 ea
hours. Add carrots and potatoes; cover and simmer for 1 hour.
Add a
little water if needed. Add mushrooms during the last 15
minutes.
Serve with plenty of buttered biscuits.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Jerky
Categories:

Servings: 4

2 lb lean venison trimmed of all fat
1/2 c pickling salt
1/4 c brown sugar
1/2 ts black pepper
1/2 ts garlic powder

Cut strips of meat as thin as possible, 1/8 inch or less by 4-6 inches long.

Combine remaining ingredients to make a dry brine.

Roll the pieces quickly in dry brine solution and place on rack in a smoker.

The temperature in the smoker should stay between 75deg and 95 deg for 10-12 hours or until jerky strips snap when bent.

(from "L.L.Bean Game & Fish Cookbook", by Angus Cameron)
Neil

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Chili
Categories: chili spicy Texas main dish
Servings: 4

3 T vegetable oil
1 ea large onion, finely chopped
2 ea large cloves garlic, minced
1 ea small hot green chilie pepper, minced (optional)
1 1/4 lb venison, cut into 1/2" cubes

3/4 lb ground venison (or ground pork)
28 oz can of crushed tomatoes
3 T red wine vinegar
3 T ground chili powder
2 T ground cumin
2 T Worcestershire sauce
1/2 ts cayenne pepper, plus a pinch
1 ea large green bell pepper, seeded and chopped
2 ts salt or to taste
10 oz can of red kidney beans, drained
3 T Masa Harina (or fine cornmeal) mixed with a little

VENISON CHILI

freshly ground black pepper to taste

water

into a smooth paste for thickening chili

Heat the oil in a very large skillet. Stir in the onion, garlic, and chile pepper. Saute over med-hi heat until the onion is just tender, about 5 minutes.

Add the cubed and the ground venison and continue cooking for about four to five minutes, stirring with a wooden spoon, until the ground meat is no longer red. Add all the remaining ingredients except the beans and the masa harina (or cornmeal). Bring the mixture to a boil. Add 1 ea oil then reduce heat to medium and cook uncovered for 30 minutes, stirring occasionally. The stew should be fairly thick.

Venison_2004.txt

Stir in the kidney beans and the masa harina and heat through.

Taste

and adjust the seasonings.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Herb Marinaded Deer Roast

Categories: 10-28-90 Wildgame Venison

Servings: 4

1 ea deer roast	4 T peanut oil
1 ea onion, chopped	2 ea garlic clove, minced
4 T flour	1 c beef broth
1 ts omato, peeled and chopped	1 t thyme
1 ts tarragon	1 x salt & pepper to taste

Orig- Servings: 1

Cook deer over hot charcoal for 3-4 hours, basting often with the marinade, but reserving one cup for the sauce. Heat oil in a pan and add onion and garlic. Saute for 5 minutes and sprinkle on flour. Cook and stir over moderate heat for 15 minutes or until flour is brown. Stir in the broth and reserved cup of marinade and bring to a boil. Reduce heat. Add tomato and herbs. Simmer one hour. Correct seasonings. Serve with meat.

Source: Feb 83 Times-Picayune/States-Item, New Orleans LA

Recipe date: 02/26/83

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Ragout with Onions

Categories: 10-28-90 Wildgame Venison

Servings: 4

2 lb deer neck and shank	24 ea pearl onions
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Venison_2004.txt

1 1/2 ea onion, chopped
1 T tomato sauce
2 c beef stock
2 T butter

1 lb fresh mushrooms, chopped
3 T wine, sherry or port
2 c wine, dry red

Orig- Servings: 1

T flour 1/4 t salt

Cut meat from bones into chunks about 3/4". Heat 1/4 stick of butter in a large steel or aluminum pot. Add 1 tsp olive oil to retard burning. Brown deer chunks until well-seared, then add sherry or port and cook for 10 minutes more. Remove from pot and set aside. To the liquid remaining in the pan add pearl or chopped onion and brown until golden. Add tomato paste, stirring in well. Add flour and stir into mixture. Return deer to pot, adding stock. Add 1/3 the red wine, bring to a boil, then simmer for ea 3 until used up. Add mushrooms

30 ea 0 minutes before serving. Serve over buttered noodles or rice.

Suggestions:

Leave out mushrooms and substitute chopped carrots at start.

Recipe date: 12/31/67

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer and Barley Soup

Categories: 10-28-90 Wildgame Venison Soups

Servings: 4

2 ea deer shanks (or equal) 1 c barley, pearl
1 c peas, green split 2 ea onions, chopped
2 ea garlic clove, finely chopped 1 ea bell pepper, seeded,
14 c beef or chicken stock 4 T butter

Orig- Servings: 1
chopped

T salt 1/4 t pepper

Brown garlic, onion and pepper in butter. Add deer, cut into 1" pieces, and brown lightly. Add stock and remaining ingredients and bring to a boil. Cover and simmer for 2-3 hours, until meat is tender. Season according to taste.

Shank took 3 hours to become tender.

Source: Gulfport Sun-Herald, 13 January 1988

Recipe date: 01/13/88

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Jerky

Categories: Echo game venison deer

Servings: 4

- 1/4 c cider vinegar
- 4 T worcestershire sauce
- 2 T brown sugar
- 1 ts salt
- 1 ts dried garlic powder
- 1/2 ts ground pepper
- 1 ts o 2 pounds raw lean venison strips

Venison Jerky

Partially freeze meat so it can be cut easily into 1/4 inch strips. Dump remaining ingredients in bowl or big cake pan and mix well. Marinate meat in mixture covered in refrigerator for at least a day, turning now and then to coat

meat evenly. Shake excess moisture from marinated strips.

If oven is clean and you want to keep it that way, line bottom with aluminum foil to catch drippings. Lay strips of meat over cake racks or directly on oven racks. Or, to accommodate more meat, use those spiked metal hooks used to hang curtains, spear a strand of meat on each hook and hang down from regular oven racks. (The more air that circulates around meat strips, the better.) Cook for 5 to 6 hours in 175 degree oven.

Remove from oven, blot with paper towels and when cool, store in refrigerator in old mayonnaise jars, with the tops on, or in sealed plastic bags. It will last for a day or more without refrigeration.

Most any barbecue marinades can be used for jerky as long as they contain no oil. For stronger flavors, add more seasonings and increase marinating time.

Vinegar when added to marinade, will soften the wild taste of game meats.

Lean meats are best for jerky.

(Ann Beckmann Seattle PI)

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Marinaded Deer Roast
Categories: 10-28-90 Wildgame Venison
Servings: 4

8 lb deer roast (ham)	1/2 lb salt pork, cut in strips
1 c currant jelly	4 T flour
1 T brandy	4 c vinegar
4 c water	1 T salt
1 T red pepper	1 T pepper, black

Venison_2004.txt

3 ea garlic clove, minced
1 ts cloves
1 ts thyme

3 ea bay leaves
1 t allspice

Orig- Servings: 1

Mix all ingredients after brandy into marinade. Pour over roast and soak for at least 6-8 hours, turning several times. Before roasting punch several holes in the roast with a sharp knife. Insert salt pork with additional garlic, cloves. Cook at 325-350 degrees for 20-25 minutes per pound. Baste frequently with drippings and marinade. When tender, remove meat and keep warm while making gravy. GRAVY: In the roasting pan slowly melt 1 C currant jelly with drippings and marinade. Add flour mixed with water to thicken. When gravy is desired consistency, add 1 Tbsp brandy, stir well and serve.

Suggestions:

Use muscadine jelly for better tasting gravy.

Source: LOUISIANA CONSERVATIONIST

Recipe date: 12/10/87

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Brunswick Stew

Categories: 10-28-90 Wildgame Venison Stews

Servings: 4

2 ea rabbits	4 ea squirrels
2 lb venison	4 ea onions, med, diced &
4 ea potatoes, diced	8 c broth (from parboil)
1/2 c butter	8 oz cream style corn
1 cn okra (if available)	2 T Worcestershire sauce
2 ea bay leaves	2 t salt
1 ts peppercorns	1 t red pepper, dried

Venison_2004.txt

Orig- Servings: 1

sauteed

oz lima/butter beans, can 2 cn tomatoes

Parboil rabbits or squirrels; remove meat from bones. Save broth. Cut venison into chunks, flour, and brown. Add all ingredients to a large pot and simmer slowly for about an hour with the pot covered. When meats are tender, check if seasoning adjustment is needed. Add water to thin if required. Serve in soup bowls. A dash or two of tabasco can be substituted for the red pepper.

Modify ingredients according to availability.

Recipe date: 01/15/63

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Filet a'Tournedos Brennan

Categories: 10-28-90 Wildgame Venison game

Servings: 4

4 ea deer filets of loin	2 T butter
1/4 c wine, red	1/4 t Worcestershire sauce
1/4 ts salt	1 x pepper, black, dash

Orig- Servings: 1

T flour	1/2 c mushroom juice
ts omato, ripe large	1/2 c mushrooms, sliced

In a small saucepan melt butter and saute mushrooms. Add flour and cook slowly a few minutes until slightly browned. Stir in wine, juice and seasonings. Cook until thickened.

Meanwhile, season and grill filets to taste, rare or medium rare. Cut the tomato into four slices and grill. Arrange tomato slice on each filet and pour over mushroom sauce.

Venison_2004.txt

USE large amount of charcoal, almost 2 layers, for rapid grilling.
Hugg's Note: Add whole hickory nuts or pecans, in husks, to the grill to make an aromatic smoke. Won't flame before done.
Recipe date: 12/11/87

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sauce II
Categories: 10-28-90 Wildgame Venison Sauces
Servings: 4

1/4 c	marinade, strained	1 c	jelly, strained
1 T	lemon juice	1 ea	ginger, powdered, pinch
Orig-	Servings: 1		
T	whiskey, Scotch/Bourbon		

Heat and blend thoroughly in a small sauce pan. Serve in a preheated gravy boat for individual use.
Hugg's Note: Muscadine jelly is the very best with deer.
Recipe date: 01/15/63

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade I
Categories: 10-28-90 Wildgame Venison Sauces
Servings: 4

2 c	wine, claret or other red	2 c	vinegar
1 ts	Worcestershire sauce	1 ea	bay leaf
2 ea	cloves, whole	1 x	salt, pinch
4 c	of either wine or vinegar may be used in place of the combination.		

Venison_2004.txt

Orig- Servings: 1

Marinade as short as two hours or up to 48 hours, depending on how you judge the tenderness and tastiness of your game.

Save the marinade and use again or add to gravies and soups (sparingly).

Hugg's Note: Hunt TROPHIES FOR THE POT (Spikes & Forkhorns).

ADJUSTMENT: 12 crushed green peppercorns and a few black.

Recipe date: 01/15/63

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade II

Categories: 10-28-90 Wildgame Venison Sauces

Servings: 4

2 c wine, dry

6 ea bay leaves

1 T peppercorns, black, whole

2 c vinegar, white

12 ea cloves, whole

1 ea onion, large, sliced

Orig- Servings: 1

Combine ingredients and place meat in a bowl. Pour marinade over meat and cover for from 2 hours to 48 hours (refrigerate if cooking is not planned same day). Turn meat several times.

Save marinade as basting sauce, repeat use, gravy flavoring or soup additive. You should judge meat tenderness and flavor to decide how long to marinade.

Hugg's Note: If meat is badly bloodied, add 2 Tbsp salt and increase vinegar by 1 C.

Recipe date: 01/15/63

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Marinade III

Venison_2004.txt

Categories: 10-28-90 Wildgame Venison Sauces

Servings: 4

1/4 ts	tarragon	2 ea	onions, sliced
2 ts	salt	2 ea	bay leaves
1/4 ts	pepper, black	1/2 c	tomato catsup
1 ea	garlic clove, crushed		

Orig- Servings: 1

ea	lemon, juice of	1/2 c	vinegar, wine
ts	chili powder	1/2 c	water

Mix ingredients in a large bowl. Place meat therein and turn several times. Cover. Marinade for from 2 hours to 48 hours, dependent upon your assessment of tenderness and flavor.

Save marinade for soups, gravies, or later use with another meat.

Hugg's Note: The use of chili powder is questionable (unless you are a Texan, when it becomes basic.

Recipe date: 01/15/63

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Smoked Deer Ham I

Categories: 10-28-90 Wildgame Venison

Servings: 4

1 ea	deer ham, 8-10 lb	3 T	red pepper
1/2 c	salt	1/4 c	vinegar
4 T	pepper, black		

Orig- Servings: 1

Wash ham carefully and trim away fat or cartilage. Make small slits in

Venison_2004.txt

meat with sharpe knife about 2 in. apart and 1 in. deep, all over the roast. Make a paste of the ingredients and stuff each cut slit with a small teaspoon of seasoning paste. Rub remaining seasoning over outside of roast. Seal tight in a container and refrigerate for 24 - 48 hours, turning over 2 or 3 times. When ready to cook, place on spit over coals and smoke approximately 4 - 5 hours. When done, wrap in foil and keep very warm till serving.

Hugg's Note: Electric skillet with hickory nut hulls make excellent smoke generating stuff. Also green maple, bay.

Recipe date: 12/12/87

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Sausage I

Categories: 10-28-90 Wildgame Venison

Servings: 4

10 lb deer meat, lean	10 lb pork, fresh, lean
3 oz water	1 oz pepper, black
3/4 oz ginger, ground	1 1/4 oz nutmeg
1/2 oz allspice	1/2 oz paprika
2 ts garlic powder	12 oz salt
1/2 lb dried milk	2 1/2 t liquid smoke

Orig- Servings: 1

Grind together the two meats, mix thoroughly. Add measured water. Mix spices thoroughly and mix well into meat mixture. If sausage is to be smoked, omit the liquid smoke. You may stuff sausage into casings, making 6 ea -8" links, or make into patties for freezing.

To cook, place in a frying pan with a cover, adding water to the 1/3 mark on the sausage. Boil for 15 minutes covered, then remove. Drain most of the fat from the pan; replace sausage and brown. Make gravy in pan after sausage done.

Recipe date: 12/12/87

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Venison Ham
Categories: 10-28-90 Wildgame Venison
Servings: 4

2 T flour	2 T vegetable oil
3 c water, hot	2 ea onions, large, chop coarse
Orig- Servings: 1	
9 oz mustard pickles	3 T vinegar
3 T pancake syrup	4 T Worcestershire sauce
12 oz chili sauce	1 x cayenne pepper (to taste)
1 x salt & pepper to taste	1 ea deer ham, large

Combine flour and oil and cook over medium heat, stirring constantly, to make a roux. Add hot water gradually, stirring to blend. Place ham in 1 ea Salt and pepper liberally. Pour roux over roast. Cover pan and bake one hour at 350 ea 50 degrees. Make a sauce with remaining ingredients. Pour sauce over roast and bake three more hours, uncovered for the last hour. Slice and

serve with gravy over rice.

Suggestions:

To decrease wild taste of deer, marinate in buttermilk overnight, Mrs.

Elmer Neill, Jr. from VINTAGE VICKSBURG
Recipe date: 12/05/87

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Deer Soup Stock
Keywords: 10-28-90, game, Venison, Soups

ea deer bones, cracked, large 1/8 t nutmeg
1/1 ts mace 12 ea peppercorns, green, crus

c water 1/4 t smoked salt

Crack deer bones after removing from meat (large ham bone & pelvic bones, etc). Place in large stew pot, add seasonings. Bring to a boil, then cover and simmer for three hours. Strain stock through tea strainer, then through cloth to remove any particles. Allow to cool, then skim off any fat which accumulates. Use as base for soup or stew.
Recipe date: 03/03/88

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Marinade for Venison

Here is an excellent marinade for roast venison to take the "wild game" taste out of it.

Ingredients:

salt & pepper
1 medium onion
3/4 cup white vinegar
3/4 cup red cooking wine
3/4 cup water
4-5 bay leaves
7-8 whole cloves

Combine white vinegar, cooking wine and water, stir together and add salt & pepper to taste. Chop onion into medium portions. Add onion, bay leaves and whole cloves to marinade and stir thoroughly. Place roast in marinade for 2 days, turn after 1 day. That's it. We're talking delicious!

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----- Recipe via Meal-Master (tm) v7.04

Title: Hungryman's Stew with Venison
Categories: Venison, Stew
Servings: 6

3 lb Venison	2 Onions, chopped
3 tb Worcestershire sauce	2 lb Potatoes
1 cn Green beans	1 cn Wax beans
1 cn Corn	1 lb Carrots, sliced
2 qt Water	2 ts Seasoned salt
1 ts Pepper	2 ts Oregano
2 ts Garlic powder	4 tb Cornstarch

Cut venison into chunks. In a large stew pot, lightly brown venison with chopped onions and Worcestershire Sauce. Cut potatoes into cubes. Add potatoes, green beans, wax beans, corn, carrots, water, seasoned salt, pepper, oregano, and garlic powder.

Venison_2004.txt

Bring mixture to a boil, then turn down to simmer. Stir often. Simmer 1/2 to 3 hours. For last 1/2 hour, take some juice from the stew pot, add cornstarch. Stir until dissolved. Add back into mixture.

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew

Categories: Venison, Stews

Servings: 6

1/2 lb Bacon or salt pork	2 lb Venison steak
4 tb Flour	6 c Water or beef stock
1 lg Tomato, chopped	2 md Carrots, sliced
2 md Stalks celery, sliced	2 md Potatoes, in 1" cubes
1 Dozen small white onions	1 tb Chopped parsley
1 c Fresh green peas	Salt and pepper to

taste

Cut bacon into 1" cubes and saute in large saucepan until lightly browned. Remove and set aside.

Cut venison into 1 1/2 or 2" pieces and brown over high heat in 4 T bacon or pork drippings. Stir in flour. Lower heat and let brown 2-3 minutes, stirring several times. Add liquid and let it simmer 1 hour or more until venison begins to get tender, add more liquid as necessary.

Add all the other ingredients, except peas, and continue to simmer to a thick stew. Simmer peas in a separate pan until done. Strain and spoon over or around stew when served. Great accompanied by buttered corn muffins and a salad.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Roast Venison with Wine

Categories: Venison

Servings: 1

7 1/2 lb	Boned leg of venison roast	9	Bacon slices
1 ts	Salt	1/4 ts	Dried thyme leaves
1/4 ts	Chopped onion	1	Clove garlic, minced
1/4 c	Lemon juice	1 c	Beef broth
1 c	Burgundy wine		

Preheat oven to 500F. Arrange 6 bacon slices on inside surface of roast. Roll up and tie securely. Place 3 bacon slices across the top. Place roast on rack in shallow roasting pan. Sear in oven 15-20 minutes.

Remove roast from oven. Lower temperature to 375F. Combine remaining ingredients. Pour over roast; cover with foil. Roast, basting occasionally with pan drippings 2 1/2 - 3 hours, or until meat is tender. Remove. Makes 15-20 servings.

----- Recipe via Meal-Master (tm) v7.04

Title: Crock Pot Venison Stew

Categories: Venison, Stews

Servings: 6

2 lb	Venison cubes	1/2 c	Chopped onion
3	Stalks celery, diced	1 tb	Parsley, chopped
2	Cloves garlic, minced	1/2 c	Dry red wine

Venison_2004.txt

1/2 c Water
1 c Tomato sauce
2 tb Oil

Salt and pepper to taste
Oregano
Basil

Brown meat in oil. Place celery and onion at the bottom of the crock pot.
Add browned meat and remaining ingredients. Cook on low for 7-10 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Supreme
Categories: Venison
Servings: 4

7 sm Venison steaks	4	Stalks celery, chopped
Salt and pepper	1 1/2 ts	Garlic powder
1/2 c Oil	1 1/2 c	Water
1 lb Pork sausage	1/2 c	Parsley
2 lg Onions, chopped	1/2 c	Green onion tops, chopped
1 Bell pepper, chopped	1	Red apple, peeled & chopped

Season venison with salt and pepper. Brown in a large skillet in hot oil. Remove venison, and add pork sausage. Brown. Then add onion, bell pepper, celery and garlic powder. Cook until onions are clear. Return venison to pot and add water. Simmer until venison is tender, about 1 1/2 hours. Add parsley, green onion tops and apple. Cook for 10 more minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Rolls
Categories: Venison

Venison_2004.txt

Servings: 4

8	Venison steaks	3	Beef boullion cubes
8	Strips of bacon	2 c	Boiling water
	Salt and pepper	1 tb	Parsley
1	Garlic clove, minced	1/4 ts	Marjoram
1 md	Onion, chopped	1/4 ts	Dry mustard
	Flour		

Pound steaks until thin enough to roll. Fry bacon strips until done but not crisp. Lay bacon on steaks. Sprinkle with salt, pepper, minced garlic and a few chunks of chopped onion. Roll steaks and dredge in flour. Brown in bacon grease. Remove and drain grease. Mix 2 boullion cubes with 2 cups boiling water. Stir until dissolved. Add parsley, marjoram, dry mustard and rest of onion. Pour into skillet and add the venison rolls. Simmer until tender, approximately 1 1/2 hours. Serve with the sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecueed Venison

Categories: Venison, Barbecue

Servings: 5

1 lb	Venison, cut to thin slices	Red pepper
1/3 c	Cooking sake (rice wine)	Other spices (optional)
1/3 c	Vinegar	Teriyaki sauce
1/3 c	Soy sauce	

Marinate venison about 20 minutes in a marinade of sake, vinegar, soy sauce and spices. Use more vinegar if venison has a strong "Gamey" taste.

Grill the slices of venison over a charcoal grill. A grill made of chicken

Venison_2004.txt

Title: Mustard Fried Venison
Categories: Venison
Servings: 5

6	Venison loin steaks or chops	2 tb	Dijon style mustard
	Seasoned salt	1 ts	Horseradish
	Pepper	1/4 c	Olive oil

Wash steaks, pat dry. Season with salt and pepper. Combine mustard and horseradish. Spread this mixture on each side of steaks, to cover. Fry in hot olive oil. Poke with fork and as soon as juices run clear, the steaks are done.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Logs - With Cheese
Categories: Venison
Servings: 4

4	Venison steaks	1 ts	Italian seasoning
1 c	Ricotta cheese	1/2 ts	Basil
1 c	Mozzarella cheese	1 c	Onion, diced
1/4 c	Cream cheese	1 ts	Lemon juice
1 1/2 ts	Garlic		

Combine all ingredients except steaks. Spread mixture on steaks and roll up like a log. Insert toothpick to hold together. Place in covered greased pan. Bake at 300 degrees for 45 minutes. Serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Steaks In Wine
 Categories: Venison
 Servings: 2

2 sm Venison steaks	Garlic salt
1 tb Butter	Basil
Dash of fennel	White cooking wine

Melt butter in frying pan over medium heat. Put steaks in pan and add fennel, garlic salt and basil. Cook for 5 to 10 minutes or until done to your liking.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Shanks In Wine
 Categories: Venison
 Servings: 4

4 Venison shanks	1/4 c Green onions, sliced
Salt and pepper	1/4 c Fresh parsley, chopped
1 c Water combined with 3/4 cup Marsala or Madiera wine	1 Garlic clove, minced
1/2 lb Fresh mushrooms, sliced	1/4 ts Rosemary

Season shanks with salt and pepper and place on a greased baking pan. Bake uncovered at 325 degrees for one hour or until browned, turning once. Pour off all fat, if any. Pour half the wine and water mixture over the shanks, cover, and bake for one hour or more. Sprinkle the shanks with the mushrooms, green onions and parsley. Combine the remaining wine and water with the garlic and rosemary and pour over the shanks, again cover and bake

Venison_2004.txt

To : All

Subj : hunter recipes {4}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

1/2 Onion, diced Powder
1/2 Green pepper, diced

Beat steaks with mallet and sprinkle with meat tenderizer. Bread tenderized steaks with favorite mixture of breading. Fry 2 slices of bacon in skillet until they are crisp and crumble. Fry butterfly steaks for 16 to 20 minutes until done. Add diced onions, green pepper and Worcestershire sauce after meat has browned. Add stewed tomatoes to skillet along with kidney beans if desired. Add small amount of garlic powder and salt and pepper. Cook for 10 to 15 minutes covered. Stir as needed to prevent burning. Serve. Excellent over noodles or rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Baked Venison Steak
Categories: Venison
Servings: 5

3 lb Boneless venison steaks 2 cn Water
1/4 c Oil -ADDITIONAL-
1 md Onion, chopped Garlic salt

Venison_2004.txt

- 1 c Celery, thinly sliced
- 1 c Mushrooms, sliced
- 2 cn Cream of mushroom soup
- 1 cn Cheddar cheese soup

- Celery salt
- Pepper
- Flour

Cut venison steaks 1/2 to 3/4-inch thick, cut in small sizes. Sprinkle the meat lightly with garlic salt, celery salt and pepper. Flour meat and brown on both sides in 1/4 cup oil. When meat is brown, place in baking dish or pan large enough to hold all items. Spread meat evenly over bottom of pan. Spread onion, celery and mushrooms over meat. In a separate dish or bowl, add cream of mushroom soup, cheese soup and water. Mix well and pour over meat and vegetables. Bake at 350F for 1 1/2 to 2 hours, or until the meat is tender. Serve with your favorite vegetable and salad.

----- Recipe via Meal-Master (tm) v7.04

Title: Bow Bender Delight
Categories: Venison
Servings: 2

- | | |
|------------------------|---------------------------|
| 1 lb Venison loin | 5 Dashes minced garlic |
| 1 Bell pepper, chopped | 1/4 c Water |
| 1 White onion, chopped | Salt and pepper, to taste |
| 4 oz Mushrooms | |

Cut loin into small steaks 1/4- to 1/2-inch thick. Brown in butter on high heat setting. Reduce heat. Add balance of ingredients and simmer for one hour.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Barbecue Venison Chops
Categories: Venison, Barbecue
Servings: 4

20	Venison chops	4	Pats of butter
6 oz	Beer	2 oz	Garlic
1 lg	Onion, chopped		

Place aluminum foil on hot grill with sides foled up, so there is no runoff of juices. Place chops on foil. Add beer, chopped onion and butter. Sprinkle garlic salt on chops each time you turn them. When chops are done, remove foil from grill. Place chops back on grill and sprinkle with garlic salt each time you turn them until charcoal black.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Brochettes
Categories: Venison
Servings: 6

6	Venison cutlets, 1/2-inch Thick	8 oz	Whipped cream cheese
6	Green onions, chopped	6	Slices bacon

Place the cutlet between waxed paper and pound it thin with a malet or flat side of a cleaver. It shuld be about 1/8-inch thick. Chop the green onions and mix them with the cream cheese. Spread the mixture over the cutlet and roll the cutlet up. Wrap a slice of the bacon around each one

* * * C O N T I N U E D T O N E X T M E S S A G E * * *

* KingQWK 1.05 *

Venison_2004.txt

Categories: Venison, Marinade, Barbecue
Servings: 4

1 1/2 lb Venison, sliced or cubed	1 1/2 ts MSG
1/4 c Soy sauce	1/2 ts Pepper
1/2 c Water	3 tb Sugar

Mix ingredients together. Pour over meat. Refrigerate at least 24 hours.
Can marinate 3-4 days. Broil or barbecue.

----- Recipe via Meal-Master (tm) v7.04

Title: Crab Apple Venison Roast
Categories: Venison
Servings: 6

5 lb Venison roast	1/2 c Lemon juice
1 ts Salt	1/4 tb Allspice
1 tb Pepper	1/2 c Butter
1/2 lb Bacon slices	1/2 c Crab apple jelly
1 c Orange juice	

Season roast with salt and pepper. Cover with bacon slices. Sear meat at 450F for 15 minutes. Reduce heat to 250F for another 15 minutes per pound of roast. Baste frequently with a blend of 1/2 cup orange juice and allspice. About 30 minutes before roast is done, remove bacon. Make glaze from butter, 1/2 cup orange juice and crab apple jelly. Continue basting meat with glaze, uncover until done.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Cranberry-Venison Pot Roast
Categories: Venison
Servings: 7

4 lb Venison roast *	1/4 ts Powdered cloves
2 c Cranberry juice cocktail	1 Onion. sliced
2 tb Cooking oil	-ADDITIONAL-
1 cn Whole cranberry sauce	Flour for dredging
1 Garlic clove, minced	Salt and pepper

Marinate venison in cranberry juice for 4 hours. Save marinade. Dust meat with flour, salt and pepper. Brown well on all sides in hot oil in a heavy kettle. Add whole cranberry sauce, 1 cup marinade, garlic, powdered cloves, onion and cover. Simmer 3 1/2 hours or until tender. Skim fat from gravy. Thicken pan juices if needed.

* Chuck or rump is best.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast Sauce
Categories: Venison, Sauces
Servings: 5

4 lb Venison roast	1 tb Soy sauce
4 Carrots, diced	1/2 ts Pepper
4 Med. potatoes, diced	1/4 ts Salt
1 cn 8 oz tomatoes	1/4 c Honey
3 tb Brown sugar	1 ts Tobasco
1 tb Mustard	1/2 ts Onion powder
3 tb Worcestershire sauce	1/2 ts Garlic powder

Venison_2004.txt

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Categories: Venison

Servings: 7

1 lg Venison neck	3 Eggs
1 1/2 Loaves of dried bread	2 Onions, chopped
1 ts Salt	2 ts Sage
1/2 ts Pepper	Water

Bone large neck. Leave open and salt and pepper well. Let stand for 1/2 hour to let salt and pepper work in. In large mixing bowl or pan, make dressing by breaking up dry bread, adding 1 teaspoon salt and 1/2 teaspoon pepper, eggs, chopped onions, enough water to moisten well. Add 2 teaspoons sage. Test to see if it is enough. Add more sage if needed.

Lay neck roast in baking pan. Spread half of dresisng on it. Then roll it up like a jellyroll. Put remaining dressing around roast and cover. Bake at 350F for 2 1/2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast

Categories: Venison

Servings: 3

1 lb Venison roast	1 tb Brandy
2/3 c Dry red wine	-ADDITIONAL-
1/2 c Water	Pepper
1 lg Onion, sliced	Bay leaves
1 Garlic clove, sliced	Thyme

Venison_2004.txt

1 c Currant jelly
1/2 c Sour cream

Mustard seed
Salt

Marinate roast in mixture of wine, water, pepper, bay leaves, thyme, mustard seed and onion for 24 hours. After marinating, insert slices of garlic in roast. Rub roast with salt. Bake at 350F. Base with marinade drippings until roast is brown and tender. Place roast on hot platter. Add currant jelly, sour cream and brandy to drippings. Stir over high heat until mixture thickens. Garnish roast with orange strips or slices, and sliced pears.

----- Recipe via Meal-Master (tm) v7.04

Title: Roast Venison

Categories: Venison

Servings: 10

7 lb Venison roast	1 ts Thyme
10 Larding strips	1 ts Rosemary
2 Thinly sliced garlic bows	2 1/2 c Beef stock
4 tb Flour	Salt and pepper
1 Stick butter, softened	

Using a larding needle, poke the larding strips into the roast in about 10 places, 1 1/2 inches deep, following with a slice of garlic in each hole. If you don't have a larding needle you can put small squares of bacon or salt pork with a slice of garlic between on the meat top and bottom. Hold them in place with toothpicks. Mix salt and pepper with flour. Rub all meat surfaces with butter and dust with flour and herbs. Roast uncovered in roasting pan with 1/2 cup stock at 325F for about two hours. Venison should be served rare but not bloody, so figure on a little over 15 minutes per pound. You may turn the over to 400F the last 10 to 12 minutes to brown

Venison_2004.txt

From : Gary Phelps

7223:1300/1

Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {7}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

with water. Add 1 tablespoon salt, 1 cup apple cider vinegar and 2 tablespoons mixd pickling spices. Cover the pot and let stand overnight. (Roast can be frozen or thawed.)

Preheat oven at 350F. Rinse off roast from the marinade pot and discard the rest of the marinade as this will no longer be needed. Place the roast in roaster and add 1/2 cup of water to the bottom. Moderately season with salt, pepper, garlic salt and seasoned salt. Lay cut strips of bacon over roast and sliced onions. Cook until tender. Roast usually takes about two hours or a little longer.

When roast is done, remove and place on a platter, cover with foil and let cool. Save pan drippings. Leave onions and bacon strips in drippings for flavor.

To make gravy, add to the pan drippings 3 cups of water and 6 beef boullion cubes. Bring drippings to a boil and dissolve the cubes stirring constantly. In a shaker, put 2 heaping tablespoons of cornstarch with 1/2

Venison_2004.txt

cup of water. Cap and shake until dissolved and milky. Reduce the heat on the already boiling drippings and slowly add to the pan drippings, stirring. Repeat the cornstarch step until desired thickness.

Remove gravy from heat and add 1/2 cup of cooking sherry, blending with the gravy mixture. Slice the roast in thin to medium slices and return to the gravy and sherry mixture. You may add fresh sliced or canned mushrooms (drained) while making the gravy if desired. Serve over mashed potatoes, rice or noodles or make hot roast venison sandwiches with kaiser rolls or buns.

----- Recipe via Meal-Master (tm) v7.04

Title: San Gabriel Roast Venison

Categories: Venison

Servings: 6

5 lb Venison roast	1	Leek
1/2 c Oil	2 c	Beef stock or bouillon
1/4 lb Salt pork, diced		-ADDITIONAL-
2 Med. onions, chopped		Sage
2 Garlic cloves, minced		Garlic clove, sliced
1 Bay leaf		Salt
3 Carrots		Fresh ground pepper

Rub meat with oil, sage and garlic. Sprinkle with salt and pepper. Cook salt pork over moderate heat until crisp and brown. Remove pork bits. Brown meat on all sides in hot fat. Reduce heat and add onions, garlic, bay leaf, carrots, leek and beef stock. Cover tightly until meat is tender, 2 1/2 to 3 hours.

Place meat and vegetables on platter and thicken liquid as desired for

gravy.

----- Recipe via Meal-Master (tm) v7.04

Title: Crock Pot Venison Barbecue
Categories: Venison, Stews, Barbecue
Servings: 7

3 lb Venison stew meat	Seasoning for meat
1 c Onion, diced	2 ts Seasoned salt
4 Garlic cloves, chopped	1 lb Seasoned bacon
1 c Red wine vinegar	2 c Catsup
1/2 c Worcestershire sauce	1/2 c Molasses
2 ts Lawrey's Natural Choice	1/2 c Brown sugar

Place venison, onion, garlic, vinegar, Worcestershire sauce and seasoning in crock pot. Cook on high for 1 to 2 hours until meat is cooked. Cook bacon and crumble or chop. Add bacon, catsup, molasses and brown sugar. Turn crock pot on low and heat for the rest of the day. Serve over rice potatoes or toast. NOTE: Venison can be substituted with any red meat, just cut in 1-inch cubes.

----- Recipe via Meal-Master (tm) v7.04

Title: Mush And Venison
Categories: Venison
Servings: 6

12 oz Cubed venison	2 c Yellow corn meal
2 qt Water	-ADDITIONAL-

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Sage Of The Ozark's Venison Supper
Categories: Venison
Servings: 7

3 lb Venison stew meat	1 ts Paprika
4 c Water	1/2 c Flour
2 ts Parsley, chopped	1/2 c Red wine
1 c Catsup	1/2 lb Green beans, cut up
5 tb Bacon drippings	

Place the venison in a large pot and add water. Simmer for 75 minutes. Then drain 1/2 of the water out. Add remaining ingredients. Mix well. Simmer for 45 minutes. Stir frequently. Serve with hot corn bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Potato Stew
Categories: Venison, Stews
Servings: 8

3 1/2 lb Venison, cut in 1 1/2 inch Cubes	1/2 c Worcestershire sauce
1/2 c Flour	1/4 c Pepper
1/2 c Salad oil	4 Beef bouillon cubes
1 c Garlic clove, minced	5 md Potatoes
3 c Water	1 16 oz. bag carrots, cut up
1 ts Salt	1 10 oz package peas

About 3 1/2 hours before serving, coat meat with flour and brown in oil.

Venison_2004.txt

Remove from pan. Add onions and garlic. Cook until tender. Gradually stir in water, salt, Worcestershire sauce, pepper and bouillon. Return meat. Simmer 2 1/2 hours. Add potatoes and carrots. Simmer 20 minutes. Stir in peas. Cover. Simmer 6 to 10 minutes until vegetables are tender. Add a little flour and water to thicken if you like your stew thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Potato-Carrot Venison Stew
Categories: Venison, Stews
Servings: 5

2 lb Venison, cubed	1 Bay leaf
1/4 c Flour	3 c Water
1 ts Salt	2 c Fresh mushrooms
1/4 ts Pepper	4 Potatoes, quartered
3 tb Oil	4 Carrots, cut up
2 ts Beef bouillon	2 tb Flour
2 Onions, cut up	1 1/4 c Water
1 Stalk celery, diced	

In large bowl, coat meat with flour, salt and pepper. In large pot, brown meat in oil. Add bouillon, onions, celery, bay leaf and 3 cups water. Simmer covered for 1 1/2 hours, or until venison is tender. Remove bay leaf. Add mushrooms, potatoes and carrots. Cover and continue cooking until vegetables are tender, about 30 to 45 minutes. Combine 2 tablespoons flour and 1/4 cup water. Stir into stew juices. Heat until thick. Stir constantly.

----- Recipe via Meal-Master (tm) v7.04

Subj : hunter recipes {9}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

seal and process for 90 minutes at 10 lbs pressure.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and 4-Beans
Categories: Venison, Stews
Servings: 5

- | | |
|---------------------|------------------------|
| 2 lb Venison | 1 Green pepper, cut up |
| 1 lb Bacon | 1 c Mustard |
| 1 cn Pork and beans | 1 c Catsup |
| 1 cn Lima beans | 1 ts Brown sugar |
| 1 cn Kidney beans | 1 ts Salt |
| 1 cn Navy beans | 1 ts Pepper |
| 1/2 Onion, cut up | |

Brown venison and bacon. Put all ingredients in crock pot and crook for 4 hours on high temperature setting.

----- Recipe via Meal-Master (tm) v7.04

Title: Canned Venison

Venison_2004.txt

Categories: Venison
Servings: 1

Wash meat well and cut up in one-inch cubes, removing all fat. Pat dry and pack quart jars until full. Do not add water or salt. Secure lids and process for 90 minutes at 10 lbs pressure. The venison will make its own juice and a layer of fat will be on top. This will keep for a long time and can be used for several dishes, such as vegetable and venison stew. Or, you can turn out the contents of a jar into a skillet and warm well. Make gravy and cook potatoes and you have a meal.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and Pork and Beans
Categories: Venison
Servings: 5

2 lb Ground venison	1 c Catsup
2 cn Pork and beans	1 Onion, cut up
1 c Mustard	1 Green pepper, cut up

Brown venison in fry pan. Add remainder of ingredients and simmer, until mixed and hot to serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Sugar Cured Venison Jerky
Categories: Venison, Jerky
Servings: 1

Venison_2004.txt

5 lb Venison roast	1 oz Liquid smoke
1 1/2 c Sugar	2 ts Garlic
1 ts Brown sugar	3 ts Seasoning salt
15 ts Salt	1 ts Black pepper

Serves several people.

Cut venison 1 to 2 inches wide and 1/4-inch thick, 6 to 10 inches long. Put in large mixing bowl and add sugar a little at a time. Be sure to mix well. Mix brown sugar and all other spices and mix all together. Put in refrigerator approximately 6 to 8 hours. Take out and put in oven on racks, lightly pepper. Cook at a maximum of 150F until completely dry, approximately 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Jerky
Categories: Venison, Jerky
Servings: 1

5 lb Venison, boned	1/2 c Light corn syrup
3 ts Tender Quick	1/2 ts Garlic salt or powder
2 ts Black pepper	1/2 ts Onion salt or powder
1 ts Liquid smoke	2 Pinches tarragon
1/2 c Spicy brown mustard	1 ts Worcestershire sauce
* * * C O N T I N U E D T O N E X T M E S S A G E * * *	

* KingQWK 1.05 *

--- QScan v1.02b

* Origin: Hell Hole Swamp Rebel Rouser * (803) 871-9771 (7223:1300/1)

Venison_2004.txt

Categories: Venison, Jerky

Servings: 1

4 lb Venison	1/2 ts Italian seasoning
4 tb Onion powder	1 c Worcestershire sauce
1 1/2 ts Black pepper	1 c Soy sauce
1 1/2 ts Garlic powder	1 ts Texas Pete
2 Pinches salt	

Serves many people.

Cut venison into 1/3-inch strips or less, cutting with the grain. Combine rest of ingredients. Place meat in pan or dish and pour marinade over meat. Let stand 24 hours in refrigerator. Remove from refrigerator and place foil in bottom of oven to catch drippings. Insert toothpicks through one end of strip of meat and hang from over rack. Rack should be at highest setting. Bake at 150F for 4 hours or until dried to taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Spicy Venison Jerky

Categories: Venison, Jerky, Smoked

Servings: 1

4 lb Venison roast	1/2 ts Onion powder
1/2 c Brown sugar	1/2 ts Pepper
1/4 c Salt	1/2 ts Garlic powder
1 c Water	1/2 ts Tobasco sauce
1 c Red wine	

Serves many people.

Venison_2004.txt

Trim fat from venison and cut into 1/4- to 1/2-inch thick slices. Place meat into the marinade made by combining the above ingredients in a glass or ceramic bowl. Marinate at least 8 hours in a cool place. Remove to a rack and allow to air dry until they become glazed. Do not rinse. Smoke for 12 to 16 hours depending on degree of desired dryness. Use approximately 3 panfuls of hickory or cherry wood chips to add to flavor.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Oriental Venison Jerky

Categories: Venison, Jerky, Smoked

Servings: 1

4 lb Venison roast	2 oz Bourbon or brandy
1/4 c Salt	1/2 ts Onion powder
1/4 c Brown sugar	1/2 ts Garlic powder
2 c Water	1 ts Grated ginger
1 c Apple cider/or cider vinegar	1 ts Grated orange peel
1/2 c Soy sauce	6 White cloves (optional)

Serves many people.

Trim fat from venison and cut into 1/4- to 1/2-inch thick slices. Place meat into the marinade made by combining the above ingredients in a glass or ceramic bowl. Marinate at least 8 hours in a cool place. Remove to a rack and allow to air dry until they become glazed. Do not rinse. Smoke for 12 to 16 hours depending on degree of desired dryness. Use approximately 3 panfuls of hickory or cherry wood chips to add flavor.

----- Recipe via Meal-Master (tm) v7.04

2 sm Cans jalapeno peppers

Serves many people.

Spray crockpot with Pam and turn it on high. Cube cheese, add to crockpot and cover. This will melt quicker. Brown meat in fry pan. Drain off grease. When cheese is melted, add meat and peppers to crockpot. Mix well. Reduce heat if needed, add a few drops of red hot sauce to taste. Leave covered and on low until ready to serve with your favorite tortilla chips.

----- Recipe via Meal-Master (tm) v7.04

Title: North Country Venison Spread
Categories: Venison, Sandwich
Servings: 1

1 lb Cooked venison roast	1/2 c Pickles, diced
1 c Undrained red and green Pepper relish	1/2 c Celery, diced 2 tb Mustard
1/2 c Onion, chopped	1/2 c Mayonaise

Serves several people.

Grind cooked roast or chop in processor or blender. Combine pepper relish, onions, pickle and celery and add to ground venison. Stir mustard into mayonaise to make a spreadable consistency. May be used for sandwiches or crackers.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison Pizza
Categories: Venison, Pizza
Servings: 7

1 lb	Ground venison	3 c	Grated cheese
6 c	Unbleached flour	1 sm	Onion, chopped
1 1/2 c	Buttermilk	2 cn	Pizza sauce
4 tb	Butter or margarine		Chives (optional)
4 tb	Honey		Oregano
1/2 ts	Salt		Garlic powder
1	Package of yeast		Pepper
1/4 c	Warm water		Thyme

First, measure flour into large bowl. In a separate container combine buttermilk, butter, honey and salt. Heat the buttermilk mixture to lukewarm. Dissolve yeast in warm water. Add yeast and milk mixture to flour and combine to make a firm dough. Turn dough out and kneed for about 6 minutes, or until it is smooth and elastic. Put the dough in a greased bowl, cover and let rise until double in bulk, about 1 hour. While dough is rising, prepare the toppings. Grate plenty of cheese.

Chop some onions and some wild chive if you have some handy. Fry venison, crumbling it as you fry. When dough has risen, punch it down, divide it in half, and roll out the two parts to fit your baking sheets. The dough should be about 1/4-inch thick. Let the rolled out dough rise for about 15 minutes. Spread a generous amount of pizza sauce on the dough. Sprinkle on plenty of oregano, garlic powder, pepper and a little thyme. Top with grated cheese and the crumbled venison. Bake at 350F for 20 to 30 minutes.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

To : All

Subj : hunter recipes {12}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

hours. Continue to stir. Serve over noodles or let cool and put in jars for later.

----- Recipe via Meal-Master (tm) v7.04

Title: Pickled Venison Heart
Categories: Venison
Servings: 2

1 Venison heart	1/2 ts Salt
1/2 ts Brown sugar	1/2 ts Black pepper
3 Small white onions	White cider vinegar
1/3 qt Cold water	

Set aside 1 quart jar. Boil venison heart in kettle filled with enough water to cover heart. When water starts to boil add brown sugar and boil until cooked through, 30 to 45 minutes. Drain heart and cool in refrigerator. Dice heart into chunks, slice onions in thin slices. Mix onions and meat and place in quart jar. Add 1/2 quart cold water. Put in

Venison_2004.txt

salt and pepper. Finish filling jar with white cider vinegar. Place cover on jar, shake twice and place in refrigerator. Leave two to three days and then enjoy. Water and vinegar mix can be changed to suit your own taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Marinated Venison Heart
Categories: Venison
Servings: 3

1	Vinison heart	1/4 ts	Salt
1	Med. red or white onion, Sliced thin	9	Peppercorns
1 1/2 c	Red wine vinegar	2	Bay leaves
1/3 c	Water	2	Garlic cloves

Rinse and clean venison heart. Soak overnight in cold salted water (approximately 1 cp salt to 1 quart water). To prepare: Add 1 cup of salt to 1 quart of fresh cold water. Simmer heart in salted water for 45 to 60 minutes. Cool and trim off fat. Cut heart in half, peel off outer membrane and slice thin. Alternate layers of onions and heart. Add the rest of the combined ingredients and refrigerate. Serve on crackers or wheat toast.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Heart Tariyaki
Categories: Venison
Servings: 3

Venison_2004.txt

1 Venison heart	2 tb Olive or vegetable oil
2 tb Butter	1 Med. onion, diced
4 tb Tariyaki or soy sauce	Salt and pepper

Slice venison heart into 1/2-inch slices. In a frying pan, heat butter, soy sauce and olive oil on medium heat. Add diced onions and cook until tender. Place slices of heart in pan and cook 2 minutes on each side. Don't overcook, as heart will become tough and dry. Salt and pepper to taste. Serve with a favorite side dish.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Heart Pate
Categories: Venison
Servings: 1

1/2 lb Liver, sliced	1 ts Salt
1/2 lb Venison heart, sliced	1/4 ts Ground fresh pepper
4 tb Butter	4 tb Cognac (brandy)
3 Hard cooked eggs	3 Truffles, coarsely chopped
3 3 oz. pkgs. cream cheese, Softened	(mushrooms can be used)

Number of people served varies.

Melt butter in sauce pan. Add sliced liver and heart. Cook, stirring frequently until tender, 8 to 10 minutes. Work eggs, liver and heart through a food grinder, blender or food processor. Work cream cheese until soft, then combine with the ground meat mixture. Make this as smooth as possible. Stir in salt, pepper, cognac and truffles. If too thick, then

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Venison_2004.txt

Categories: Venison, Stews

Servings: 5

3 lb Venison	Salt and pepper
4 tb Butter	Water
3 oz Tomato paste	2 lb Sm. white onions
1 Garlic clove, chopped	1 c Walnut halves
1 Bay leaf	Feta cheese (optional)
1 1/2 tb Wine venegar	

Cut venison into 1-inch cubes and brown in butter in casserole. Add tomato paste, garlic, baly leaf, wine vinegar, salt, pepper and enough water to cover. Bring to a boil. Cover tightly and simmer for 1 1/2 to 2 hours or until tender. Remove meat from casserole and add white onions to sauce remaining in casserole. Bring to a boil again, cover and simmer for 20 minutes or until onions are cooked. Return meat to casserole. Add walnut halves and continue to simmer for 16 to 20 minutes. During ast 5 minutes of cooking add cubes of feta cheese (optional).

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Beef Stew

Categories: Venison, Stews

Servings: 5

1 lb Venison	5 md Potatoes, diced
1 lb Beef	4 Celery stalks, chopped
Adolph's meat tenderizer	4 tb Butter
Water	2 Beef buillon cubes
2 7.6 oz. cans stew starter	1 Bay leaf
4 Carrots, chopped	2 ts Kitchen Bouquet
1 8.5 oz. can sweet peas	1 Garlic clove, minced

Venison_2004.txt

1 md Onion, diced

1 ts Worcestershire sauce

Cut up venison and beef into bite size pieces. Sprinkle with Adolph's meat tenderizer. Let set for 10 minutes; then brown meat. Add water and rest of ingredients and bring to a boil. Reduce heat, cover and simmer for 1 1/2 hours or until meat and vegetables are tender. Use large 4-quart pot.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Stew

Categories: Venison, Stews

Servings: 7

1 lg Venison shank bone, cut into 3 pieces	Several celery leaves
2 lb Venison shank meat	2 lb Canned tomatoes
2 Beef vouillon cubes	1 md Onion, diced
2 Bay leaves	2 Celery ribs, thinly sliced
1/2 ts Savory	2 Carrots, sliced
1 tb Peppercorns	3 md Potatoes, diced
1 Onion slice	1/4 c Chopped parsley
	Salt to taste

Place the shank bone and meat in large pot with enough water to cover the bone and meat. Add bouillon, bay leaves, savory, peppercorns, onion slice and celery leaves. Place over high heat and bring to a boil. Cover and simmer for at least 8 hours. Remove meat and bone from the broth. Strain broth to remove bay leaves and vegetables. If there is any fat on top, skim it off. Pour broth back into large pot and add tomatoes, diced onion and sliced celery. Cook for 15 minutes. Add carrots and let cook 10 more minutes. Add potatoes and parsley and let cook 10 more minutes. Add salt to taste.

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This recipe works well with other game meat also.

Serves several people.

Day 1: Mix all ingredients together and refrigerate for 24 hours.

Day 2: Mix all ingredients well and refrigerate for another 24 hours.

Day 3: Repeat day 2.

Day 4: Divide mixture into 3 equal rolls (like salami) and place in broiler pan. Bake in oven at 150F for 8 hours, turning every 2 hours. Cool and refrigerate. Serve sliced like salami.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage Balls
Categories: Venison
Servings: 1

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|----------------------------------|------------------|
| 1 lb Hot or mild venison sausage | 3 c Bisquick mix |
| 1 lb Sharp cheese, grated | 2 tb Water |

Fry and crumbel sausage. Mix all ingredients together in a bowl. Roll into balls with hands. Bake at 350F for 30 minutes or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Salami
Categories: Venison
Servings: 1

2 1/2 lb Venison	1 ts Garlic powder
1/2 lb Ground beef fat	1 1/4 ts Mustard seed
2 1/2 tb Morton's Tender Quick	1/2 ts Liquid smoke
1/2 ts Morton's Hickory Sugar Cure	2 tb Brown sugar
1 ts Course ground pepper	

SERVES MANY. Mix venison and ground beef fat together. In large bowl, mix meat and all ingredients together by hand. Cover and refrigerate for 3 days. Each day remove and kneed meat thoroughly. On 4th day, roll meat ingredients together by hand. Cover and refrigerate for 3 days. Each day remove and kneed meet thoroughly. On 4th day, roll meat in 1 1/2-inch to 2-inch rolls, 6 inches long. Use meat rack on cookie sheet to catch grease drippings and cook 6 hurs at 150F, turning rolls each hour. Let cool and slice and serve. They can be frozen for future use.

----- Recipe via Meal-Master (tm) v7.04

Title: Denny's Deer Salami (Venison)
Categories: Venison
Servings: 1

4 lb Ground venison	2 ts Garlic powder
1/4 c Morton's Tender Quick Salt	Pepperconrsn
2 tb Liquid smoke	Honey (optional)

Venison_2004.txt

Msg : 24 of 91 - 23 + 25

From : Gary Phelps 7223:1300/1 Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {15}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

----- Recipe via Meal-Master (tm) v7.04

Title: Summer Sausage (Venison)
Categories: Venison
Servings: 1

3 lb Ground venison	1/4 ts Garlic powder
1 ts Liquid smoke	1/2 ts Onion powder
2 ts Mustard seed	1 c Water
1/8 ts Course ground pepper	3 tb Curing salt

SERVES MANY. Combine all ingredients well. Roll into three rolls. Wrap each in foil, shiny side in. Refrigerate for 24 hours. Poke holes in

Venison_2004.txt

bottom of foil. Place in broiler pan. Bake at 325F for 1 1/2 hours. Will look reddish when done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage
Categories: Venison
Servings: 1

30 lb Ground venison	2 oz Nutmeg
12 lb Ground pork	1/2 c Corfander
1 c Canning salt	2 ts Garlic powder
3/4 c Pepper	1 c Tender Quick
1 tb Cloves	6 c Water
1 tb Allspice	

SERVES MANY. Mix meat and spices together. Add 6 cups water. Can be used for patties or cased for ring sausage.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Venison Sausage
Categories: Venison
Servings: 1

50 lb Ground venison	Sausage Season
15 lb Ground unseasoned pork	1 tb Nutmeg
3/4 c Salt	1/2 c Coarsely ground pepper
4 oz Bottle liquid smoke to taste	1/2 c Crushed red peppers
1 tb Garlic salt	1/4 c Worcestershire sauce

Venison_2004.txt

1 tb Onion salt
1 8 oz. bag All American

2 tb Coriander
2 tb Caraway seeds

SERVES MANY. Mix all ingredients and stuff in pork casings. Wrap and freeze. To serve, bake at 350F for 1 hour. Serve alone or in barbecue sauce or cheese sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison And Potato Loaf
Categories: Venison
Servings: 5

1 lb Browned ground venison, Drained	Pepper
4 c Potatoes, peeled and sliced	3/4 c Canned milk
1 tb Onion, chopped	1/2 c Oats
2 ts Salt	1/4 c Catsup
	5 tb Onion, chopped

Mix potatoes, 1 tablespoon onion, 1 teaspoon salt and dash of pepper (together and place in a 2 to 3 quart casserole. Then mix rest of ingredients together and spread this mixture over potatoes. Bake at 350F, covered, 30 to 45 minutes or until potatoes are tender.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Stew And Dumplings
Categories: Venison
Servings: 5

Venison_2004.txt

In 8-quart pan put diced venison in 4 quarts water and onion. Add desired seasoning. Bring to boil and cover. Boil about 30 to 45 minutes. Add potatoes and tomato products. Bring to boil again, about 30 minutes. Keep covered. Add vegetables. After meat, potatoes and vegetables are done, turn down to simmer. The longer it simmers the better it is. About 1 hour before serving time, mix and add dumplings according to package. Serve when dumplings are done.

----- Recipe via Meal-Master (tm) v7.04

Title: Wild Harry's Venison Stew
Categories: Venison, Stews
Servings: 4

2 lb Venison	5 lg Potatoes
4 c Water	7 Pieces celery
1 pk Stew seasoning	5 lg Carrots
1 Jar salsa	1 sm Onion

Using at least a 3-quart crockpot, put water, seasoning and salso into pot and start cooking. Cut potatoes, celery, carrots and onions in bite size pieces. Add to pot. Cut venison in bite size pieces, remembering to cut off all fat. Place in crock pot and let cook on high for at least 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew
Categories: Venison, Stews
Servings: 7

Venison_2004.txt

2 1/2 lb Venison, cubed	1 tb Butter
1 pk Dry onion soup mix	1 ts Salt
1 lg Can sliced mushrooms	1/4 ts Pepper

Cube 2 1/2 pounds venison. Add to crock pot. Add rest of the ingredients and cook on high for 30 minutes. Reduce to low and simmer 6 to 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Mar's Venison Stew
Categories: Venison, Stews
Servings: 4

2 lb Venison, cubed	1 c Peas
1 lg Onion, diced	1 Celery stalk, diced
1 Garlic clove, diced	2 oz Marsale wine (optional)
1 cn Drained potatoes, diced	1 ts Salt and pepper
4 Fresh carrots, diced	1 ts Cornstarch
1 c Corn	

Fill crockpot half full of water. Add venison, onion, garlic, potatoes, carrots, corn, peas, celery, Marsala, salt and pepper. Stir in cornstarch. If needed, add an extra cup of water. Cover. Cook on low heat for eight hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Mountain Top Venison Stew
Categories: Venison, Stews

Subj : hunter recipes {17}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Easy Oven Venison Stew
Categories: Venison, Stews
Servings: 6

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|--------------------------|---------------------------|
| 2 lb Venison stew meat | 1 ts Pepper |
| 1 lg Onion, chopped | 1 tb Sugar |
| 6 Stalks celery, chopped | 3 tb Quck cooking tapioca |
| 6 Carrots, sliced | 1 1/2 c Tomato juice |
| 3 md Potatoes, diced | Parsley flakes |
| 1 ts Seasoned salt | |

Mix raw meat and raw vegetables together and place into a 13X9-inch baking pan. Blend seasoned salt, pepper, sugar and tapioca into the tomato juice and pour over the meat/vegetable mixture. Sprinkle with parsley flakes. Cover tightly with tin foil and bake at 250F for 4 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Patties
Categories: Venison
Servings: 1

1 lb Ground venison	Bread crumbs
1 Onion, minced	1/2 lb Bacon, chopped
1/2 c Grated lemon peel	Salt and pepper to taste
1/8 ts Thyme	1/2 ts Marjoram
1/8 ts Garlic powder	1 Egg

SERVES MANY. Mix ingredients by hand adding enough bread crumbs to attain a firm consistency. Form into 3-inch roll. Cut into slices and fry.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecue Venison Burgers
Categories: Venison, Barbecue
Servings: 6

1 lb Ground venison	1 ts Pepper
1/2 lb Ground pork	1 ts Accent
1 tb Garlic powder	1/2 c Water
1 tb Onion powder	1 lg Bottle barbecue sauce

Mix all ingredients together except for water and barbecue sauce. Form into 6 patties. Brown on large skillet or grill, drain grease and return to low heat. Add water and barbecue sauce and simmer for 45 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Ginger Ale Barbecue Venison
Categories: Venison, Barbecue
Servings: 1

15 lb Venison, cubed	Barbecue sauce
3 qt Ginger ale	Catsup
2 c Venison stock	

SERVES MANY.

VENISON STOCK: Cover venison bones with water in a large pot and simmer until the meat will fall off. Allow to cool overnight and skim off hardened fat. Strip meat off bones and ladle meat and stock into loaf pans to freeze.

Cook venison meat in a covered roaster at 350F for about one hour with the stock to keep it from sticking. Remove the lid, cover with ginger ale and continue cooking until tender. Shred meat with a potato masher, add catsup and commercial barbecue sauce to taste. Continue cooking until desired consistency is reached.

----- Recipe via Meal-Master (tm) v7.04

Title: Mike's Venison Kabobs
Categories: Venison
Servings: 3

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* KingQWK 1.05 *

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Mincemeat
Categories: Venison
Servings: 1

4 lb Venison, trim fat	1 tb Ground cloves
3 lb Apples, peeled and quartered	1 tb Nutmeg
3 lb Raisins	1 ts Allspice
3/4 lb Beef suet	1 lb Brown sugar
1 tb Cinnamon	2 qt Water
1 tb Ground ginger	

SERVINGS VARY. Cut venison in small pieces. Cover with water and simmer until done, about 1 to 2 hours. Cool to remove all fat from liquid. Grind apple and meat using coarse grinder. You should have about 2 quarts of ground meat. Combine all ingredients in a large kettle, simmer for 2 hours to blend flavors. Stir often to prevent sticking. Use as is for cookies, and add 1 cup chopped apples to every 2 cups mincemeat for pies. Makes about 10 quarts. If you are going to freeze it for more than a couple months, leave out suet and add butter when using mincemeat.

----- Recipe via Meal-Master (tm) v7.04

Title: Crispy Venison Meat Loaves
Categories: Venison
Servings: 8

1 1/2 lb Ground venison	2 tb Parsley, minced
3/4 c Crushed whole wheat flakes	1/2 ts Thyme

Venison_2004.txt

2 Eggs, beaten
1/2 c Onion, minced
1 1/2 c Whole wheat flakes, uncrush

Mix all ingredients except uncrushed flakes. Shape into 8 loaves about 3 1/2 inches long. Roll in uncrushed flakes. Place in a greased shallow pan; bake 30 minutes at 350F. Garnish with parsley and onion rings.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison And Pork Muffins
Categories: Venison
Servings: 6

1 lb Ground venison	1 ts Accent
1/2 lb Ground pork	1/2 ts Thyme
2 c Soft bread crumbs	1 ts Onion powder
1 c Milk	1/2 ts Pepper
1 Egg, beaten	1 ts Garlic powder
1 ts Worcestershire sauce	1/3 c Brown sugar
2 ts Salt	1/3 c Catsup

Grease muffin pan. Combine all ingredients except brown sugar and catsup. Divide mixture into 12 equal portions and pack mixture lightly into wells. Bake at 350F for about 40 minutes. Meanwhile, blend together and set aside cup brown sugar and catsup. After 20 minutes baking, spoon about 2 teaspoons catsup mixture on top of each venison muffin and continue baking. Unmold and serve hot.

----- Recipe via Meal-Master (tm) v7.04

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Mix all ingredients, except for 2 tablespoons brown sugar and 2 tablespoons catsup, in medium size bowl. Put in loaf pan. Combine brown sugar and catsup and spread over top of meat loave. Bake at 350F for 1 hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Meatballs A La Ozzie
Categories: Venison
Servings: 8

2 lb	Ground venison	3 tb	Cooking oil
1/2 c	Oatmeal, uncooked	4 tb	Flour
1	Egg	1/2 c	Beer
1 tb	Dried onion flakes		Dash nutmeg
1/2 ts	Nutmeg	4 c	Cooked rice
	Dash Worcestershire sauce		

To form meatballs, combine all ingredients, except for flour, beer, nutmeg and rice, and mix well. Shape into balls and brown in oil. Remove meatballs from pan and make gravy by adding flour to drippings. Stir until smooth, then add beer and nutmeg. Stir meatballs into gravy. Serve over rice.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Venison Hash
Categories: Venison
Servings: 5

1 1/2 lb Ground venison	2 ts Salt
3 lg Onions, diced	1/3 ts Chili powder
1 lg Green pepper, diced	1 sm Red pepper, diced
1 cn 16 oz. tomatoes	1/2 c Chopped dhiles (optional)

Preheat oven to 350F. In large skillet cook and stir venison, onions, and peppers until meat is brown and vegetables tender. Drain off the fat and stir in tomatoes, salt, pepper, chili powder, red pepper and chiles. Heat through and pour into covered casserole dish. Bake 1 hour stirring a couple times while cooking.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Hamburger Rice Pie
Categories: Venison, Hamburger
Servings: 5

1 lb Ground venison, browned And drained	1 1/2 cn Tomatoe sauce
1/2 c Bread crumbs	2 1/2 c Cooked rice
1/4 c Green pepper, chopped	1/2 c Grated cheese
1/4 c Onion, chopped	Salt and pepper to taste

Combine venison, bread crumbs, green pepper, onion and 1/2 can tomato sauce in large pie shell. Mix rice, cheese, salt and pepper and 1 can tomato sauce; place mixture on top of first mixture and spread other half can of tomato sauce over top. Bake in pie pan at 375F for about 35 minutes.

Venison_2004.txt

Msg : 29 of 91 - 28 + 30

From : Gary Phelps

7223:1300/1

Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {20}

AA

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Italian Meatballs
Categories: Venison, Italian
Servings: 5

3 lb Ground venison	1 ts Italian seasoning
2 Eggs	2 tb Butter
1/2 c Bread crumbs	1 c Water
1 Onion	1 cn Pizza sauce
2 ts Garlic powder	1 c Pizza cheese
1 tb Worcestershire sauce	

Mix venison, eggs, bread crumbs and seasonings. Make into small balls.
Brown in pan with butter. Add 1 cup water to pot and then add meatballs.
Add pizza sauce and top with pizza cheese. Bake 1 hour at 300F.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Burger Bake
Categories: Venison
Servings: 5

1 lb Ground venison	1/4 c Milk
2 c Jiffy baking mix	1 1/2 c Cabbage, shredded
1/2 c Milk	1/2 Diced onion
1 cn Cream of mushroom soup	1 c Broccoli, diced

Fry venison and set aside. make dough of baking mix and milk. Spread 1/2 of dough in greased pie plate. Mix cooked venison, soup and milk and pour into pie place. Sprinkle with cabbage, onion and broccoli. Top with other 1/2 of dough. Bake at 400F for 20 to 30 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Pete's Venison Stew
Categories: Venison, Stew
Servings: 4

1 1/4 lb Cubed shoulder meat	1/2 ts Thyme
Flour, seasoned with salt	5 Drops Tabasco sauce
And pepper	4 lg Carrots, quartered
3 tb Cooking oil	4 Potatoes, quartered
1 Onion, chopped	Quick Mixing flour
1 Rib celery, chopped	Salt and pepper to taste
1 Beef bouillon cube	Parsley sprigs
1 1/2 c Water	

Venison_2004.txt

Heat oil in a large, deep frying pan. Coat meat with seasoned flour and brown on all sides in the hot oil. Add onion, celery, bouillon cube, water, thyme and Tabasco to the pan. Heat and stir until boiling. Turn the heat to simmer, cover and cook until almost tender, about one hour. Add carrots and potatoes to the pan plus a little more water if necessary. Cover and simmer until tender. Thicken the broth with Quick Mixing flour, adjust the salt and pepper to taste and serve in a warm dish, garnished with parsley.

----- Recipe via Meal-Master (tm) v7.04

Title: Ridgeville Hunter's Venison Stew

Categories: Venison, Stew

Servings: 4

2 c Cooked meat scraps (see below)	1 1/2 c Stock from cooking meat
1/2 c Chopped celery	1 tb Steak sauce
1/3 c Thinly sliced onion	2 Egg yolks
1/3 c Thinly sliced green pepper	3 tb Dry white wine
1/4 c Sliced mushrooms	Salt and pepper to taste
3 tb Margarine	Parsley
3 tb Flour	Cooked rice or toast

Thoroughly cook game scraps in a large pot with enough water to cover, adding a slice of onion, celery leaves, a bay leaf and a beef bouillon cube. Re- move scraps from water with a slotted spoon and strip meat from bones. Cut meat into cubes. Strain the broth and reserve 1 1/2 cups for recipe.

In a frying pan, cook onion, celery, green pepper and mushrooms in hot oil

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison SOS
Categories: Venison
Servings: 4

2 lb Ground venison	1 Garlic clove, minced
2 tb Oil	1 ts Oregano
1 sm Can mushrooms	1 ts Parsley flakes
1 cn Mushroom soup	1/2 ts Salt
3/4 c Chopped onions	Pepper
1 Green pepper, chopped	

Brown venison in large skillet with oil. Add mushrooms, simmer. Drain off liquids, stir in sop. Simmer until soup blends into venison. Add onion, green pepper and garlic. Saute until soft. Add oregano, parsley, salt and pepper to suit your taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Cacciatore
Categories: Venison
Servings: 4

2 lb Venison	2 oz Marsala wine
4 Slices bacon, cut up	1 cn 16 oz stewed tomatoes (crushed)
1 lg Diced onion	2 c Cooked rice
2 Garlic cloves, diced	
Bacon grease	

Fry bacon. Add diced onions, diced garlic and cook until clear. In

Venison_2004.txt

separate skillet, cook venison in bacon grease until done. Drain venison and add to skillet with onions, garlic and bacon. To this add Marsala and stewed tomatoes, crushing them with a spoon into chunks. Do not drain. Stir in cornstarch and simmer 15 minutes. Place cooked rice on plate and spoon cacciatore over the top.

----- Recipe via Meal-Master (tm) v7.04

Title: Saucy Venison
Categories: Venison
Servings: 4

1 1/2 lb Venison, cubed	1 ts Onion, minced
Flour	1 tb Parsley flakes
1/2 c Oil	1 sm Jar spaghetti sauce

Coat venison in flour and fry in oil. Add minced onion and parsley flakes as it cooks. Drain on paper towel when done and discard all but 1 or 2 tablespoons oil. Return venison to skillet and add spaghetti sauce. Simmer 20 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison In Casserole
Categories: Venison
Servings: 3

1 lb Venison roast, cut up	1 tb Onion
2 tb Olive oil	1/2 ts Black pepper
2 tb Butter	1 tb Parsley

2 tb Flour
1 cn Mushrooms
1 ts Salt

Venison_2004.txt
Pinch of cayenne
1 pt Meat stock

Brown venison in loive oil and butter. Add all ingredients and simmer for 1 hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Swedish Meatballs - Venison
Categories: Venison
Servings: 7

1 lb Ground venison 3 tb All-purpose flour
* * * C O N T I N U E D T O N E X T M E S S A G E * * *

* KingQWK 1.05 *

--- QScan v1.02b

* Origin: Hell Hole Swamp Rebel Rouser * (803) 871-9771 (7223:1300/1)

Ä [146] Crossnet: RN.MEALMAST (73:8101/0) ÄAAAAAAAAAAAAAAAAAAAAAAAAÄÄ RN.MEALMAST Ä

Msg : 31 of 91 - 30 + 32

From : Gary Phelps 7223:1300/1 Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {22}

AA

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

- | | |
|-----------------------|-----------------------------|
| 1 lb Sausage | 2 cn Beef gravy |
| 1 ts Salt | 1/2 c Barbecue sauce |
| 1/2 ts Pepper | 1 c Water |
| 1 Onion, chopped fine | 1 tb Worcestershire sauce |
| 2 Eggs | 1 tb Soy sauce |
| 1 c Bread crumbs | 1 6-8 oz. carton sour cream |
| 1 c Milk | 1/4 c Sherry (optional) |
| 2 tb Butter | |

Combine venison, sausage, salt, pepper, onions, seasoned salt, eggs, bread crumbs and milk. Form mixture into small balls. Melt butter in pan and fry balls until slightly brown. Remove from pan and pour off some fat. Add flour to pan and cook for 4 minutes. Continue stirring. Add rest of ingredients (except sherry) and keep stirring until a thick gravy is formed. Return meatballs to pan and simmer until fully cooked or put in crock pot. Add sherry towards last half-hour before serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Hors D'oeuvres
Categories: Venison
Servings: 12

Venison_2004.txt

- 1 1/2 lb Venison
- 2 lb Smoked bacon
- 1 md Chopped onion
- 1/2 c Crackers
- 1 Egg
- 1/4 ts Black pepper
- 1 tb Worcestershire sauce
- 2 tb Butter
- 1 Box toothpicks

Grind venison with 1/2 lb bacon and mix with onion in large bowl. Crush crackers and add to mixture. Add egg and black pepper. Mix well. Form into 1-inch round meatballs. Fry in butter and Worcestershire sauce until brown. Cook remainder of bacon until half done. Wrap meatballs with bacon, and skewer with toothpicks. Bake for 15 minutes at 350F. Serve hot. Makes about 50 balls.

----- Recipe via Meal-Master (tm) v7.04

Title: Easy Venison Porcupines
Categories: Venison
Servings: 1

- 1 1/2 lb Ground venison
- 1 c Rice, uncooked
- Garlic to taste
- 1 sm Onion, diced
- 1/2 c Mushrooms, chopped
- 2 cn Tomato soup

SERVES MANY. Mix all ingredients except soup and shape into meatballs. Place in crock pot and add two cans tomato soup and one can of water. Cover and cook on low about six hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Sweet And Sour Venison Meatballs

Venison_2004.txt

Categories: Venison

Servings: 1

5 lb	Ground venison		Corn oil
1 lb	Ground chuck	1	32 oz. bottle catsup
1	Onion, minced	1	12 oz. jar grape jelly
1 c	Italian style bread crumbs		

SERVES MANY. Mix venison with ground chuck in large bowl. Add minced onion and mix in enough bread crumbs to keep meat together and form meatballs. Cook in oil until done. In a separate pot, mix catsup and grape jelly. Heat until all of jelly is melted. Put meatballs in a roaster or crock pot and cover with sauce. Cook 1 hours at 350F. Goes great with noodles.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Parmigiana

Categories: Venison

Servings: 6

10	Venison cutlets, sliced thin	1	Jar tomato sauce
1	Egg, beaten		Salt and pepper to taste
2 c	Bread crumbs	1/4 ts	Basil
2 tb	Butter	1/4 ts	Oregano
1 lb	Mozzarella cheese, sliced	2	Garlic cloves, sliced thin

* * * C O N T I N U E D T O N E X T M E S S A G E * * *

* KingQWK 1.05 *

--- QScan v1.02b

Venison_2004.txt

Categories: Venison

Servings: 1

4 lb Venison roast, cubed	2 tb Cumin
3 lb Mild sausage	1/2 ts Dry mustard
4 md Onions	Pinch of oregano
1 Garlic clove	2 12 oz. can tomato sauce
2 Green chiles	1 12 oz. can whole tomatoes
2 tb Oil	1 oz Vodka or tequila
1 Beef bouillon cube	2 12 oz. cans beer

SERVES MANY. Chop onions, garlic and chiles fine. Brown venison and sausage in small amount of oil. Add rest of ingredients. Simmer, covered, for 2 1/2 hours, stirring occasionally. Simmer another 30 minutes without stirring. Canned beans be be an option.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Chili Verde

Categories: Venison

Servings: 1

2 1/2 lb Venison, cubed	1 md Can of peeled/chop tomatoes
1 tb Bacon fat or vegetable oil	2 ts Salt for taste
1 lg Onion, sliced	1/2 ts Ground cumin
1 c Water	1 1/2 tb Flour
2 Garlic cloves, minced	4 tb Water

SERVES MANY. Place fat or oil in 5 quart saucepan and brown meat with the onion. Drain off fat and stir in 1 cup water and add remaining ingredients excpet the flour. Let simmer for at least 1 1/2 hours, stirring often. Blend flour with 4 tablespoons water and stir into the

Venison_2004.txt

pot. Cook 10 minutes longer untill thickened. Serve with tortillas to help scoop up the sauce. Makes an excellent side dish with eggs for breakfast or in an omelette.

----- Recipe via Meal-Master (tm) v7.04

Title: Charleston Roast Venison
Categories: Venison, Charleston
Servings: 20

1	Haunch of venison, any size	1 ts	Marjoram
10	Cloves garlic, split in half	1 ts	Sage
1/4 c	Olive oil	1 tb	Salt
4	Onions, cut into wedges	3	Liters dry red win
4	Bay leaves	1 c	Brandy
1 tb	Peppercorns	1/4 c	Vinegar
2 ts	Thyme		

Marinate venison three days prior to serving. Wash venison haunch. Pierce meat all over with knife point and insert a split garlic clove in each hole. Pour oil over venison and rub to cover entire haunch. Place in large roaster. Sprinkle rest of dry ingredients over venison. Pour wine, brnady and vinegar into bottom of roaster. Cover and refrigerate. Turn venison twice a day until serving day. COOKING: Put covered roaster into 325F oven for 2 1/2 hours, basting often. Test for desired degree of doneness. Venison should be pink but not bloody near the bone. Cool 10 minutes prior to carving. Garnish with parsley and orange wedges.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Cut 1 inch wide slits in venison all the way through, about 2 inches apart. Pour scant capful (off venigar bottle) vinegar into each slit. Shake garlic powder into each slit. Stuff slits with cut onion and strip of bacon to the top. Shake garlic salt on top of roast. Lay strips of bacon across top. Pour red wine on top. Roast in covered roaster 3-4 hours or until very tender. Baste occasionally. Remove from roaster and make gravy from drippings. Good with rice, curried fruit, and green beans with almonds.

----- Recipe via Meal-Master (tm) v7.04

Title: Low Country Fried Venison
Categories: Venison, Charleston
Servings: 4

8	Vineson fillets 5 oz each	8	tb	Dijon style mustard
	1/2 inch thick (cut	1/2	c	Flour
	From saddle)			Hot oil

Coat venison fillets with mustard. Dredge in flour. Cook 2-3 minutes in hot oil until crisp.

----- Recipe via Meal-Master (tm) v7.04

Title: Low Country Mustard Fried Venison
Categories: Venison, Charleston
Servings: 6

Venison_2004.txt

2 lb Venison ham cut into 1
Inch cubes
1 c Yellow prepared mustard
1 ts Soy sauce
1/4 ts Black pepper

1/4 ts Red pepper
1/2 ts Garlic salt
1/2 ts Onion salt
Sifted flour

Marinate venison cubes in mixture of mustard, soy sauce, peppers, and garlic and onion salts for 2 hours. Refrigerate minimum of 2 hours or overnight. Heat pot of oil for frying (have deep enough so meat will brown all over). Roll cubes in flour. Drop in hot oil. Cook for 3-4 minutes. Drain and serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Hungry Boy Venison Casserole
Categories: Venison
Servings: 6

1 1/2 lb Ground venison	1/4 c Water
1 c Celery	1 ts Salt
1/2 c Chopped onion	1 ts Paprike
1/2 c Green pepper	1 cn Pork and beans
1 cn Tomato soup	1 Container biscuits

Fry venison with celery, onion, green pepper. Add soup, water, salt, paprike, pork and beans. Place in casserole and put biscuits on top of venison mixture. Bake 30 minutes at 425F or until biscuits are golden brown.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

From : Gary Phelps

7223:1300/1 Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {25}

AA

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

----- Recipe via Meal-Master (tm) v7.04

Title: Spicy Venison Chili
Categories: Venison
Servings: 4

1 1/2 lb Ground venison	1 cn 8 oz. tomato sauce
1 Onion, chopped	4 Jalapeno peppers, chopped
1/2 Bell pepper, chopped	1/2 ts Chili powder
1 qt Stewed tomatoes	1 c Celery, chopped

Brown venison, onion and bell pepper. Drain. Mix with tomatoes, tomato sauce and chili beans in crock pot. Cook for 6 hours on medium heat. Add jalapeno pepper, chili powder and celery. Serve with cheddar cheese and crackers. NOTE: For hot chili, increase chili powder to 1 1/2 teaspoon.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Party Pot Venison Chili
Categories: Venison
Servings: 8

2 lb Ground venison	3 cn Chili beans with sauce
1/2 lb Bacon, chopped	2 15 oz cans tomato sauce
1 tb Chili powder	3/8 lb Cheddar cheese, shredded
1/4 c Onions, chopped	

Fry venison, bacon, chili powder and onions until lightly brown. Mix all ingredients into pot over medium heat for approximately 15 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Charleston Venison Chili
Categories: Venison
Servings: 1

2 lb Venison stew meat	1 cn 30 oz. stewed tomatoes
1/4 c Olive oil	1 cn 8 oz. tomato paste
1 lg Bell pepper, chopped	4 Stalks celery, chopped
1 lg Sweet onion, chopped	4 Whole jalapeno peppers
1 Whole garlic clove, diced	2 tb Brown sugar
60 oz Caliente Style Kidney Beans (2 each 30 ounce cans)	1 12 oz. bottle chili sauce
1 cn 30 oz. kidney beans	Chili powder
	Cayenne pepper

SERVES MANY. Brown venison in olive oil, drain. Chop bell pepper, onion and garlic. Brown lightly. Put beans, tomatoes, tomato paste, bell

Venison_2004.txt

pepper, garlic, celery, onion, jalapenos, brown sugar, venison and chili sauce in 6-quart or larger crock pot or covered pot and simmer for several hours. Add chili powder and cayenne papper to taste. Stir occasionally. Chili is ready after approximatley 4 hours. NOTE: Any meat may be sutstituted for the venison, the leaner the better.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Cabbage With Venison

Categories: Venison

Servings: 8

1 1/2 lb	Ground venison		Salt and pepper
1	Egg	1	Head of cabbage
1/2 c	Rice	1 cn	Sauerkraut
1	Chopped onion	1 cn	Tomato sauce
	Small amount of milk	1 cn	Tomatoes

Mix meat, egg, rice and onion together. Add milk, until rice is moist. Add salt and pepper. Cut core out of cabbage and place cabbage in boiling water until leaves are soft. Roll meat mixture in each leaf of cabbage. Put 1/2 can sauerkraut in bottom of roaster and put rolls on tip. Put rest of sauerkraut on top of rolls. Chop rest of cabbage and put on top of sauerkraut. Add tomato sauce and tomatoes (breaking up tomatoes). Add a little water. Bake at 325F for 2 to 2 1/2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Lasagna

Categories: Venison

Venison_2004.txt

3 tb Dried parsley flakes
1 ts Sugar
1 ts Basil leaves
1 1/2 ts Oregano leaves
2 c Chredded mozzarella cheese

Cook and stir sausage, onion and garlic salt in 10-inch skillet until sausage is light brown. Drain. Add tomatoes (with liquid), tomato sauce, 2 tablespoons parsley, sugar, basil, 1/2 teaspoon salt and mushrooms. Heat to boil, stirring occasionally. Reduce heat. Simmer uncovered until mixture is consistency of thick spaghetti sauce, about 1 hour. Cook noodles as directed on package. Reserve 1/2 cup of the sauce mixture. Mix ricotta cheese, 1/4 cup Parmesan, 1 tablespoon parsley, 1 1/2 teaspoons salt and oregano. Layer 1/2 each of the noodles, remaining sauce mixture, mozzarella cheese and ricotta cheese mixture in ungreased oblong pan, 10X6X2 inches. Repeat above process until you have 2 layers. Spoon reserve sauce on top, top with mozzarella and sprinkle with Parmesan. Cook uncovered at 350F for 45 minutes. Let stand 15 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Texas Roast Venison Saddle
Categories: Venison, Rebel
Servings: 8

6 lb Saddle of venison
1 Clove of garlic, cut
2 1/2 ts Salt
1/4 ts Black pepper
Few grains cayenne pepper

Rub venison roast with garlic, salt and pepper. Place venison, uncovered, in hot oven for 1/2 hour. Reduce heat to 300F and cook 20 minutes per pound.

ROAST VENISON GRAVY: Thicken drippings with 2 tablespoons flour and 1 cup

water. Brown flour and add water slowly.

----- Recipe via Meal-Master (tm) v7.04

Title: All Day Rebel Venison Stew

Categories: Venison, Stews, Rebel

Servings: 4

2 lb Venison	1 ts Coarsely ground pepper
2 lg Potatoes, diced	1 cn Tomato sauce
4 Carrots, diced	3 tb Chunky peanut butter
1 c Red table wine	2 ts Soy sauce
2 md Onions, chopped	Beef broth to cover
2 Bay leaves	1 Clove garlic, minced
1 1/2 ts Salt	1 ts Thyme

Combine all ingredients in a slow cooker. Cook on low for 8 hours and 15 minutes. Serve with cornbread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Scallopini

Categories: Venison

Servings: 4

1 lb Venison	1/4 ts Garlic salt
1 cn 14 oz. peeled tomatoes	1/2 ts Basil
3 oz Tomato paste	1/2 ts Oregano
1/2 Green pepper, cut into Small pieces	1/4 c Sugar
	4 tb Oil

AA

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Title: Venison Meat Pies
Categories: Venison
Servings: 8

3 lg Venison steaks	1/4 ts Pepper
4 md Potatoes	Dash Tabasco sauce
6 Carrots	4 c Flour
1 lg Onion	2 ts Salt
3 pk Gravy mix	1 1/2 c Shortening
1 ts Salt	14 tb Cold water

Chop venison, potatoes, carrots and onions into small cubes. Make gravy mix as directed. Simmer meat mixture in gravy until tender, adding salt, pepper and dash of Tabasco sauce. Make a crumb mixture with a fork out of the flour, salt and shortening. Stir in water to form a dough. Roll pie crust into four 6-inch rectangles. Stuff with meat mixture and pinch closed. Bake at 350F for 35 minutes. Serve hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Microwave Venison Pie
Categories: Venison, Microwave
Servings: 6

1 lb Ground venison	1/2 ts Salt
1 md Onion, chopped	1/4 ts Basil

Venison_2004.txt

1 pk 10 oz. frozen peas and
Carrots or green beans
1 cn 10 3/4 oz tomato soup
1 ts Worcestershire sauce

1/8 ts Pepper
3 c Hot mashed potatoes
1 c Shredded cheddar cheese

Combine ground venison into a 2 quart casserole with the chopped onion. Microwave on high 4-6 minutes or until meat loses its pink color. Break up meat and drain off all grease. Microwave vegetables on high 2-3 1/2 minutes or until well defrosted. Add tomato soup to meat and mix. Add all other items but the vegetables, potatoes and cheese. Mix well. Spread vegetables evenly over meat. Spread mashed potatoes over vegetables. Microwave on high for about 6 minutes and turn half way through cooking cycle. Spread cheese evenly over potatoes. You may use extra cheese if you wish. Microwave about 3 minutes and turn half way through the cycle. Let stand 5 minutes and serve. Can be reheated.

----- Recipe via Meal-Master (tm) v7.04

Title: Mountain Venison Chops
Categories: Venison, Mountain, Rebel
Servings: 1

Venison chops or steaks
Cooking fat
Chopped onions

Powdered sage
Salt and pepper

Saute onion in fat. Score edges of venison to prevent curling. Rub salt, pepper and sage on surfaces of venison. Fry until brown, cover and cook slowly until tender.

Venison_2004.txt

Msg : 37 of 91 - 36 + 38

From : Gary Phelps 7223:1300/1 Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {28}

AA

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Saute mushrooms in 1/4 cup butter until tender. Set aside. Add at least 1 tablespoon butter to pan. Add venison and brown. Set aside. If little butter remains, add 2 tablespoons butter and sprinkle in 2 tablespoons flour. Mix well. Slowly add 2 cups of beef bouillon. Stir well to form a smooth gravy. Add sherry and dry mustard. Blend well. Add the venison, mushrooms and onions. Simmer on low for 25 minutes. About 5 minutes before serving, add sour cream and blend well.

----- Recipe via Meal-Master (tm) v7.04

Title: Illinois Venison Chili
Categories: Venison

Venison_2004.txt

Servings: 10

2 1/2 lb Venison, coarsely ground	1 md Green pepper, diced
2 tb Vegetable oil	1/4 c Celery, diced
1 lg Onion, chopped	2 ts Ground cumin
3 lg Garlic cloves, crushed	1 ts Salt and pepper
2 tb Worcestershire sauce	1 ts Instant minced onion
2 tb Barbecue sauce	1 ts Garlic powder
2 tb Chili powder	1 cn 15 oz. stewed tomatoes
1 tb Brown sugar	2 tb Jalapeno pepper juice (opt)
1 tb Soy sauce	Dash red cayenne pepper
1 4 oz. jar pimentos, chopped	

In 5-quart saucepot over medium heat, combine all ingredients and cook for 3-4 hours. If you like spicy and hot, add 2 tablespoons jalapeno pepper juice.

----- Recipe via Meal-Master (tm) v7.04

Title: Florida Fricassee Of Venison

Categories: Venison

Servings: 8

3 lb Venison, cubed	1 Garlic clove, diced
Salt	1 tb Cilantro
2 tb Garlic powder	2 sm Cans tomato sauce
1 tb Oregano	1 sm Can tomato paste
1 c Spanish olive oil	1 tb Sugar (optional)
1 Onion, diced	Cooking wine

Add all ingredients, except for tomato products, cooking wine and sugar. Fry in skillet or pan for about 10 minutes until meat is brown. Add

Venison_2004.txt

tomato sauce, tomato paste and 1/2 bottle cooking wine. Cook on low temperature for 5-6 hours. After 2-3 hours add other 1/2 bottle of cooking wine. If, towards the end, it tastes a little salty, add 1 tablespoon sugar, or as needed to give desired taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Michigan Venison Stroganoff
Categories: Venison
Servings: 4

1 lb Venison stew meat	1 ts Instant beef bouillon
4 tb Butter or margarine	1 ts Salt
8 oz Mushrooms, sliced	1 ts Pepper
2 md Onions, sliced	1 c Sour cream
1 Garlic clove, finely chopped	1/2 ts Prepared mustard
1/2 c Water	

Heat 2 tablespoons butter in large skillet until melted. Add mushrooms, onions and garlic. Cover and simmer, stirring occasionally until onions are tender, 5-10 minutes. Remove vegetables and any liquid from skillet. Cook and stir stew meat in 2 tablespoons of butter over medium heat until browned, about 10 minutes. Add water, bouillon, salt and pepper. Heat to boiling, reduce heat. Cover and simmer until meat is desired tenderness, 10-15 minutes. Add vegetable mixture. Heat to boiling, reduce heat. Stir in sour cream and mustard. Heat until hot.

----- Recipe via Meal-Master (tm) v7.04

Title: Corned Venison Reuben Bake

Venison_2004.txt

Mix all ingredients together, adding bread last and turn into a lightly greased baking dish (about 1 1/2 inches deep). Bake at 350F for 30 minutes, or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Green Pepper Venison Bake

Categories: Venison

Servings: 4

2 1/2 lb Venison, cubed	1/4 c Celery, chopped fine
Salt and pepper	1 Jar chili sauce
1/2 c Green pepper, chopped	1 Sauce jar of water
1 c Onions, chopped	

Place venison in baking dish, salt and papper to taste. Cover venison with green peppers, onion and celery. Cover this with chili sauce and water. Bake covered for 2 1/2 hours at 325F. Serve on bed of rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Marsala

Categories: Venison

Servings: 15

9 lb Venison roast	2 Beef bouillon cubes
3/4 lb Bacon	1 1/2 c Marsala wine
3 Pinches rosemary leaves	

Lay bacon strips over roast in crosshatch pattern. Be generous with

Venison_2004.txt

bacon. Tie bacon onto roast with twine. Tehn use meat baster to force Marsala wine between bacon and roast. Again, be generous. Pour remaining wine over roast and into water pan.

----- Recipe via Meal-Master (tm) v7.04

Title: Southern Marinated Venison Ribs
Categories: Venison, Wild, Southern
Servings: 4

Marinate one rack of venison ribs overnight in a mixture of a half-cup red cooking wine, one tablespoon salt, and enough cold water to cover. Next day, rinse well in clear water. Boil ribs for one hour, adding to the water one teaspoon each of salt, pepper and sugar.

Mix the sauce while ribs are boiling; one can of beer, a half-cup honey, one teaspoon salt, a half-teaspoon pepper, two teaspoons lemon juice, one cinnamon stick (to be removed after sauce is cooked). Cook sauce just long enough for ingredients to be well-blended.

When ribs are done, remove and let cool; cut into smaller sections if desired. Reserve a half-cup of the sauce. Pour remaining sauce over ribs and marinate an hour (do not refrigerate). Add one teaspoon each of ketchup and mustard to the reserved sauce, mix well and pour over ribs. Bake at 350F for 30 minutes, or until tender and brown. NOTE: Do not let time elapsed between boiling and baking the ribs exceed two hours.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

To : All

Subj : hunter recipes {30}

AA

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Title: Magnum Deer Chili
Categories: Wild, Venison
Servings: 1

2 lb Deer, or other game, ground	1 tb Chili powder
40 oz Red kidney beans, can	1 tb Cumin
46 oz V-8 juice, can	1 1/2 tb Onion, dry, minced
3 oz Jalapeno peppers	1/2 tb Garlic salt
1 tb Sugar	1/2 tb Red pepper

Brown meat in a black iron pot over medium-high heat. Drain jalapeno and chop. Drain kidney beans, rinse with cold water and drain again. After meat is brown, add all other ingredients and cook over medium heat for 4 hours. Add additional cumin, chili powder and red pepper to taste. Use caution with red pepper- it is easier to heat up with pepper than to cool off!

----- Recipe via Meal-Master (tm) v7.04

Title: Marinated Deer Roast
Categories: Wild, Venison

Venison_2004.txt

Servings: 1

8 lb Deer roast (ham)	1 tb Red pepper
1/2 lb Salt pork, cut in strips	1 tb Pepper, black
1 c Currant jelly	3 Garlic clove, minced
4 tb Flour	3 Bay leaves
1 tb Brandy	1 ts Cloves
4 c Vinegar	1 ts Allspice
4 c Water	1 ts Thyme
1 tb Salt	

Mix all ingredients after brandy into marinade. Pour over roast and soak for at least 6-8 hours, turning several times. Before roasting punch several holes in the roast with a sharp knife. Insert salt pork with additional garlic, cloves. Cook at 325-350 degrees for 20-25 minutes per pound. Baste frequently with drippings and marinade. When tender, remove meat and keep warm while making gravy. GRAVY: In the roasting pan slowly melt 1 C currant jelly with drippings and marinade. Add flour mixed with water to thicken. When gravy is desired consistency, add 1 Tbsp brandy, stir well and serve. Suggestions: Use muscadine jelly for better tasting gravy.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Jerky Marinade

Categories: Wild, Venison, Sauces

Servings: 1

3 lb Deer meat, thinly sliced	2 ts Liquid smoke
3/4 c Wine, dry	1 ts Seasoned salt
1/3 c Lemon juice	1/4 ts Pepper
1/4 c Onion, minced	3 Bay leaves

1/4 c Brown sugar

Marinate deer meat for 24 hours in the marinade mixture, covered, in a cold part of the refrigerator. Turn meat several times. Remove meat, spreading out to bring to room temp. Place on greased racks in a smoker and smoke at a low heat (160-190 degrees) for 5 to 7 hours, until meat becomes slightly translucent and darkly red, near black. Store in plastic bags in refrigerator.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecued Venison Benison

Categories: Wild veniso, Barbecue

Servings: 1

1 Deer fillet, med size	1 Bay leaf
2 tb Butter, melted	1/2 lb Mushrooms, chopped
1 tb Flour	2 tb Butter, cold
2 tb Orange juice	Salt & pepper to taste

Mix melted butter with chopped mushrooms and cook for about five minutes. Stir, add flour and brown. Add orange juice, salt and pepper and bay leaf. Cover and simmer until sauce is creamy. Rub fillet with 2 Tbsp solid butter, sprinkle with pepper. Broil over very hot coals for 5 minutes per side. Place in a hot broiling plate, sprinkle with salt, add mushroom-orange juice sauce and cook until done to your desire, basting while it cooks.

* * * C O N T I N U E D T O N E X T M E S S A G E * * *

* KingQWK 1.05 *

Venison_2004.txt

Wash ham carefully and trim away fat or cartilage. Make small slits in meat with sharpe knife about 2 in. apart and 1 in. deep, all over the roast. Make a paste of the ingredients and stuff each cut slit with a small teaspoon of seasoning paste. Rub remaining seasoning over outside of roast. Seal tight in a container and refrigerate for 24 - 48 hours, turning over 2 or 3 times. When ready to cook, place on spit over coals and smoke approximately 4 - 5 hours. When done, wrap in foil and keep very warm till serving.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage I

Categories: Wild, Venison

Servings: 1

10 lb Deer meat, lean	1/2 oz Allspice
10 lb Pork, fresh, lean	1/2 oz Paprika
3 oz Water	2 ts Garlic powder
1 oz Pepper, black	12 oz Salt
3/4 oz Ginger, ground	1/2 lb Dried milk
1 1/4 oz Nutmeg	2 1/2 ts Liquid smoke

Grind together the two meats, mix thoroughly. Add measured water. Mix spices thoroughly and mix well into meat mixture. If sausage is to be smoked, omit the liquid smoke. You may stuff sausage into casings, making 6-8" links, or make into patties for freezing. To cook, place in a frying pan with a cover, adding water to the 1/3 mark on the sausage. Boil for 15 minutes covered, then remove. Drain most of the fat from the pan; replace sausage and brown. Make gravy in pan after sausage done.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Ragout with Onions
Categories: Wild, Venison
Servings: 1

2 lb Deer neck and shank	2 c Beef stock
24 Pearl onions	2 c Wine, dry red
1 1/2 Onion, chopped	3 tb Flour
1 lb Fresh mushrooms, chopped	1/4 ts Salt
1 tb Tomato sauce	2 tb Butter
3 tb Wine, sherry or port	

Cut meat from bones into chunks about 3/4". Heat 1/4 stick of butter in a large steel or aluminum pot. Add 1 tsp olive oil to retard burning. Brown deer chunks until well-seared, then add sherry or port and cook for 10 minutes more. Remove from pot and set aside. To the liquid remaining in the pan add pearl or chopped onion and brown until golden. Add tomato paste, stirring in well. Add flour and stir into mixture. Return deer to pot, adding stock. Add 1/3 the red wine, bring to a boil, then simmer for 3 hours or until tender, adding wine by 1/3 until used up. Add mushrooms 30 minutes before serving. Serve over buttered noodles or rice.

Suggestions: Leave out mushrooms and substitute chopped carrots at start.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer and Barley Soup
Categories: Wild, Venison, Soups
Servings: 1

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Shank took 3 hours to become tender.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage Peperone
Categories: Wild, Venison
Servings: 1

- | | |
|------------------------|----------------------------|
| 5 lb Deer, ground | 1 lb Pork fat, ground |
| 5 lb Pork butt, ground | 2 1/2 oz Sausage seasoning |

SEASONING: Dan-Dee Seasoning Metairie Louisiana Mix ground meats with seasoning and form into patties 3" in diameter, 3/8 " to 1/2 " thick. Place patties on squares of waxed paper, four high, and place six squares in a plastic zip-loc bag and freeze. Recipe makes 78 patties when 5-5-1 pounds of meat used.

IMPROVE by using smoked sow belly (Kroger, bacon department) instead of fat pork, This gives smoked flavor to sausage.

Makes a very lean sausage which needs water to cook.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Deer Soup Stock
Categories: Wild, Venison, Soups
Servings: 1

2	Deer bones, cracked, large	12	Peppercorns, green, crushed
1/8 ts	Nutmeg	8 c	Water
1/16 ts	Mace	1/4 ts	Smoked salt

Crack deer bones after removing from meat (large ham bone & pelvic bones, etc). Place in large stew pot, add seasonings. Bring to a boil, then cover and simmer for three hours. Strain stock through tea strainer, then through cloth to remove any particles. Allow to cool, then skim off any fat which accumulates. Use as base for soup or stew.

----- Recipe via Meal-Master (tm) v7.04

Title: Charlie's Deer Stew
Categories: Wild, Venison
Servings: 1

3	Venison (to 4 lb)	1 ts	Dried parsley
	Flour	1	Onion, large
3 tb	Bacon fat	1 1/2 ts	Salt
1 1/2 c	Hot water	1/2 ts	Coarse red pepper
1 c	Wine, dry red	3	Carrots, scraped/quartered
1 ts	Mixed thyme, basil, marjoram	3	Potatoes, scraped/quartered

Remove sinews and bones from deer; cut meat into bite sized pieces & roll in flour. Brown in bacon fat, wine, herbs, onions, salt and pepper. Cover pot and and bring to a boil. Lower heat and simmer two hours. Add carrots & potatoes. Cover and simmer 1 hour, adding more hot water if needed. When meat is tender and vegetables done, serve hot with french bread.

Venison_2004.txt

Msg : 42 of 91 - 41 + 43

From : Gary Phelps 7223:1300/1 Sat 13 Nov 93 19:02

To : All

Subj : hunter recipes {33}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

overnight.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Chili
Categories: Wild, Venison
Servings: 1

- | | |
|--------------------------|---------------------------|
| 3 tb Bacon drippings | 4 tb Chili powder, hot |
| 2 lb Deer meat, ground | 1 ts Cumin, ground |
| 2 Onions, large, chopped | 1 ts Paprika |
| 3 Garlic clove, minced | 1 c Water |
| 2 Bell peppers, chopped | 32 oz Beans, chili/kidney |
| 2 lb Tomatoes, can | Black pepper to taste |

Venison_2004.txt

16 oz Tomato sauce

Heat bacon drippings in heavy pot. Add meat and cook until slightly browned. Add onions, garlic, bell peppers and saute until limp. Add tomatoes, tomato sauce, chili powder, cumin, paprika, salt and pepper. Stir to blend. Add water and simmer about 30 minutes. Add beans and continue to cook about 30-45 min. Yield: 3 quarts.

----- Recipe via Meal-Master (tm) v7.04

Title: Herb Marinaded Deer Roast
Categories: Wild, Venison
Servings: 1

1	Deer roast	1 c	Beef broth
4	tb Peanut oil	1	Tomato, peeled and chopped
1	Onion, chopped	1	ts Thyme
2	Garlic clove, minced	1	ts Tarragon
4	tb Flour		Salt & pepper to taste

Cook deer over hot charcoal for 3-4 hours, basting often with the marinade, but reserving one cup for the sauce. Heat oil in a pan and add onion and garlic. Saute for 5 minutes and sprinkle on flour. Cook and stir over moderate heat for 15 minutes or until flour is brown. Stir in the broth and reserved cup of marinade and bring to a boil. Reduce heat. Add tomato and herbs. Simmer one hour. Correct seasonings. Serve with meat.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Filet a'Tournedos Brennan

Venison_2004.txt

Categories: Wild, Venison

Servings: 1

4	Deer filets of loin	1/4 ts	Worcestershire sauce
2	tb Butter	1/4 ts	Salt
1	tb Flour		Pepper, black, dash
1/2	c Mushroom juice	1	Tomato, ripe large
1/4	c Wine, red	1/2	c Mushrooms, sliced

In a small saucepan melt butter and saute mushrooms. Add flour and cook slowly a few minutes until slightly browned. Stir in wine, juice and seasonings. Cook until thickened.

Meanwhile, season and grill filets to taste, rare or medium rare. Cut the tomato into four slices and grill. Arrange tomato slice on each filet and pour over mushroom sauce.

USE large amount of charcoal, almost 2 layers, for rapid grilling. Hugg's Note: Add whole hickory nuts or pecans, in husks, to the grill to make an aromatic smoke. Won't flame before done.

----- Recipe via Meal-Master (tm) v7.04

Title: Boiled Deer Ardennes

Categories: Wild, Venison

Servings: 1

2	lb Deer, lean	1/4	ts Cloves, ground
4	tb Flour	1/2	ts Ginger, ground
1	c Brown vinegar	1/2	ts Salt
1	c Water, cold	1/8	ts Pepper, black
1	Onion, small, chop fine		

hot.

VARIATION: Boil deer in seasoned broth by adding a small amount of any popular marinade or herb/seafood seasoning.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sausage II
Categories: Wild, Venison
Servings: 1

2 lb Bacon, smoked, unsliced	1 tb Sage, rubbed
5 lb Deer meat, lean	1 tb Smoked salt

Grind meats, blending together thoroughly with salt and sage. Smoke in links or cook in patties in a pan.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbequed Deer Ribs I
Categories: Wild, Venison
Servings: 1

1 c Catsup	2 ts Chili powder
1/4 c Vinegar	1/4 ts Cayenne pepper
1/4 c Worcestershire sauce	2 Onions, finely chopped
1 ts Salt	1 1/2 c Water
1 ts Pepper, black	

Split washed ribs into spareribs. Cover with sauce, cover the pan and bake

Venison_2004.txt

in a moderate oven (350) for an hour. Uncover and continue to bake for another 30 minutes. Turn during last half-hour several times, to brown. You pick your favorite barbeque sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Boiled Deer Tongue
Categories: Wild, Venison
Servings: 1

1	Deer tongue	3	Bay leaves
1	tb Salt	2	Cloves, whole
4	Peppers, whole		

Use ingredients above for one deer tongue, and add equal increase for each added tongue to cook. Wash the tongue(s) well and cover with water in a pot. Add spices and salt and simmer covered until tender. Remove from the water and peel off the outer covering, which is a modified 'skin' of sensory cells.

Serve hot or cold with any of the myriad deer sauces listed here. You may spice it up to suit yourself during cooking.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Sauce I
Categories: Wild, Venison, Sauces
Servings: 1

1/2 c	Jelly, currant or grape	1/2 ts	Dried herbs
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Subj : hunter recipes {35}

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* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

- 1 c Jelly, strained
- 1 tb Lemon juice
- 2 tb Whiskey, Scotch/Bourbon

Heat and blend thoroughly in a small sauce pan. Serve in a preheated gravy boat for individual use.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade I
Categories: Wild, Venison, Sauces
Servings: 1

- 2 c Wine, claret or other red
- 2 c Vinegar
- 1 ts Worcestershire sauce
- 1 Bay leaf
- 2 Cloves, whole
- Salt, pinch

4 cups of either wine or vinegar may be used in place of the combination. Marinade as short as two hours or up to 48 hours, depending on how you judge the tenderness and tastiness of your game. Save the marinade and use again or add to gravies and soups (sparingly).

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade II

Categories: Wild, Venison, Sauces

Servings: 1

2 c	Wine, dry	12	Cloves, whole
2 c	Vinegar, white	1 tb	Peppercorns, black, whole
6	Bay leaves	1	Onion, large, sliced

Combine ingredients and place meat in a bowl. Pour marinade over meat and cover for from 2 hours to 48 hours (refrigerate if cooking is not planned same day). Turn meat several times. Save marinade as basting sauce, repeat use, gravy flavoring or soup additive. You should judge meat tenderness and flavor to decide how long to marinade. Note: If meat is badly bloodied, add 2 Tbsp salt and increase vinegar by 1 C.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade III

Categories: Wild, Venison, Sauces

Servings: 1

1	Lemon, juice of	2 ts	Salt
1/2 c	Vinegar, wine	2	Bay leaves
1/4 ts	Tarragon	1/4 ts	Pepper, black
2	Onions, sliced	1/2 c	Tomato catsup
1 ts	Chili powder	1	Garlic clove, crushed
1/2 c	Water		

Mix ingredients in a large bowl. Place meat therein and turn several times.

Venison_2004.txt

Cover. Marinade for from 2 hours to 48 hours, dependent upon your assessment of tenderness and flavor. Save marinade for soups, gravies, or later use with another meat.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Marinade IV
Categories: Wild, Venison, Sauces
Servings: 1

1	Wine, dry white, bottle	3	Parsley, chopped, sprigs
1 c	Vinegar	1 ts	Salt
1/2 c	Oil, any type	6	Peppercorns, crushed
1	Onion, large, sliced	4	Juniper berries
2	Carrots, large, sliced thin	1/4 ts	Thyme
4	Shallots, chopped		

Place cutup and chopped vegetables around meat in a large bowl. Pour mixed liquids over it. Oil rises to the top and retains flavor of marinade. Use for 2 hours to 48 hours, dependent on how you assess the tenderness and flavor of the meat. Retain marinade liquid for soup base, gravies or reuse later. Keep meat in refrigerator if not cooking the same day.

OPTIONS: Omit juniper berries. Add rosemary or tarragon with or in place of thyme.

* * * C O N T I N U E D T O N E X T M E S S A G E * * *

* KingQWK 1.05 *

1 tb Parsley, chopped

Saute carrots, onions and celery, finely chopped, in 4 Tbsp fat. Don't cook so hot that vegetables become browned. Add remaining ingredients and boil then simmer, covered, for 1/2 hour. Allow to cool and you are ready to use. Cover the meat completely if possible. If not, turn every 1/2 hour while in marinade. Otherwise, if meat fully covered, turn about every 3 hours. Keep meat in marinade for from 2 hours to 48 hours depending on your assessment of the tenderness and flavor of the deer. Refrigerate if more than 8 hours. Keep marinade, strained, for gravy or soup flavoring.

----- Recipe via Meal-Master (tm) v7.04

Title: Big Buck Steak I - Venison
Categories: Wild, Venison
Servings: 1

1	Round steak, 1-1/2 to 2 in.	Salt & pepper to taste
6	tb Flour	2 tb Frying fat
1	cn Mushroom soup	

If you kill a big buck and know he will not be as tender as my spikehorns, cut a round steak about 2 inches thick, dredge in flour, let stand for an hour and then re-flour the wet spots. Sear on both sides in a hot, lightly-greased skillet or black iron pot. Now pour the can of soup directly onto the center of the steak, then add enough hot water to cover the meat. Cover the pot or skillet, cook in a moderate (375) oven for about 2 hours or until tender.

Suggestions: Try adding cutup turnips and fresh green beans around the meat, just before pouring the mushroom soup on.

----- Recipe via Meal-Master (tm) v7.04

Title: Big Buck Steak II - Venison
Categories: Wild, Venison
Servings: 1

1	Round steak, 1-1/2 to 2 in.	2	tb Catsup
	Marinade, selected	2	tb Olive oil
1	tb Garlic butter	4	tb Water
1	Onion, finely chopped		Salt & pepper to taste
1/2	ts Flour		Paprika to taste

Dry the marinated steak and brush with melted garlic butter. Add salt and pepper. Sear on both sides in a little bacon fat, in a black iron pot. Add remaining ingredients and cover, cooking over moderate heat for an hour and a half or until tender. If water cooks down, add wine to replace. Full range of modification to this recipe include tomato sauce instead of catsup, more or different seasonings, added vegetables to cook. Spicier includes bay leaf, clove of garlic, dash of rosemary, thyme, basil or sage. Note: Use hickory smoked salt instead of regular.

----- Recipe via Meal-Master (tm) v7.04

Title: Fried Deer Heart
Categories: Wild, Venison
Servings: 1

1	Deer heart per person	1/2	c Milk
6	tb Flour	2	tb Bacon fat or oil
8	tb Cracker crumbs		Salt & pepper to taste

* * * C O N T I N U E D F R O M L A S T M E S S A G E * * *

Title: Deer Heart and Kidney Stew
 Categories: Wild, Stews, Venison
 Servings: 1

Heart and kidneys from deer	4 c Water
1 Onion, minced	1 tb Butter or margarine
1 cn Mushroom soup	Salt & pepper to taste
1 c Wine, red	Noodles, rice, saffron rice

Boil heart and kidneys in lightly salted water to cover until tender. Cool and slice into bite-sized pieces. Saute onion in butter until transparent. Add remaining ingredients, including 1 cup of broth in which meat is boiled. Allow to simmer for about 15 minutes more. Serve over noodles or rice. Wild rice is also excellent with this.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Venison-Oyster Frizee
 Categories: Wildgame, Venison, Oysters, Seafood
 Servings: 1

24 Oysters	1 tb Bacon, finely chopped
2 lb Deer loin	Salt & pepper to taste
1 tb Flour	Hot toast points

Fry thinly sliced deer loin in bacon fat until brown. Take care to cook slowly. Add oysters with their liquor. Thicken with flour rubbed to a paste with a little cold water. Season and cook until edges of oysters curl. Serve in a deep dish with toast points. Recipe date: 01/17/33.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sauce Piquante

Categories: Wild, Venison, Sauces

Servings: 1

5 lb Venison meat, cut 2" cubes	1/2 c Shallots, finely chopped
3 pt Water, cold	4 Onions, white, finely chop
32 oz Tomatoes, whole, can	1/3 c Bell pepper, finely chopped
1 ts Garlic, finely chopped	1/4 c Parsley, finely chopped
6 oz Tomato sauce	3 Lemon peel, small slivers
1/2 c Celery, finely chopped	Cayenne pepper/generous
12 oz Mushrooms + liquid	Salt & pepper to taste

Fry meat in minimum oil til tender to fork. Usually 20 - 35 minutes.
Remove. Make a roux of 6 Tbsp oil to equal amount flour. When deep (not dark) brown, add onion. Cook until transparent but don't burn. Add 3 pints cold water and bring to a boil. Add tomatoes, tomato sauce, celery, bell pepper, shallots, garlic, mushrooms. Let boil about 15 or 16 minutes. Add fried venison meat, parsley, lemon peel and salt and pepper to taste. Let simmer over low fire for at least one hour. Serve over hot rice.

-Begin Recipe Export- QBook version 1.00.10 Beta

Title: Venison Lasagna

Keywords: Game, venison, deer, lasagna

Servings: 6

Venison_2004.txt

1 lb Spicy venison sausage
2 ts Onion salt
2 ts Garlic salt
1 cn 16 oz. whole tomatoes
1 cn 15 oz. tomato sauce
3 tb Dried parsley flakes
1 ts Sugar
1 ts Basil leaves
2 ts Salt
1 cn 8 oz. mushroom pieces
6 Uncooked lasagna noodles
1 pk 16 oz. pkg ricotta cheese
1/2 c Parmesan cheese
1 1/2 ts Oregano leaves
2 c Shredded mozzarella cheese

Cook and stir sausage, onion and garlic salt in 10-inch skillet until sausage is light brown. Drain. Add tomatoes (with liquid), tomato sauce, 2 tablespoons parsley, sugar, basil, 1/2 teaspoon salt and mushrooms. Heat to boil, stirring occasionally. Reduce heat. Simmer uncovered until mixture is consistency of thick spaghetti sauce, about 1 hour. Cook noodles as directed on package. Reserve 1/2 cup of the sauce mixture. Mix ricotta cheese, 1/4 cup Parmesan, 1 tablespoon parsley, 1 1/2 teaspoons salt and oregano. Layer 1/2 each of the noodles, remaining sauce mixture, mozzarella cheese and ricotta cheese mixture in ungreased oblong pan, 10X6X2 inches. Repeat above process until you have 2 layers. Spoon reserve sauce on top, top with mozzarella and sprinkle with Parmesan. Cook uncovered at 350F for 45 minutes. Let stand 15 minutes.

Reposted by: Sharon Stevens
-End Recipe Export- Chipped out from the bottom of Sharon's Igloo ^^oo^^

----- Recipe via Meal-Master (tm) v7.07

Title: Venison Benison

Categories: RaceNet, Wildgame, Venison, Barbecue

Servings: 1

1 ea Deer fillet, med size	1 ea Bay leaf
2 tb Butter, melted	1/2 lb Mushrooms, chopped
1 tb Flour	2 tb Butter, cold
2 tb Orange juice	1 x Salt & pepper to taste

Mix melted butter with chopped mushrooms and cook for about five minutes. Stir, add flour and brown. Add orange juice, salt and pepper and bay leaf. Cover and simmer until sauce is creamy. Rub fillet with 2 Tbsp solid butter, sprinkle with pepper. Broil over very hot coals for 5 minutes per side. Place in a hot broiling plate, sprinkle with salt, add mushroom-orange juice sauce and cook until done to your desire, basting while it cooks.

----- Recipe via Meal-Master (tm) v7.07

Title: Big Buck Steak I

Categories: RaceNet, Wildgame, Venison

Servings: 1

1 ea Round steak, 1-1/2 to 2 in.	1 x Salt & pepper to taste
6 tb Flour	2 tb Frying fat
1 cn Mushroom soup	

If you kill a big buck and know he will not be as tender as my spikehorns, cut a round steak about 2 inches thick, dredge in flour, let stand for an hour and then re-flour the wet spots. Sear on both sides in a hot,

Venison_2004.txt

lightly-greased skillet or black iron pot. Now pour the can of soup directly onto the center of the steak, then add enough hot water to cover the meat. Cover the pot or skillet, cook in a moderate (375) oven for about 2 hours or until tender.

----- Recipe via Meal-Master (tm) v7.07

Title: Big Buck Steak II
Categories: RaceNet, Wildgame, Venison
Servings: 1

1 ea Round steak, 1-1/2 to 2 in.	2 tb Catsup
1 x Marinade, selected	2 tb Olive oil
1 tb Garlic butter	4 tb Water
1 ea Onion, finely chopped	1 x Salt & pepper to taste
1/2 ts Flour	1 x Paprika to taste

Dry the marinated steak and brush with melted garlic butter. Add salt and pepper. Sear on both sides in a little bacon fat, in a black iron pot. Add remaining ingredients and cover, cooking over moderate heat for an hour and a half or until tender. If water cooks down, add wine to replace. Full range of modification to this recipe include tomato sauce instead of catsup, more or different seasonings, added vegetables to cook. Spicier includes bay leaf, clove of garlic, dash of rosemary, thyme, basil or sage.

----- Recipe via Meal-Master (tm) v7.07

Title: Brunswick Stew
Categories: RaceNet, Wild, Venison, Stews
Servings: 1

Venison_2004.txt

2 ea Rabbits	16 oz Lima/butter beans, can
4 ea Squirrels	2 cn Tomatoes
2 lb Venison	1 cn Okra (if available)
4 ea Onions, med, diced & sauteed	2 tb Worcestershire sauce
4 ea Potatoes, diced	2 ea Bay leaves
8 c Broth (from parboil)	2 ts Salt
1/2 c Butter	1 ts Peppercorns
8 oz Cream style corn	1 ts Red pepper, dried

Parboil rabbits or squirrels; remove meat from bones. Save broth. Cut venison into chunks, flour, and brown. Add all ingredients to a large pot and simmer slowly for about an hour with the pot covered. When meats are tender, check if seasoning adjustment is needed. Add water to thin if required. Serve in soup bowls. A dash or two of tabasco can be substituted for the red pepper.

Modify ingredients according to availability.

----- Recipe via Meal-Master (tm) v7.04

Title: Hungryman's Stew with Venison
Categories: Venison, Stew
Servings: 6

3 lb Venison	2 Onions, chopped
3 tb Worcestershire sauce	2 lb Potatoes
1 cn Green beans	1 cn Wax beans
1 cn Corn	1 lb Carrots, sliced
2 qt Water	2 ts Seasoned salt
1 ts Pepper	2 ts Oregano
2 ts Garlic powder	4 tb Cornstarch

Venison_2004.txt

Cut venison into chunks. In a large stew pot, lightly brown venison with chopped onions and Worcestershire Sauce. Cut potatoes into cubes. Add potatoes, green beans, wax beans, corn, carrots, water, seasoned salt, pepper, oregano, and garlic powder.

Bring mixture to a boil, then turn down to simmer. Stir often. Simmer 1/2 to 3 hours. For last 1/2 hour, take some juice from the stew pot, add cornstarch. Stir until dissolved. Add back into mixture.

----- Recipe via Meal-Master (tm) v7.04

Title: Country Style Venison Stew

Categories: Venison, Stews

Servings: 6

1/2 lb Bacon or salt pork	2 lb Venison steak
4 tb Flour	6 c Water or beef stock
1 lg Tomato, chopped	2 md Carrots, sliced
2 md Stalks celery, sliced	2 md Potatoes, in 1" cubes
1 Dozen small white onions	1 tb Chopped parsley
1 c Fresh green peas	Salt and pepper to taste

Cut bacon into 1" cubes and saute in large saucepan until lightly browned. Remove and set aside.

Cut venison into 1 1/2 or 2" pieces and brown over high heat in 4 T bacon or pork drippings. Stir in flour. Lower heat and let brown 2-3 minutes, stirring several times. Add liquid and let it simmer 1 hour or more until venison begins to get tender, add more liquid as necessary.

Venison_2004.txt

Add all the other ingredients, except peas, and continue to simmer to a thick stew. Simmer peas in a separate pan until done. Strain and spoon over or around stew when served. Great accompanied by buttered corn muffins and a salad.

----- Recipe via Meal-Master (tm) v7.04

Title: Roast Venison with Wine
Categories: Venison
Servings: 1

7 1/2 lb Boned leg of venison roast	9 Bacon slices
1 ts Salt	1/4 ts Dried thyme leaves
1/4 ts Chopped onion	1 Clove garlic, minced
1/4 c Lemon juice	1 c Beef broth
1 c Burgundy wine	

Preheat oven to 500F. Arrange 6 bacon slices on inside surface of roast. Roll up and tie securely. Place 3 bacon slices across the top. Place roast on rack in shallow roasting pan. Sear in oven 15-20 minutes.

Remove roast from oven. Lower temperature to 375F. Combine remaining ingredients. Pour over roast; cover with foil. Roast, basting occasionally with pan drippings 2 1/2 - 3 hours, or until meat is tender. Remove. Makes 15-20 servings.

----- Recipe via Meal-Master (tm) v7.04

Title: Crock Pot Venison Stew

Venison_2004.txt

Categories: Venison, Stews

Servings: 6

2 lb Venison cubes	1/2 c Chopped onion
3 Stalks celery, diced	1 tb Parsley, chopped
2 Cloves garlic, minced	1/2 c Dry red wine
1/2 c Water	Salt and pepper to taste
1 c Tomato sauce	Oregano
2 tb Oil	Basil

Brown meat in oil. Place celery and onion at the bottom of the crock pot. Add browned meat and remaining ingredients. Cook on low for 7-10 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Supreme

Categories: Venison

Servings: 4

7 sm Venison steaks	4 Stalks celery, chopped
Salt and pepper	1 1/2 ts Garlic powder
1/2 c Oil	1 1/2 c Water
1 lb Pork sausage	1/2 c Parsley
2 lg Onions, chopped	1/2 c Green onion tops, chopped
1 Bell pepper, chopped	1 Red apple, peeled & chopped

Season venison with salt and pepper. Brown in a large skillet in hot oil. Remove venison, and add pork sausage. Brown. Then add onion, bell pepper, celery and garlic powder. Cook until onions are clear. Return venison to pot and add water. Simmer until venison is tender, about 1 1/2 hours. Add parsley, green onion tops and apple. Cook for 10 more minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Bacon Rolls
Categories: Venison
Servings: 4

8	Venison steaks	3	Beef boullion cubes
8	Strips of bacon	2 c	Boiling water
	Salt and pepper	1 tb	Parsley
1	Garlic clove, minced	1/4 ts	Marjoram
1 md	Onion, chopped	1/4 ts	Dry mustard
	Flour		

Pound steaks until thin enough to roll. Fry bacon strips until done but not crisp. Lay bacon on steaks. Sprinkle with salt, pepper, minced garlic and a few chunks of chopped onion. Roll steaks and dredge in flour. Brown in bacon grease. Remove and drain grease. Mix 2 boullion cubes with 2 cups boiling water. Stir until dissolved. Add parsley, marjoram, dry mustard and rest of onion. Pour into skillet and add the venison rolls. Simmer until tender, approximately 1 1/2 hours. Serve with the sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecueed Venison
Categories: Venison, Barbecue
Servings: 5

1 lb	Venison, cut to thin slices	Red pepper
1/3 c	Cooking sake (rice wine)	Other spices (optional)
1/3 c	Vinegar	Teriyaki sauce

Venison_2004.txt

1/3 c Soy sauce

Marinate venison about 20 minutes in a marinade of sake, vinegar, soy sauce and spices. Use more vinegar if venison has a strong "Gamey" taste.

Grill the slices of venison over a charcoal grill. A grill made of chicken wire mesh is fine in that the slices of meat will not fall down between the rods. Dip the cooked meat in teriyaki sauce if you prefer. Serve with rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Mustard Fried Venison

Categories: Venison

Servings: 5

6	Venison loin steaks or chops	2 tb	Dijon style mustard
	Seasoned salt	1 ts	Horseradish
	Pepper	1/4 c	Olive oil

Wash steaks, pat dry. Season with salt and pepper. Combine mustard and horseradish. Spread this mixture on each side of steaks, to cover. Fry in hot olive oil. Poke with fork and as soon as juices run clear, the steaks are done.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Logs - With Cheese

Categories: Venison

Servings: 4

Venison_2004.txt

4	Venison steaks	1 ts	Italian seasoning
1 c	Ricotta cheese	1/2 ts	Basil
1 c	Mozzarella cheese	1 c	Onion, diced
1/4 c	Cream cheese	1 ts	Lemon juice
1 1/2 ts	Garlic		

Combine all ingredients except steaks. Spread mixture on steaks and roll up like a log. Insert toothpick to hold together. Place in covered greased pan. Bake at 300 degrees for 45 minutes. Serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Steaks In Wine
Categories: Venison
Servings: 2

2 sm	Venison steaks	Garlic salt
1 tb	Butter	Basil
	Dash of fennel	White cooking wine

Melt butter in frying pan over medium heat. Put steaks in pan and add fennel, garlic salt and basil. Cook for 5 to 10 minutes or until done to your liking.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Shanks In Wine
Categories: Venison
Servings: 4

Venison_2004.txt

4	Venison shanks	1/4 c	Green onions, sliced
	Salt and pepper	1/4 c	Fresh parsley, chopped
1 c	Water combined with 3/4 cup	1	Garlic clove, minced
	Marsala or Madiera wine	1/4 ts	Rosemary
1/2 lb	Fresh mushrooms, sliced		

Season shanks with salt and pepper and place on a greased baking pan. Bake uncovered at 325 degrees for one hour or until browned, turning once. Pour off all fat, if any. Pour half the wine and water mixture over the shanks, cover, and bake for one hour or more. Sprinkle the shanks with the mushrooms, green onions and parsley. Combine the remaining wine and water with the garlic and rosemary and pour over the shanks, again cover and bake at 400 degrees for 30 minutes. Serve and spoon the sauce mixture over them.

----- Recipe via Meal-Master (tm) v7.04

Title: Brush Creek Tenderloin

Categories: Venison

Servings: 3

1 lb	Venison tenderloin steaks, Butterfly cut	2 ts	Worcestershire sauce
		1 cn	16 oz. whole stewed tomatoes
2	Slices of bacon		-OPTIONAL-
	Dash of meat tenderizer	1 cn	Red kidney beans (optional)
	Favorite breading mixture		Salt, pepper and garlic
1/2	Onion, diced		Powder
1/2	Green pepper, diced		

Beat steaks with mallet and sprinkle with meat tenderizer. Bread

Venison_2004.txt

tenderized steaks with favorite mixture of breading. Fry 2 slices of bacon in skillet until they are crisp and crumble. Fry butterfly steaks for 16 to 20 minutes until done. Add diced onions, green pepper and Worcestershire sauce after meat has browned. Add stewed tomatoes to skillet along with kidney beans if desired. Add small amount of garlic powder and salt and pepper. Cook for 10 to 15 minutes covered. Stir as needed to prevent burning. Serve. Excellent over noodles or rice.

----- Recipe via Meal-Master (tm) v7.04

Title: Baked Venison Steak
Categories: Venison
Servings: 5

3 lb Boneless venison steaks	2 cn Water
1/4 c Oil	-ADDITIONAL-
1 md Onion, chopped	Garlic salt
1 c Celery, thinly sliced	Celery salt
1 c Mushrooms, sliced	Pepper
2 cn Cream of mushroom soup	Flour
1 cn Cheddar cheese soup	

Cut venison steaks 1/2 to 3/4-inch thick, cut in small sizes. Sprinkle the meat lightly with garlic salt, celery salt and pepper. Flour meat and brown on both sides in 1/4 cup oil. When meat is brown, place in baking dish or pan large enough to hold all items. Spread meat evenly over bottom of pan. Spread onion, celery and mushrooms over meat. In a separate dish or bowl, add cream of mushroom soup, cheese soup and water. Mix well and pour over meat and vegetables. Bake at 350F for 1 1/2 to 2 hours, or until the meat is tender. Serve with your favorite vegetable and salad.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Bow Bender Delight
Categories: Venison
Servings: 2

1 lb Venison loin	5 Dashes minced garlic
1 Bell pepper, chopped	1/4 c Water
1 White onion, chopped	Salt and pepper, to taste
4 oz Mushrooms	

Cut loin into small steaks 1/4- to 1/2-inch thick. Brown in butter on high heat setting. Reduce heat. Add balance of ingredients and simmer for one hour.

----- Recipe via Meal-Master (tm) v7.04

Title: Barbecue Venison Chops
Categories: Venison, Barbecue
Servings: 4

20 Venison chops	4 Pats of butter
6 oz Beer	2 oz Garlic
1 lg Onion, chopped	

Place aluminum foil on hot grill with sides foled up, so there is no runoff of juices. Place chops on foil. Add beer, chopped onion and butter. Sprinkle garlic salt on chops each time you turn them. When chops are done, remove foil from grill. Place chops back on grill and sprinkle with garlic salt each time you turn them until charcoal black.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Brochettes
Categories: Venison
Servings: 6

6	Venison cutlets, 1/2-inch Thick	8 oz Whipped cream cheese
6	Green onions, chopped	6 Slices bacon

Place the cutlet between waxed paper and pound it thin with a malet or flat side of a cleaver. It should be about 1/8-inch thick. Chop the green onions and mix them with the cream cheese. Spread the mixture over the cutlet and roll the cutlet up. Wrap a slice of the bacon around each one and place them in a baking pan seam side down. Bake at 350F for 30 minutes. Don't be concerned if some of the filling cooks out. Next, turn on the broiler to brown the bacon. This should only take a couple of minutes. Serve with a dry wine and crusty Italian or French bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Marinade
Categories: Venison, Marinade, Barbecue
Servings: 4

1 1/2 lb Venison, sliced or cubed	1 1/2 ts MSG
1/4 c Soy sauce	1/2 ts Pepper
1/2 c Water	3 tb Sugar

Mix ingredients together. Pour over meat. Refrigerate at least 24 hours.

Can marinate 3-4 days. Broil or barbecue.

----- Recipe via Meal-Master (tm) v7.04

Title: Crab Apple Venison Roast

Categories: Venison

Servings: 6

5 lb Venison roast	1/2 c Lemon juice
1 ts Salt	1/4 tb Allspice
1 tb Pepper	1/2 c Butter
1/2 lb Bacon slices	1/2 c Crab apple jelly
1 c Orange juice	

Season roast with salt and pepper. Cover with bacon slices. Sear meat at 450F for 15 minutes. Reduce heat to 250F for another 15 minutes per pound of roast. Baste frequently with a blend of 1/2 cup orange juice and allspice. About 30 minutes before roast is done, remove bacon. Make glaze from butter, 1/2 cup orange juice and crab apple jelly. Continue basting meat with glaze, uncover until done.

----- Recipe via Meal-Master (tm) v7.04

Title: Cranberry-Venison Pot Roast

Categories: Venison

Servings: 7

4 lb Venison roast *	1/4 ts Powdered cloves
2 c Cranberry juice cocktail	1 Onion. sliced
2 tb Cooking oil	-ADDITIONAL-

Venison_2004.txt

1 cn Whole cranberry sauce
1 Garlic clove, minced

Flour for dredging
Salt and pepper

Marinate venison in cranberry juice for 4 hours. Save marinade. Dust meat with flour, salt and pepper. Brown well on all sides in hot oil in a heavy kettle. Add whole cranberry sauce, 1 cup marinade, garlic, powdered cloves, onion and cover. Simmer 3 1/2 hours or until tender. Skim fat from gravy. Thicken pan juices if needed.

* Chuck or rump is best.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast Sauce

Categories: Venison, Sauces

Servings: 5

4 lb Venison roast	1 tb Soy sauce
4 Carrots, diced	1/2 ts Pepper
4 Med. potatoes, diced	1/4 ts Salt
1 cn 8 oz tomatoes	1/4 c Honey
3 tb Brown sugar	1 ts Tobasco
1 tb Mustard	1/2 ts Onion powder
3 tb Worcestershire sauce	1/2 ts Garlic powder

Place roast in foil-covered pan. Arrange cut carrots and potatoes. Combine remaining ingredients in a blender. Pour sauce over roast. Cover with foil and cook for three hours at 325F.

----- Recipe via Meal-Master (tm) v7.04

Venison_2004.txt

Title: Stuffed Venison Neck Roast
Categories: Venison
Servings: 7

1 lg Venison neck	3 Eggs
1 1/2 Loaves of dried bread	2 Onions, chopped
1 ts Salt	2 ts Sage
1/2 ts Pepper	Water

Bone large neck. Leave open and salt and pepper well. Let stand for 1/2 hour to let salt and pepper work in. In large mixing bowl or pan, make dressing by breaking up dry bread, adding 1 teaspoon salt and 1/2 teaspoon pepper, eggs, chopped onions, enough water to moisten well. Add 2 teaspoons sage. Test to see if it is enough. Add more sage if needed.

Lay neck roast in baking pan. Spread half of dresisng on it. Then roll it up like a jellyroll. Put remaining dressing around roast and cover. Bake at 350F for 2 1/2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Roast
Categories: Venison
Servings: 3

1 lb Venison roast	1 tb Brandy
2/3 c Dry red wine	-ADDITIONAL-
1/2 c Water	Pepper
1 lg Onion, sliced	Bay leaves
1 Garlic clove, sliced	Thyme

Venison_2004.txt

1 c Currant jelly
1/2 c Sour cream

Mustard seed
Salt

Marinate roast in mixture of wine, water, pepper, bay leaves, thyme, mustard seed and onion for 24 hours. After marinating, insert slices of garlic in roast. Rub roast with salt. Bake at 350F. Base with marinade drippings until roast is brown and tender. Place roast on hot platter. Add currant jelly, sour cream and brandy to drippings. Stir over high heat until mixture thickens. Garnish roast with orange strips or slices, and sliced pears.

----- Recipe via Meal-Master (tm) v7.04

Title: Roast Venison
Categories: Venison
Servings: 10

7 lb Venison roast	1 ts Thyme
10 Larding strips	1 ts Rosemary
2 Thinly sliced garlic bows	2 1/2 c Beef stock
4 tb Flour	Salt and pepper
1 Stick butter, softened	

Using a larding needle, poke the larding strips into the roast in about 10 places, 1 1/2 inches deep, following with a slice of garlic in each hole. If you don't have a larding needle you can put small squares of bacon or salt pork with a slice of garlic between on the meat top and bottom. Hold them in place with toothpicks. Mix salt and pepper with flour. Rub all meat surfaces with butter and dust with flour and herbs. Roast uncovered in roasting pan with 1/2 cup stock at 325F for about two hours. Venison should be served rare but not bloody, so figure on a little over 15 minutes per pound. You may turn the over to 400F the last 10 to 12 minutes to brown

Venison_2004.txt

the meat. Remove the meat from the pan, but keep it hot. Take the pan and mix in the remaining flour, stirring thoroughly. Place the pan over the heat to brown the flour and dredges. Stir in the stock and more water if necessary to make the gravy the desired thickness.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison & Sherry

Categories: Venison

Servings: 12

5 lb Venison roast	6	Beef bouillon cubes
1 tb Salt	2 tb	Cornstarch
1 c Apple cider vinegar	1/2 c	Water
2 tb Mixed pickling spices	1/2 c	Cooking sherry
1/2 c Water		-ADDITIONAL-
5 Strips bacon, cut in halves		Salt and pepper
2 Med. onions, sliced		Garlic salt
3 c Water		Seasoned salt

The night before roasting, place venison roast in a large pot and cover with water. Add 1 tablespoon salt, 1 cup apple cider vinegar and 2 tablespoons mixed pickling spices. Cover the pot and let stand overnight. (Roast can be frozen or thawed.)

Preheat oven at 350F. Rinse off roast from the marinade pot and discard the rest of the marinade as this will no longer be needed. Place the roast in roaster and add 1/2 cup of water to the bottom. Moderately season with salt, pepper, garlic salt and seasoned salt. Lay cut strips of bacon over roast and sliced onions. Cook until tender. Roast usually takes about two hours or a little longer.

Venison_2004.txt

When roast is done, remove and place on a platter, cover with foil and let cool. Save pan drippings. Leave onions and bacon strips in drippings for flavor.

To make gravy, add to the pan drippings 3 cups of water and 6 beef bouillon cubes. Bring drippings to a boil and dissolve the cubes stirring constantly. In a shaker, put 2 heaping tablespoons of cornstarch with 1/2 cup of water. Cap and shake until dissolved and milky. Reduce the heat on the already boiling drippings and slowly add to the pan drippings, stirring. Repeat the cornstarch step until desired thickness.

Remove gravy from heat and add 1/2 cup of cooking sherry, blending with the gravy mixture. Slice the roast in thin to medium slices and return to the gravy and sherry mixture. You may add fresh sliced or canned mushrooms (drained) while making the gravy if desired. Serve over mashed potatoes, rice or noodles or make hot roast venison sandwiches with kaiser rolls or buns.

----- Recipe via Meal-Master (tm) v7.04

Title: San Gabriel Roast Venison

Categories: Venison

Servings: 6

5 lb Venison roast	1	Leek
1/2 c Oil	2 c	Beef stock or bouillon
1/4 lb Salt pork, diced		-ADDITIONAL-
2 Med. onions, chopped		Sage
2 Garlic cloves, minced		Garlic clove, sliced
1 Bay leaf		Salt
3 Carrots		Fresh ground pepper

Venison_2004.txt

Rub meat with oil, sage and garlic. Sprinkle with salt and pepper. Cook salt pork over moderate heat until crisp and brown. Remove pork bits. Brown meat on all sides in hot fat. Reduce heat and add onions, garlic, bay leaf, carrots, leek and beef stock. Cover tightly until meat is tender, 2 1/2 to 3 hours.

Place meat and vegetables on platter and thicken liquid as desired for gravy.

----- Recipe via Meal-Master (tm) v7.04

Title: Crock Pot Venison Barbecue
Categories: Venison, Stews, Barbecue
Servings: 7

3 lb Venison stew meat	Seasoning for meat
1 c Onion, diced	2 ts Seasoned salt
4 Garlic cloves, chopped	1 lb Seasoned bacon
1 c Red wine vinegar	2 c Catsup
1/2 c Worcestershire sauce	1/2 c Molasses
2 ts Lawrey's Natural Choice	1/2 c Brown sugar

Place venison, onion, garlic, vinegar, Worcestershire sauce and seasoning in crock pot. Cook on high for 1 to 2 hours until meat is cooked. Cook bacon and crumble or chop. Add bacon, catsup, molasses and brown sugar. Turn crock pot on low and heat for the rest of the day. Serve over rice potatoes or toast. NOTE: Venison can be substituted with any red meat, just cut in 1-inch cubes.

----- Recipe via Meal-Master (tm) v7.04

Title: Mush And Venison
Categories: Venison
Servings: 6

12 oz Cubed venison	2 c Yellow corn meal
2 qt Water	-ADDITIONAL-
1 tb Salt	Bacon drippings

Put meat in a frying pan and fry it with bacon fat. In a pot, add 2 quarts of water. Let boil and add salt. Add the corn meal, a cup at a time, into the pot and stir continuously. Add the venison, stirring until thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Sage Of The Ozark's Venison Supper
Categories: Venison
Servings: 7

3 lb Venison stew meat	1 ts Paprika
4 c Water	1/2 c Flour
2 ts Parsley, chopped	1/2 c Red wine
1 c Catsup	1/2 lb Green beans, cut up
5 tb Bacon drippings	

Place the venison in a large pot and add water. Simmer for 75 minutes. Then drain 1/2 of the water out. Add remaining ingredients. Mix well. Simmer for 45 minutes. Stir frequently. Serve with hot corn bread.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Potato Stew
 Categories: Venison, Stews
 Servings: 8

3 1/2 lb Venison, cut in 1 1/2 inch Cubes	1/2 c Worcestershire sauce
1/2 c Flour	1/4 c Pepper
1/2 c Salad oil	4 Beef bouillon cubes
1 c Garlic clove, minced	5 md Potatoes
3 c Water	1 16 oz. bag carrots, cut up
1 ts Salt	1 10 oz package peas

About 3 1/2 hours before serving, coat meat with flour and brown in oil. Remove from pan. Add onions and garlic. Cook until tender. Gradually stir in water, salt, Worcestershire sauce, pepper and bouillon. Return meat. Simmer 2 1/2 hours. Add potatoes and carrots. Simmer 20 minutes. Stir in peas. Cover. Simmer 6 to 10 minutes until vegetables are tender. Add a little flour and water to thicken if you like your stew thick.

----- Recipe via Meal-Master (tm) v7.04

Title: Potato-Carrot Venison Stew
 Categories: Venison, Stews
 Servings: 5

2 lb Venison, cubed	1 Bay leaf
1/4 c Flour	3 c Water
1 ts Salt	2 c Fresh mushrooms
1/4 ts Pepper	4 Potatoes, quartered
3 tb Oil	4 Carrots, cut up

Venison_2004.txt

2 ts Beef bouillon
2 Onions, cut up
1 Stalk celery, diced

2 tb Flour
1 1/4 c Water

In large bowl, coat meat with flour, salt and pepper. In large pot, brown meat in oil. Add bouillon, onions, celery, bay leaf and 3 cups water. Simmer covered for 1 1/2 hours, or until venison is tender. Remove bay leaf. Add mushrooms, potatoes and carrots. Cover and continue cooking until vegetables are tender, about 30 to 45 minutes. Combine 2 tablespoons flour and 1/4 cup water. Stir into stew juices. Heat until thick. Stir constantly.

----- Recipe via Meal-Master (tm) v7.04

Title: Canned Smoke and Sour Venison Stew
Categories: Venison, Stews
Servings: 5

1 c Venison stew meat	1 Beef bouillon cube
1/2 c Lima beans	1 c Potatoes, diced
1/2 c String beans	1/2 ts Salt
1/2 c Carrots, sliced	1/2 ts Worcestershire sauce
1/2 c Celery, sliced	1/8 c Sour wine
2 tb Onion, chopped	1 tb Drake's crispy fry mix
1/2 ts Garlic, sliced	Warm water
2 tb Home cured venison ham	

Pack raw ingredients in quart jar in above order to within one inch of top, seal and process for 90 minutes at 10 lbs pressure.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and 4-Beans
Categories: Venison, Stews
Servings: 5

2 lb Venison	1 Green pepper, cut up
1 lb Bacon	1 c Mustard
1 cn Pork and beans	1 c Catsup
1 cn Lima beans	1 ts Brown sugar
1 cn Kidney beans	1 ts Salt
1 cn Navy beans	1 ts Pepper
1/2 Onion, cut up	

Brown venison and bacon. Put all ingredients in crock pot and crook for 4 hours on high temperature setting.

----- Recipe via Meal-Master (tm) v7.04

Title: Canned Venison
Categories: Venison
Servings: 1

Wash meat well and cut up in one-inch cubes, removing all fat. Pat dry and pack quart jars until full. Do not add water or salt. Sucure lids and process for 90 minutes at 10 lbs pressure. The venison will make its own juice and a layer of fat will be on top. This will keep for a long time and can be sued for several dishes, such as vegetable and venison stew. Or, you can turn out the contents of a jar into a skillet and warm well. Make gravy and cook potatoes and you have a meal.

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison and Pork and Beans
Categories: Venison
Servings: 5

2 lb Ground venison	1 c Catsup
2 cn Pork and beans	1 Onion, cut up
1 c Mustard	1 Green pepper, cut up

Brown venison in fry pan. Add remainder of ingredients and simmer, until mixed and hot to serve.

----- Recipe via Meal-Master (tm) v7.04

Title: Sugar Cured Venison Jerky
Categories: Venison, Jerky
Servings: 1

5 lb Venison roast	1 oz Liquid smoke
1 1/2 c Sugar	2 ts Garlic
1 ts Brown sugar	3 ts Seasoning salt
15 ts Salt	1 ts Black pepper

Serves several people.

Cut venison 1 to 2 inches wide and 1/4-inch thick, 6 to 10 inches long. Put in large mixing bowl and add sugar a little at a time. Be sure to mix well. Mix brown sugar and all other spices and mix all together. Put in refrigerator approximately 6 to 8 hours. Take out and put in oven on

Venison_2004.txt

racks, lightly pepper. Cook at a maximum of 150F until completely dry, approximately 8 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Jerky
Categories: Venison, Jerky
Servings: 1

5 lb Venison, boned	1/2 c Light corn syrup
3 ts Tender Quick	1/2 ts Garlic salt or powder
2 ts Black pepper	1/2 ts Onion salt or powder
1 ts Liquid smoke	2 Pinches tarragon
1/2 c Spicy brown mustard	1 ts Worcestershire sauce

Cut venison into fairly thick slices. Mix remaining ingredients. Lay strips of venison on broiler pans. Coat with sauce, salt and pepper to taste. Flip, coat with sauce, pepper and salt again to taste. Bake approximately 6 hours at 150F. Flip and continue to bake another 4 hours. Allow to cool, then place in covered container or plastic bags. Flavor will "peak" in a day or two.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Jerky
Categories: Venison, Jerky
Servings: 1

4 lb Venison	1/2 ts Italian seasoning
4 tb Onion powder	1 c Worcestershire sauce

Venison_2004.txt

1 1/2 ts Black pepper
1 1/2 ts Garlic powder
2 Pinches salt

1 c Soy sauce
1 ts Texas Pete

Serves many people.

Cut venison into 1/3-inch strips or less, cutting with the grain. Combine rest of ingredients. Place meat in pan or dish and pour marinade over meat. Let stand 24 hours in refrigerator. Remove from refrigerator and place foil in bottom of oven to catch drippings. Insert toothpicks through one end of strip of meat and hang from over rack. Rack should be at highest setting. Bake at 150F for 4 hours or until dried to taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Spicy Venison Jerky

Categories: Venison, Jerky, Smoked

Servings: 1

4 lb Venison roast	1/2 ts Onion powder
1/2 c Brown sugar	1/2 ts Pepper
1/4 c Salt	1/2 ts Garlic powder
1 c Water	1/2 ts Tobasco sauce
1 c Red wine	

Serves many people.

Trim fat from venison and cut into 1/4- to 1/2-inch thick slices. Place meat into the marinade made by combining the above ingredients in a glass or ceramic bowl. Marinate at least 8 hours in a cool place. Remove to a rack and allow to air dry until they become glazed. Do not rinse. Smoke for 12 to 16 hours depending on degree of desired dryness. Use

Venison_2004.txt

approximately 3 panfuls of hickory or cherry wood chips to add to flavor.

----- Recipe via Meal-Master (tm) v7.04

Title: Smoked Oriental Venison Jerky
Categories: Venison, Jerky, Smoked
Servings: 1

4 lb Venison roast	2 oz Bourbon or brandy
1/4 c Salt	1/2 ts Onion powder
1/4 c Brown sugar	1/2 ts Garlic powder
2 c Water	1 ts Grated ginger
1 c Apple cider/or cider vinegar	1 ts Grated orange peel
1/2 c Soy sauce	6 White cloves (optional)

Serves many people.

Trim fat from venison and cut into 1/4- to 1/2-inch thick slices. Place meat into the marinade made by combining the above ingredients in a glass or ceramic bowl. Marinate at least 8 hours in a cool place. Remove to a rack and allow to air dry until they become glazed. Do not rinse. Smoke for 12 to 16 hours depending on degree of desired dryness. Use approximately 3 panfuls of hickory or cherry wood chips to add flavor.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Cheese Dip
Categories: Venison, Dips
Servings: 1

Venison_2004.txt

- 1 lb Ground venison
- 1 Log Velveeta cheese
- 2 sm Cans jalapeno peppers

- 1 Bag tortilla chips
- Red hot sauce

Serves many people.

Spray crockpot with Pam and turn it on high. Cube cheese, add to crockpot and cover. This will melt quicker. Brown meat in fry pan. Drain off grease. When cheese is melted, add meat and peppers to crockpot. Mix well. Reduce heat if needed, add a few drops of red hot sauce to taste. Leave covered and on low until ready to serve with your favorite tortilla chips.

----- Recipe via Meal-Master (tm) v7.04

Title: North Country Venison Spread

Categories: Venison, Sandwich

Servings: 1

- | | |
|--|----------------------|
| 1 lb Cooked venison roast | 1/2 c Pickles, diced |
| 1 c Undrained red and green
Pepper relish | 1/2 c Celery, diced |
| 1/2 c Onion, chopped | 2 tb Mustard |
| | 1/2 c Mayonaise |

Serves several people.

Grind cooked roast or chop in processor or blender. Combine pepper relish, onions, pickle and celery and add to ground venison. Stir mustard into mayonaise to make a spreadable consistency. May be used for sandwiches or crackers.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Pizza
Categories: Venison, Pizza
Servings: 7

1 lb	Ground venison	3 c	Grated cheese
6 c	Unbleached flour	1 sm	Onion, chopped
1 1/2 c	Buttermilk	2 cn	Pizza sauce
4 tb	Butter or margarine		Chives (optional)
4 tb	Honey		Oregano
1/2 ts	Salt		Garlic powder
1	Package of yeast		Pepper
1/4 c	Warm water		Thyme

First, measure flour into large bowl. In a separate container combine buttermilk, butter, honey and salt. Heat the buttermilk mixture to lukewarm. Dissolve yeast in warm water. Add yeast and milk mixture to flour and combine to make a firm dough. Turn dough out and kneed for about 6 minutes, or until it is smooth and elastic. Put the dough in a greased bowl, cover and let rise until double in bulk, about 1 hour. While dough is rising, prepare the toppings. Grate plenty of cheese.

Chop some onions and some wild chive if you have some handy. Fry venison, crumbling it as you fry. When dough has risen, punch it down, divide it in half, and roll out the two parts to fit your baking sheets. The dough should be about 1/4-inch thick. Let the rolled out dough rise for about 15 minutes. Spread a generous amount of pizza sauce on the dough. Sprinkle on plenty of oregano, garlic powder, pepper and a little thyme. Top with grated cheese and the crumbled venison. Bake at 350F for 20 to 30 minutes.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sauce
 Categories: Venison, Sauces
 Servings: 4

2 lb Ground venison	2 tb Worcestershire sauce
1 lb Ground beef or sausage	2 tb Soy sacue
1 tb Oil	4 6 oz. cans tomato sauce
1 c Onions, chopped	4 6 oz. cans tomato paste
1 ts Seasoned salt	2 c Water
1 ts Salt	4 4 oz cans sliced mushrooms
1 ts Pepper	2 13 oz. cans peeled tomatoes
1 c Hickory sauce	

Brown meat in oil for 30 minutes, then add onions until brown. Continue stirring. Add seasoned salt, salt, pepper, hickory sauce, soy sauce and Worcestershire sauce. Continue to stir and let simmer for another 30 minutes. Add tomato sauce and paste, mixing sauce and paste together with 2 cups of water before adding. Add mushrooms and tomatoes.

After all ingredients are combined together, let simmer again for 1 to 2 hours. Continue to stir. Serve over noodles or let cool and put in jars for later.

----- Recipe via Meal-Master (tm) v7.04

Title: Pickled Venison Heart
 Categories: Venison
 Servings: 2

1 Venison heart	1/2 ts Salt
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Venison_2004.txt

1/2 ts Brown sugar
3 Small white onions
1/3 qt Cold water

1/2 ts Black pepper
White cider vinegar

Set aside 1 quart jar. Boil venison heart in kettle filled with enough water to cover heart. When water starts to boil add brown sugar and boil until cooked through, 30 to 45 minutes. Drain heart and cool in refrigerator. Dice heart into chunks, slice onions in thin slices. Mix onions and meat and place in quart jar. Add 1/2 quart cold water. Put in salt and pepper. Finish filling jar with white cider vinegar. Place cover on jar, shake twice and place in refrigerator. Leave two to three days and then enjoy. Water and vinegar mix can be changed to suit your own taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Marinated Venison Heart

Categories: Venison

Servings: 3

1	Vinison heart	1/4 ts	Salt
1	Med. red or white onion, Sliced thin	9	Peppercorns
		2	Bay leaves
1 1/2 c	Red wine vinegar	2	Garlic cloves
1/3 c	Water		

Rinse and clean venison heart. Soak overnight in cold salted water (approximately 1 cp salt to 1 quart water). To prepare: Add 1 cup of salt to 1 quart of fresh cold water. Simmer heart in salted water for 45 to 60 minutes. Cool and trim off fat. Cut heart in half, peel off outer membrane and slice thin. Alternate layers of onions and heart. Add the rest of the combined ingredients and refrigerate. Serve on crackers or

wheat toast.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Heart Tariyaki

Categories: Venison

Servings: 3

1 Venison heart	2 tb Olive or vegetable oil
2 tb Butter	1 Med. onion, diced
4 tb Tariyaki or soy sauce	Salt and pepper

Slice venison heart into 1/2-inch slices. In a frying pan, heat butter, soy sauce and olive oil on medium heat. Add diced onions and cook until tender. Place slices of heart in pan and cook 2 minutes on each side. Don't overcook, as heart will become tough and dry. Salt and pepper to taste. Serve with a favorite side dish.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Heart Pate

Categories: Venison

Servings: 1

1/2 lb Liver, sliced	1 ts Salt
1/2 lb Venison heart, sliced	1/4 ts Ground fresh pepper
4 tb Butter	4 tb Cognac (brandy)
3 Hard cooked eggs	3 Truffles, coarsely chopped
3 3 oz. pkgs. cream cheese, Softened	(mushrooms can be used)

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Number of people served varies.

Melt butter in sauce pan. Add sliced liver and heart. Cook, stirring frequently until tender, 8 to 10 minutes. Work eggs, liver and heart through a food grinder, blender or food processor. Work cream cheese until soft, then combine with the ground meat mixture. Make this as smooth as possible. Stir in salt, pepper, cognac and truffles. If too thick, then with consomme. Refrigerate. This needs 24 hours to set up. Makes about 20 ounces. Duck, pheasant, or goose livers and hearts may also be used.

----- Recipe via Meal-Master (tm) v7.04

Title: Onion Stew With Venion

Categories: Venison, Stews

Servings: 5

3 lb Venison	Salt and pepper
4 tb Butter	Water
3 oz Tomato paste	2 lb Sm. white onions
1 Garlic clove, chopped	1 c Walnut halves
1 Bay leaf	Feta cheese (optional)
1 1/2 tb Wine vinegar	

Cut venison into 1-inch cubes and brown in butter in casserole. Add tomato paste, garlic, baly leaf, wine vinegar, salt, pepper and enough water to cover. Bring to a boil. Cover tightly and simmer for 1 1/2 to 2 hours or until tender. Remove meat from casserole and add white onions to sauce remaining in casserole. Bring to a boil again, cover and simmer for 20 minutes or until onions are cooked. Return meat to casserole. Add walnut halves and continue to simmer for 16 to 20 minutes. During ast 5 minutes of cooking add cubes of feta cheese (optional).

Venison_2004.txt

----- Recipe via Meal-Master (tm) v7.04

Title: Venison-Beef Stew
Categories: Venison, Stews
Servings: 5

1 lb Venison	5 md Potatoes, diced
1 lb Beef	4 Celery stalks, chopped
Adolph's meat tenderizer	4 tb Butter
Water	2 Beef bouillon cubes
2 7.6 oz. cans stew starter	1 Bay leaf
4 Carrots, chopped	2 ts Kitchen Bouquet
1 8.5 oz. can sweet peas	1 Garlic clove, minced
1 md Onion, diced	1 ts Worcestershire sauce

Cut up venison and beef into bite size pieces. Sprinkle with Adolph's meat tenderizer. Let set for 10 minutes; then brown meat. Add water and rest of ingredients and bring to a boil. Reduce heat, cover and simmer for 1 1/2 hours or until meat and vegetables are tender. Use large 4-quart pot.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Stew
Categories: Venison, Stews
Servings: 7

1 lg Venison shank bone, cut into 3 pieces	Several celery leaves
2 lb Venison shank meat	2 lb Canned tomatoes
	1 md Onion, diced

Venison_2004.txt

2	Beef vouillon cubes	2	Celery ribs, thinly sliced
2	Bay leaves	2	Carrots, sliced
1/2 ts	Savory	3 md	Potatoes, diced
1 tb	Peppercorns	1/4 c	Chopped parsley
1	Onion slice		Salt to taste

Place the shank bone and meat in large pot with enough water to cover the bone and meat. Add bouillon, bay leaves, savory, peppercorns, onion slice and celery leaves. Place over high heat and bring to a boil. Cover and simmer for at least 8 hours. Remove meat and bone from the broth. Strain broth to remove bay leaves and vegetables. If there is any fat on top, skim it off. Pour broth back into large pot and add tomatoes, diced onion and sliced celery. Cook for 15 minutes. Add carrots and let cook 10 more minutes. Add potatoes and parsley and let cook 10 more minutes. Add salt to taste.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Thuringer
Categories: Venison
Servings: 1

5 lb	Ground venison	3 ts	Liquid smoke
5 ts	Morton's Tender Quick Salt	1/4 ts	Cayenne
2 1/2 ts	Mustard seed	3 ts	Peppercorns
3 1/2 ts	Garlic salt		

This recipe works well with other game meat also.

Serves several people.

Day 1: Mix all ingredients together and refrigerate for 24 hours.

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Day 2: Mix all ingredients well and refrigerate for another 24 hours.

Day 3: Repeat day 2.

Day 4: Divide mixture into 3 equal rolls (like salami) and place in broiler pan. Bake in oven at 150F for 8 hours, turning every 2 hours. Cool and refrigerate. Serve sliced like salami.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage Balls

Categories: Venison

Servings: 1

1 lb Hot or mild venison sausage	3 c Bisquick mix
1 lb Sharp cheese, grated	2 tb Water

Fry and crumbel sausage. Mix all ingredients together in a bowl. Roll into balls with hands. Bake at 350F for 30 minutes or until brown.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison Salami

Categories: Venison

Servings: 1

2 1/2 lb Venison	1 ts Garlic powder
1/2 lb Ground beef fat	1 1/4 ts Mustard seed
2 1/2 tb Morton's Tender Quick	1/2 ts Liquid smoke

Venison_2004.txt

1/2 ts Morton's Hickory Sugar Cure
1 ts Course ground pepper

2 tb Brown sugar

SERVES MANY. Mix venison and ground beef fat together. In large bowl, mix meat and all ingredients together by hand. Cover and refrigerate for 3 days. Each day remove and kneed meat thoroughly. On 4th day, roll meat ingredients together by hand. Cover and refrigerate for 3 days. Each day remove and kneed meet thoroughly. On 4th day, roll meat in 1 1/2-inch to 2-inch rolls, 6 inches long. Use meat rack on cookie sheet to catch grease drippings and cook 6 hurs at 150F, turning rolls each hour. Let cool and slice and serve. They can be frozen for future use.

----- Recipe via Meal-Master (tm) v7.04

Title: Denny's Deer Salami (Venison)

Categories: Venison

Servings: 1

4 lb Ground venison
1/4 c Morton's Tender Quick Salt
2 tb Liquid smoke
2 ts Black pepper

2 ts Garlic powder
Pepperconrsn
Honey (optional)

SERVES MANY. Mix venison and Tender Quick Salt. Refrigerate overnight. Next day add the rest of the ingredients. Mix by hand. Divide meat into 2 rolls -- it will be dry at first. Place in broiler rack and bake 4 hours at 225F, turning every 1/2 hour. Thin coat of honey may be spread on meat before cooking, if desired. Let cool and slice think. Serve along or with cheese and crackers.

----- Recipe via Meal-Master (tm) v7.04

Title: Deer Bologna (Venison)
Categories: Venison
Servings: 1

15 lb Ground venison	1 1/4 ts Dry mustard
2 tb Pins 1/8 tsp black pepper	Pinch of garlic salt
1/4 lb Brown sugar	4 ts Whole ground Coriander
1 1/4 ts Mace	1 c Pins 3 1/2 tsp Tender Quick

SERVES MANY. Mix spices. Add meat and mix. Let stand for 24 to 48 hours. Then pack into sack. Bake on cookie sheet in oven at 200F for 3 to 4 hours. Turn at 2 hours.

----- Recipe via Meal-Master (tm) v7.04

Title: Summer Sausage (Venison)
Categories: Venison
Servings: 1

3 lb Ground venison	1/4 ts Garlic powder
1 ts Liquid smoke	1/2 ts Onion powder
2 ts Mustard seed	1 c Water
1/8 ts Course ground pepper	3 tb Curing salt

SERVES MANY. Combine all ingredients well. Roll into three rolls. Wrap each in foil, shiny side in. Refrigerate for 24 hours. Poke holes in bottom of foil. Place in broiler pan. Bake at 325F for 1 1/2 hours. Will look reddish when done.

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----- Recipe via Meal-Master (tm) v7.04

Title: Venison Sausage
Categories: Venison
Servings: 1

30 lb Ground venison	2 oz Nutmeg
12 lb Ground pork	1/2 c Corfander
1 c Canning salt	2 ts Garlic powder
3/4 c Pepper	1 c Tender Quick
1 tb Cloves	6 c Water
1 tb Allspice	

SERVES MANY. Mix meat and spices together. Add 6 cups water. Can be used for patties or cased for ring sausage.

----- Recipe via Meal-Master (tm) v7.04

Title: Stuffed Venison Sausage
Categories: Venison
Servings: 1

50 lb Ground venison	Sausage Season
15 lb Ground unseasoned pork	1 tb Nutmeg
3/4 c Salt	1/2 c Coarsely ground pepper
4 oz Bottle liquid smoke to taste	1/2 c Crushed red peppers
1 tb Garlic salt	1/4 c Worcestershire sauce
1 tb Onion salt	2 tb Coriander
1 8 oz. bag All American	2 tb Caraway seeds

SERVES MANY. Mix all ingredients and stuff in pork casings. Wrap and

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freeze. To serve, bake at 350F for 1 hour. Serve alone or in barbecue sauce or cheese sauce.

----- Recipe via Meal-Master (tm) v7.04

Title: Venison And Potato Loaf
Categories: Venison
Servings: 5

1 lb	Browned ground venison, Drained		Pepper
		3/4 c	Canned milk
4 c	Potatoes, peeled and sliced	1/2 c	Oats
1 tb	Onion, chopped	1/4 c	Catsup
2 ts	Salt	5 tb	Onion, chopped

Mix potatoes, 1 tablespoon onion, 1 teaspoon salt and dash of pepper (together and place in a 2 to 3 quart casserole. Then mix rest of ingredients together and spread this mixture over potatoes. Bake at 350F, covered, 30 to 45 minutes or until potatoes are tender.

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Title: Venison Pot Roast
Keywords: game, venison, deer, roast

Ingredients:
4 lb venison roast
1/4 cup salt pork, cubed
2 Tbsp butter

AA

Another batch of game recipes for your enjoyment.

MMMMM----- Recipe via Meal-Master (tm) v8.02

Title: Rebel Rouser Rabbit Stew
Categories: Meats, Wildgame
Yield: 1 servings

- 3 Rabbits cut into pieces
- 1 c Flour
- 1/4 c Olive oil
- 1/2 c Onions, chopped
- 2 Garlic clove, minced
- 1/4 c Wine, sherry, dry
- 1 c Chicken broth
- 1 c Game marinade, strained
- 1 ts Thyme
- 1 ts Sage
- 1 ts Cayenne pepper
- 1/4 c Parsley, minced
- Salt & pepper to taste

Dust pieces in flour and shake off excess. Brown in olive oil on all sides in a large black iron pot (My prejudice). Remove and keep warm. Add onions and garlic to same oil; cook until clear, not brown. Drain off excess oil and replace rabbit. Pour on sherry. Add broth and strained marinade. Bring to boil then reduce heat to simmer, covered, for 1 to 1-1/2 hours.

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MMMMM----- Recipe via Meal-Master (tm) v8.02

Title: Venison Lasagna

Categories: Wildgame, Meats, Pasta

Yield: 6 servings

1 lb Spicy venison sausage
2 ts Onion salt
2 ts Garlic salt
1 cn 16 oz. whole tomatoes
1 cn 15 oz. tomato sauce
3 tb Dried parsley flakes
1 ts Sugar
1 ts Basil leaves
2 ts Salt
1 cn 8 oz. mushroom pieces
6 Uncooked lasagna noodles
1 pk 16 oz. pkg ricotta cheese
1/2 c Parmesan cheese
1 1/2 ts Oregano leaves
2 c Chredded mozzarella cheese

Cook and stir sausage, onion and garlic salt in 10-inch skillet until sausage is light brown. Drain. Add tomatoes (with liquid), tomato sauce, 2 tablespoons parsley, sugar, basil, 1/2 teaspoon salt and mushrooms. Heat to boil, stirring occasionally. Reduce heat. Simmer uncovered until mixture is consistency of thick spaghetti sauce, about 1 hour. Cook noodles as directed on package. Reserve 1/2 cup of the sauce mixture. Mix ricotta cheese, 1/4 cup Parmesan, 1 tablespoon parsley, 1 1/2 teaspoons salt and oregano. Layer 1/2 each of the noodles, remaining sauce mixture, mozzarella cheese and ricotta cheese mixture in ungreased oblong pan, 10X6X2 inches. Repeat above process until you have 2 layers. Spoon reserve sauce on top, top with mozzarella and sprinkle with Parmesan. Cook uncovered at 350 F for 45 minutes. Let stand 15 minutes.

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2 c Chablis wine
1/2 c Cider vinegar
2 tb White pepper
3 tb Salt
2 Garlic cloves, minced
1 Onion, minced

Mix ingredients together. Pour over venison, cover, and refrigerate for 6-24 hours. Use to baste roasts.

Origin: Don's kitchen
Shared by: Rich Harper

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MMMMM----- Recipe via Meal-Master (tm) v8.02

Title: Seminole Venison Stew
Categories: Wildgame, American
Yield: 4 servings

3 lb Venison*
5 c Water
2 T Salt
6 Peppercorns
1 md Onion; sliced
1/2 c Water
4 Ribs of celery, sliced
3 Green tomatoes, chopped
3 Onions; chopped
4 Potatoes, sliced
1 Pepper
Salt and pepper to taste
4 c Fat or shortening

Directions:

Soak the venison in a mixture of water, salt, peppercorns and sliced onion, for at least 10 hours in the refrigerator. Cut meat into chunks, place into a large pot with fat (shortening) and water. Cook for 2-3 hours, adding water as necessary. Add the remaining ingredients and season to taste. Cook until vegetables and meat are tender.

*Any kind of venison may be used, deer meat or boar

Serves 6 to 8

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MMMMM----- Recipe via Meal-Master (tm) v8.02

Title: Barbecued Venison Ribs

Categories: Barbecue, Wildgame

Yield: 6 servings

2 1/2 c Water
3 c Ketchup
1 tb White vinegar
1/4 c Lemon juice
1/2 c Worcestershire sauce
1/2 c 100% Wisconsin maple syrup
1/2 c Brown sugar
2 md Onions,diced
2 tb Chili powder
1/2 ts Salt
6 lb Venison ribs with some loin
Meat attached
Freshly ground black pepper

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To taste

Preheat oven to 325 degrees. In large bowl, combine all ingredients except ribs and pepper. Blend well. Sprinkle ribs with pepper and additional salt. Place in 5 qt. roasting pan in double layer. Roast 1 hour. Pour sauce over ribs. Increase heat to 350 degrees and bake until ribs just begin to char on top, about 1 1/2 hours. Turn ribs over cover pan and bake about 30 minutes longer, until ribs are tender and sauce is thick. To serve, place ribs on serving platter. Pour sauce over ribs. Makes about 6 servings.

Note: If venison is a little gamey tasting, increase vinegar in sauce to 3 tbsps. Taste sauce after mixing and add additional brown sugar to taste, about 1/2 cup.

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The WEE Scot
Paul

... ROTISSERIE: Ferris wheel for chickens

--- PPoint 1.92

* Origin: The Scottish Connection (9:2500/300)