

TIM FARMER'S COUNTRY KITCHEN

VENISON/BEEF STEW

*1 1/2-2 pounds venison tenderloin (or beef)
64 ounces beef broth
Salt and Pepper*

Cut venison into bite-sized pieces. Place in pot over medium heat, and brown on all sides. Stir in beef broth, salt and pepper and bring to a boil.

*3 large potatoes, chopped
5 carrots, chopped
1 medium onion, chopped
1 1/2 cups of mushrooms
Salt and Pepper
Dry rub
1 cup red wine
3 1/2 tablespoons red currant jelly
1 1/2 tablespoons beef bouillon*

Add in vegetables and rest of ingredients. Bring to a boil, then reduce to low, covered, for about 2 hours. Until liquid has reduced and all vegetables are cooked and soft. Can thicken with flour or cornstarch if desired.

