

Tim Farmer's Country Kitchen

VENISON STEW

*2-3 red skin potatoes, cubed
2 cups carrots, sliced
1 yellow onion, cut into chunks
6 cups water
14 oz can beef broth
3 beef bouillon cubes
Salt and pepper to taste
3 tablespoons red currant jelly
1/2 cup red wine
1 1/2 pounds canned venison
Dash of Tony Chachere's Creole
Seasoning
3/4 cup flour mixed with hot water until combined*



Add all ingredients, except flour and hot water combination, to pot. Cook over fire for 4-5 hours or until vegetables are tender. (Can also be made in crock pot on low 7-8 hours, high 4-5 hours). Right before serving, add flour mixture to stew and stir until desired thickness.

www.timfarmerscountrykitchen.com