

Tim Farmer's Country Kitchen

VENISON SWISS STEAK

*2 pounds of venison, cubed
in 2-3 inch pieces
2 cans of mushroom soup
1 can of mushrooms with
liquid
1 large onion, chopped or
sliced
1 cup of red wine
1 tablespoon
Worcestershire sauce
Salt and pepper to taste
1-2 cups flour
1 stick of butter*



Melt butter in pan. Add onions and cook until tender. Coat venison in flour and brown in butter until all pieces have been browned. Place in crockpot with remaining ingredients and cook on High for 6 hours or Low for 8 - 10 hours.

www.timfarmerscountrykitchen.com