

TIM FARMER'S COUNTRY KITCHEN

CHICKEN FRIED VENISON

Venison steaks

Salt

Pepper

All purpose flour

1/4 cup buttermilk

2 eggs

Smoked paprika

1/2 tablespoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon cajun seasoning



Season venison steaks with salt and pepper and pound out until flat. Prepare three bowls for breading. In first bowl, add all purpose flour. In second bowl, mix together buttermilk and eggs until combined. In third bowl mix together all purpose flour and seasonings. Dip venison in first bowl, coat with egg mixture in second bowl and then cover with flour and seasonings from last bowl. Drop in hot oil (340 degrees) and cook until golden brown on both sides. Remove and place in oven on warm until all pieces are fried.

White Gravy

3-4 tablespoons grease/oil

3-4 tablespoons flour

Garlic powder

Onion powder

Cajun seasoning

Sage

1 cup half and half

Mix together oil and flour until thick. Season and pour in half and half, a little at a time until gravy is right consistency. Serve over venison.