

# Venison Recipes

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## VENISON PARMESAN

- 1 1/2-2 lbs. venison steak, 1/2 inch thick
- 3 eggs
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup bread crumbs
- 1/2 cup parmesan cheese

Trim off fat, cut into serving pieces. Pound until thin. Set aside. Combine eggs, salt and pepper. Mix together bread crumbs and parmesan cheese.

Melt butter in skillet. Dip meat slices into egg mixture, then crumbs. Fry each piece until browned on both sides.

Arrange each cutlet in baking dish. Pour tomato sauce on top. Top each cutlet with shredded or sliced mozzarella cheese. Bake at 350°F for 30 minutes.

## VENISON MEATBALLS OR MEATLOAF

- 1 pound ground venison
- 1/2 pound prepared sage sausage
- 2 eggs
- 1 cup Italian breadcrumbs
- 1/2 cup parmesan cheese
- 1 clove pressed garlic

Place in slow cooker with a jar of spaghetti sauce. Can also be made into meatloaf.

## EASY VENISON STEW

- 2 pounds venison, cut into 1 inch pieces
- 2 stalks celery, cut into pieces
- 3 or 4 carrots, cut in 1/2 inch pieces
- 1 onion, chopped
- 1 clove garlic
- Salt & pepper to taste
- 3 potatoes, cut small
- 1 can tomato soup
- 1 can mushroom soup
- 1 can water
- 1 teaspoon soy sauce

Mix all and place in crock pot on medium for 5 hours. Serve with garlic bread.

## VENISON CUTLETS

- 1 pound of thin sliced meat (pound down with mallet or pierce a number of times with fork)
- 2 eggs, beaten
- 1 cup or so of Italian bread crumbs
- 1/4 cup of oil

Dip meat one piece at a time in egg. Roll in crumbs then fry in hot oil on medium to medium high heat until brown. Turn once. These can be made up and placed between wax paper and frozen until ready to fry.

## VENISON ROAST

- 1 (3-4 pound) roast
- 1 12 oz. can of beer
- 1/2 cup brown sugar
- 1 (14 oz.) bottle ketchup
- 1/4 teaspoon onion salt
- 1/4 teaspoon seasoned salt
- 1/4 teaspoon sweet basil

Don't brown meat first! Place roast in baking pan. Combine ingredients and pour over roast. Cover tightly and bake at 325°F until tender. (May also be done in a slow cooker.)

## COUNTRY FRIED VENISON STEAKS

- 6 deer steaks
  - 2 eggs
  - 1/2 cup of milk
  - 2 cups flour
  - 1/2 tablespoon of all-season salt
  - 2 cups of shortening for frying
  - 1 jar of prepared brown gravy
- Soak six steaks overnight in water. When ready to prepare, rinse to remove blood in steaks. Tenderize with a meat hammer. In bowl of eggs and milk. In a separate bowl mix flour and all-season salt. Dip steak in eggs in flour coat thoroughly. Fry steaks until brown on each side. Place in casserole dish with brown gravy. Microwave for a minute on medium and serve.

## VENISON JERKY

- Desired amount of venison
- Lemon powder
- Pinch of black pepper
- Garlic powder
- Soy sauce

Cut venison into thin strips, sprinkle with lemon powder and a slight sprinkle of black pepper and for extra flavor a very light dusting of garlic powder. With meat hammer, flatten strips to make the spices blend through the meat. Lay the strips in a dish and liberally sprinkle with soy sauce. Marinate the meat in the soy sauce for two hours making sure there is enough sauce to act as a marinade, but not so much that the strips are swimming in it. Lay the strips of meat across the oven rack, line the bottom of the oven with foil to avoid a messy clean-up. Heat oven to 150 to 160°F, no higher, let it cure overnight. By morning, the jerky will be dry and ready to eat and store.

## VENISON ROAST

- 2 to 5 pounds of venison roast
  - 1 can condensed cream of mushroom or celery soup (undiluted)
  - 1 package dry onion or beefy onion soup mix
- Place roast in dry dutch oven or roaster. Spread can of undiluted soup over venison and sprinkle package of dry soup mix over top. Roast slowly at 300°F until tender. Allow at least 3 hours. Juices and soup in roaster are already self-

seasoned and ready for gravy or may be thickened slightly with 1 cup water and 1 1/2 tablespoons cornstarch. Blend well before adding to juices. This makes a moist flavorful roast that rivals any other meat.

## ORIENTAL STEAK

- 1 pound venison steak
- 1 cup green pepper strips
- 2/3 cup biased cut celery slices
- 2 tablespoons cooking oil
- 1 cup beef broth
- 3 tablespoons soy sauce
- 4 tablespoons cornstarch
- 1 teaspoon sugar
- 2 tablespoons cold water
- 2 medium tomatoes, peeled and cut into wedges

Hot, cooked rice  
Cut venison steak into 1/4 inch strips; set aside. In skillet, quickly cook green pepper and celery in hot oil until tender crisp; remove and set aside. Cook steak in hot oil until browned. Add beef broth and soy sauce. Cover and simmer over low heat until tender. Combine cornstarch, sugar and cold water add to skillet. Cook and stir until thickened and bubbly. Stir in green pepper, celery and tomatoes; heat through. serve over rice. Makes 4 servings.

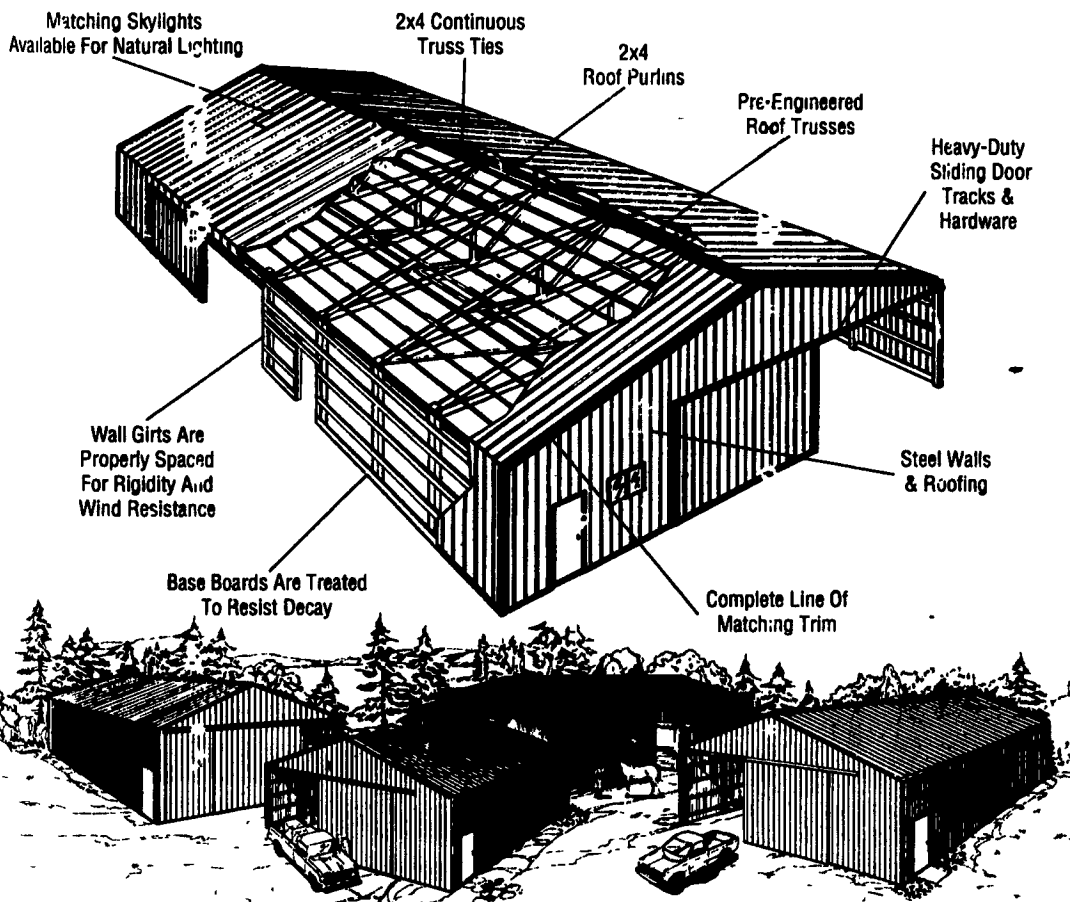
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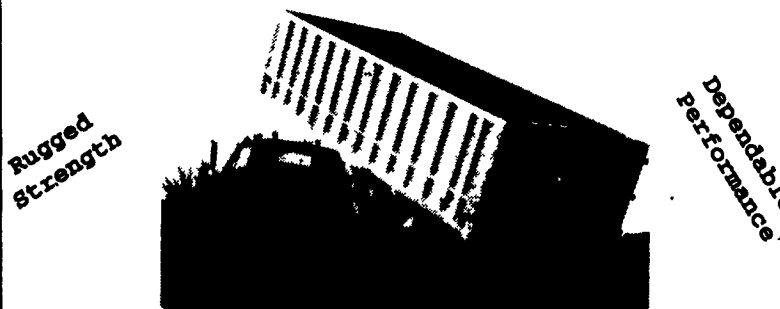
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