

The Hirshon Ojibwe-style Venison Stew

Jiibaakwaan Waashkesh



INGREDIENTS

- 1 1/2 lbs. venison stew meat, cubed into bite-sized pieces
- 1/8 cup lard or if you can get it, bear fat
- 1/8 cup corn oil
- 1 medium onion, coarsely chopped
- 3 scallions (green spring onions), chopped
- 1/3 cup minced heirloom orange squash
- Wild Ramp powder or chopped fresh ramps or wild onions to taste
- 1/2 cup shagbark hickory nuts, chopped coarsely
- 3 leafy celery stalks, de-stringed and diced, leaves included
- 1 fresh corn cob, kernels removed and cob reserved

- 1/2 cup wild rice
- 2 bay leaves
- 1 cup wild mushrooms, cut into bite-sized pieces
- 3 Tbsp. fresh parsley, chopped
- 1 Tbsp. minced fresh tarragon
- 1 1/4 tsp. freshly-ground juniper berries
- 1 1/4 tsp. coarse salt
- Tabasco to taste (obviously not traditional but delicious)
- 4 1/2 cups game or beef broth
- 1/4 cup acorn flour combined with 1/4 cup corn oil or lard in a hot pan until fragrant
- 1/4 cup maple syrup
- large pinch Filé powder

INSTRUCTIONS

1. In a large cast-iron skillet or pot, heat oil and lard over medium-high heat. Add venison and brown on all sides.
2. Add onions, scallions, mushrooms and corn, cook for another two minutes. Add remaining ingredients, including reserved corn cob (except Filé powder) blending and stirring well.
3. Cover and cook for 30 minutes or until the meat, rice and vegetables are tender.
4. Remove from heat, remove corn cob and bay leaves and add Filé powder and stir. Use enough Filé to give a thickened consistency to the stew.