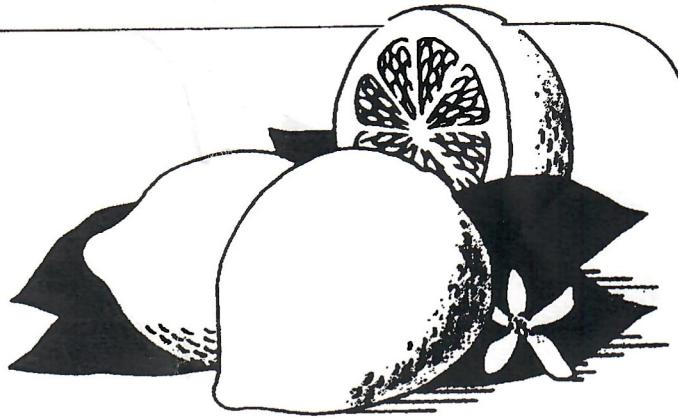


# Venison Chips ...

This is an ideal recipe using meat from your freezer. Take partially frozen venison (any cut) and slice chips from it about the size and thickness of a silver dollar. Allow at least  $\frac{1}{2}$  lb. per serving.

Use a large cast iron skillet or Dutch oven and using a medium to high heat melt about 2 tbs. fat. Add meat seasoning and a large chopped onion. When meat begins to brown lower the heat and as the juices in pan start to dry up add a little water and keep stirring. Repeat until meat is tender and the gravy thick without using a thickening agent.



## ... or Chops

4 chops,  $\frac{3}{4}$  cup flour, 1 tsp. rosemary, 2 tbs. shortening, 1 cup red wine and 1 cup of water.

Dredge the meat in flour and sprinkle with rosemary. Heat shortening in dutch oven over medium heat and brown chops. Add remaining ingredients, cover and simmer until tender, about 1  $\frac{1}{2}$  to 2 hours. Chopped celery and onion may be added if desired.



## Venison Roast in Gravy

3 to 4 pound roast, 1 can undiluted mushroom soup, 1 onion soup mix, 1 can white drained mushrooms, 3 tbs. liquid from mushrooms, 2 tbs. cooking wine,  $\frac{1}{4}$  tsp. celery salt,  $\frac{1}{4}$  tsp. onion salt and optional ...  $\frac{1}{4}$  tsp. garlic salt.

Place roast on tin foil in prepared pan and add the above ingredients. Encase in foil and cook in oven for 2 to 3 hours, depending on roast. There is no need to baste. Serve with mushrooms and gravy which is made in the pan during roasting. Do not add table salt or pepper.

