

### *From the kitchen of Winnebago Fishing*

#### Venison Ragout

Axl puts this stew in a crock-pot. It's best to start in morning and let cook all day long. You can ADJUST AMOUNTS TO HOW MANY YOU ARE SERVING.

Ingredients you will need are

3 pounds venison cut in cubes

6 potatoes, peeled and cubed

6 carrots, peeled and cut in chunks

Fresh or frozen peas

Chopped celery

Chopped green, red and/or yellow peppers (optional)

Any other vegetable that your family likes

1 large onion, largely chopped

2 cloves garlic, chopped or crushed

1 can tomatoes, whole or chopped

1 pickle, diced

Thyme, oregano, salt, pepper, basil leaf, and paprika.

(Add to your own taste)

1/4 cup Worcestershire sauce

1/4-cup steak sauce, more if you want thicker gravy

Start off by browning the venison in butter with onions, and garlic. Add salt, pepper and paprika. In your crock-pot add remaining ingredients along with the browned venison. Make sure you add a little water to your fry pan to bring up that browned flavor and add to your crock-pot. Cook on low heat all day. Add water if necessary. Serve over noodles or by itself.