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## RACKS Recipes: Venison/ Deer

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### Curried Deer

2 lbs venison cut into cubes  
1 large onion, chopped  
3 cloves garlic, crushed  
3 tbsp mild curry powder  
6 oz can tomatoe paste  
2 bay leaves  
1/4 tsp powdered cloves  
2 cups beef stock  
2 diced carrots  
2 cups diced celery  
1/2 cups raisins  
1 diced apple  
1 tbsp lemon juice  
Salt and Pepper to taste

Lightly brown meat, onion and garlic in oil or butter. Add curry powder and tomatoe paste. Mix well. Add beef stock and mix in rest of ingredients. Simmer for 1 1/2 hrs, covered. Best serve with plain rice. Be sure to trim off ALL fat and sinew.