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RACKS Recipes: Venison/ Deer

Venison Roast

Venison roast cut (tenderloin, chuck or shoulder)
5 slices of bacon
1/4 tsp pepper or crushed pepper corn
2 celery stalks chopped into 2 inch pieces
1 cup of mushrooms
2 medium onions
2 garlic cloves, crushed
1/2 c flour
1/2 tsp salt
2 cups boiling water or beef bouillon (reduce salt if broth is used)
1/2 tsp tarragon
1/2 tsp oregano
1/2 tsp paprika
2 bay leaves
1/4 cup chopped parsley

Mix spices and flour together. Lay venison on board and pound seasoned flour into it. Cook bacon in roasting pan until lightly crisp. Remove bacon from pan and add floured venison to roasting pan. Brown on all sides then add mushrooms, celery, garlic and onions. Cover roast and vegetables with remainder of flour mixture. Add 1/2 of the water, bay leaves and stir. Cover and bake at 300 degrees for 1 hr. Add rest of water and stir. Cook for another 1/2 - 1 hr until tender. Crumble cooked bacon and chopped parsley over roast, just before serving. Serve with Buttered Mashed potatoes and horseradish.