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RACKS Recipes: Venison/ Deer

Venison Steak Baked

2 large boneless venison steaks, cut into serving pieces
1 1/2 cup water
1/2 red wine
1/2 pkg onion soup mix
2 tbsp butter or margarine
2 large carrots peeled and sliced
2 tbsp cornstarch in 1/4 cup cold water
Salt and pepper to taste

Melt butter in a Dutch oven or large baking pan. Brown venison and then remove. Add water, wine, onion soup mix and carrots.

Add salt and pepper

Cook until carrots are tender- crisp. Thicken sauce with cornstarch and water mixture, the add steak back in. Simmer for 1 hr until meat is cooked and tender.