

VENISON STEW WITH DUMPLINGS

Ingredients

1. 3-4 lb. venison (shoulder, rump, round)
2. 5 whole carrots
3. 5 whole potatoes
4. 5 whole onions
5. Turnips, if desired
6. Celery, if desired
7. 1 tsp. pepper
8. 2 cloves garlic, minced
9. 1 tablespoon Worcestershire sauce
10. 1 bay leaf
11. 1 teaspoon dried oregano
12. 1 tablespoon Salt

Instructions

1. Dredge cubed meat with flour, salt and pepper.
2. Brown in fat.
3. Braise the meat for 2-3 hours over a very low heat.
4. When the meat is tender, add vegetables and spices.
5. Cook until vegetables are done.