

BAKED VENISON STEAKS

Ingredients

1. 2 lbs. sm. venison steaks
2. 1/4 c. margarine
3. Salt and pepper to taste
4. 2 lg. onions, sliced
5. 2 cans cream of mushroom soup
6. 1 1/3 c. water

Instructions

1. Brown steaks in margarine in skillet;
2. Sprinkle with salt and pepper.
3. Blend soup and water until smooth.
4. Arrange layer of steaks in greased baking dish;
5. add layer of onions.
6. Add half the soup. Repeat layers, ending with soup.
7. Bake, covered, at 350 degrees for 30 to 40 minutes or until steaks are tender.