

Venison Stew

And Quick-Bake Biscuits

Prepare venison stew and quick-bake biscuits for a fast and delicious winter meal. If you don't have venison, beef can be substituted. Extra vegetables around the kitchen can also be added to the stew.

Venison Stew

Ingredients

- 1-2 tbsp. butter
- 1 large onion, chopped
- 1 lb. baby carrots
- 5 large potatoes, cubed
- 1 can green beans
- Garlic cloves, diced
- Corn starch
- Salt
- Venison, cubed

Directions:

In a large frying pan, add butter, garlic, and onions. Sautee until tender; add in venison and cook until done. Add in salt or any other seasonings while cooking. Transfer meat to a large stock pot, fill with water. Add in cut carrots, beans, and potatoes; bring to a boil and continue to heat until meat is tender.

Mix corn starch and cold water together in a bowl. Pour corn starch mixture into stock pot while stirring the stew. As the broth thickens, turn heat down. Add more corn starch mixture if you want a thicker stew.

Quick Bake Biscuits

Ingredients

- 2 cups flour
- 3 tsp. baking powder
- 1 tsp salt
- ¼ cup shortening
- ¾ cup milk

Directions:

Preheat oven to 450° F. Add all dry ingredients in bowl and mix to combine. Cut in shortening, when mixture is crumbly add in milk and mix until dough is combined and tacky. Flour a work surface and knead dough for 30 seconds or so. Pat dough out so it is ½ inch thick. Cut out biscuits with cookie cutter or knife and place on greased cookie sheet. Bake for 12-15 minutes or until golden brown.

