

## **Slow Cooker Venison Pot Roast**

### INGREDIENTS:

Venison pot roast or leg roast, about 3 pounds

Flour

Salt and pepper

1 tbsp. vegetable oil or shortening

1/2 cup chopped onion

2 cups beef broth, hot

1 can tomatoes

2 tsp. oregano

2 tsp. garlic powder

Salt and pepper to taste if needed

### PREPARATION:

Sprinkle roast with salt and pepper; dust with flour. Brown the venison roast in heated oil or shortening. Add onion and to skillet. Turn off the heat and add beef broth; transfer to slow cooker, scraping browned bits up.

Add tomatoes to crockpot, along with the herbs and seasonings. Cover and cook on LOW for 9 to 12 hours, until pot roast is tender. For leftovers, slice the remaining roast and put back in liquid, heat and serve.

Serves 6 to 8.