

Spicy Venison Pot Roast

Ingredients:

1 (2–3 pound) venison roast
3 tbsps olive oil
2 tsps salt
1 tbsp cracked black pepper
18 garlic cloves
3 chilie peppers, minced
½ cup sliced green onions
salt and cracked black pepper to taste
granulated garlic to taste
1 cup flour
4 medium potatoes, peeled and quartered
2 small onions, coarsely chopped
½ pound whole baby carrots
2 celery stalks, chopped
1–2 (10.5-ounce) cans French onion soup with beef stock
Louisiana hot sauce to taste or your favorite hot sauce

Preparation:

With a paring knife, make 12 incisions into roast. In a small mixing bowl, combine 2 tsps salt, 1 tbsp pepper, 12 garlic cloves, chillies and green onions. Stuff each slit with an equal amount of mixture. Season outside of roast well with salt, pepper and granulated or diced bottled garlic. Lightly dust roast with flour. In a large skillet, heat olive oil over medium-high heat. Lightly brown roast on all sides. Once browned, remove roast and drain excessive oil. In a 3½–5 quart crock pot, combine potatoes, onions, carrots, remaining garlic cloves and celery. Place roast on top of vegetable mixture. Pour 1 can French onion soup slowly over roast. Roast should be slightly covered with soup. If it is not, use remaining can of soup. Cook on low for 8 hours or until fork tender. Serve over steamed white rice. NOTE: If desired, more vegetables may be added.

Prep Time: 8½ Hours

Yields: 4–6 Servings

By Cheri Winter