

VENISON STROGANOFF

2 Lbs. Venison, cut unto ½ inch cubes
6 TBSP All purpose flour
1 ½ TSP Salt
½ TSP Ground pepper
3 TBSP Butter or Margarine
1 Cup Chopped onions
1 Cup Tomato juice
1 Cup Water, reserve ½ cup water
1 Cup Red wine
1 Can Mushrooms, or fresh, sliced
3 TBSP All purpose flour
1 Cup Sour cream
Cooked Linguini noodles or rice

Directions: Mix flour, salt and pepper together. Dredge meat in seasoned flour. Brown meat in butter or margarine. Add chopped onions and brown. Pour off drippings. Add tomato juice, 1 cup of water and 1 cup of red wine. Cover and slowly cook for 1 ½ hours. Add mushrooms. Thicken with flour added to the remaining ½ cup of water, stirring frequently. After thickened, stir in sour cream. Serve over noodles or rice. Serves 6 – 8.