

Venison Mulligan Stew

Ingredients:

- 1/2 cup all-purpose flour
- 1/2 teaspoon pepper
- 1 teaspoon salt
- 3 pound Venison, cut into 1-inch cubes
- 2 tablespoon vegetable oil
- 2 packages Au Juice mix
- 10 cups water
- 2 teaspoon chopped garlic
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 4 medium carrots, cut into 1/4-inch slices
- 4 medium potatoes, peeled and cubed
- 2 turnips, peeled and cubed
- 3 celery ribs, cut into 1/2-inch slices
- 2 onions, cut into eight wedges
- 1- 16oz can each corn, cut green beans, diced tomatoes, mushrooms and peas
- 1 head of green cabbage, cut into 8 wedges

Directions:

Combine flour and pepper; toss with beef cubes. In a Dutch oven that will hold a lot, brown beef in oil. Add one package of Au juice, water, garlic, oregano, and basil; bring to a boil. Reduce heat; cover and simmer until meat is tender, about 1-2 hours. Add carrots, potatoes, turnip, celery and onion; cover and simmer for 40 minutes. Add with their liquid, corn, beans, tomatoes, mushrooms and peas; cover and simmer 15 minutes longer or until vegetables are tender. Taste stew and if bland add the other package of Au juice until tastes great. Add cabbage and simmer until cabbage is cooked, about 15 minutes. Serve with garlic bread, if you like.

Yield: 8-10 servings.