

# RECIPE

From The

## BLACK POT

of



## VENISON STEW

**Prep:** 15 minutes

**Cook:** 60 minutes

**Serves:** 10 to 12

2 -Lbs Venison

1—Medium Onion, chopped

2—lbs Potatoes

3 to 4—sliced Carrots

1—28 oz can Stewed Tomatoes

3 to 4 stalks of Celery

2—McCormicks Beef Stew Seasoning

Cooking Oil

Bisquick (roll the meat in it)

12' Dutch Oven

Heat the DO on the briquettes. Roll the Stew meat in the Bisquick, and brown in the DO. When all of the meat is brown, add Potatoes, Onions, Carrots, and Celery. Add water to cover ingredients. Add Seasoning and mix thoroughly. Place Charcoal on lid and cook at 350 degrees for approximately 1 hour or until vegetables are done. Stir occasionally to prevent sticking and burning on the bottom. It actually is better if cooked long enough to cook Potatoes apart. (around 2 hours)

Use 12 briquettes on the bottom and 12 briquettes on the bottom. May need to replace them at around 45 minutes.

*Serves about 8 to 12 depending on appetites*