

DEER STEW by Alyssa Ensminger!!!

- 2 lb. Deer steak, cut in squares
- 1 Green pepper, chunked
- 6 Bouillon cubes, beef
- 5 Tbsp. cornstarch
- 4 Cups water
- 1 Chopped medium sized
- 2 Tbsp. oil
- 1 Cup carrots
- 4 Potatoes (peeled and cubed)
- 1 Cup celery (sliced)
- 1 Cup water
- 1-2 cloves garlic (sliced)
- 1 Teaspoon brown sugar

Place oil in frying pan, heat. Clean deer. Place squares of meat in hot oil and brown. Add 4 cups water and 6 beef bouillon cubes. Simmer 1 1/2 hours. Add peppers, carrots, celery, potatoes, garlic, and onions then cook another 45 minutes. Dissolve cornstarch with 3/4 cup water. Add to meat mixture. Cook another 35 minutes or until tender. Pepper to taste. (do not salt, bouillon cubes provide enough) (soak deer meat in salt water, milk, or buttermilk for at least 1 hour before cooking to get rid of "gamey" flavors in deer meat)