

Country Style Venison Stew

6 Servings

1/2	pound	bacon, or salt Pork
2	pounds	venison, steak
4	tablespoons	flour
6	cups	water, or beef stock
1	each	tomato, large, chopped
2	each	carrots, medium, sliced
2	each	celery stalks, medium
2	each	potatoes, cut into 1 inch cubes
12	each	white onions, small
1	tablespoon	parsley, chopped
1	cup	green peas, fresh
1	x	salt, to taste
1	x	pepper, to taste

Directions:

Cut bacon into 1 inch cubes and saute in large saucepan until lightly browned.

Remove and set aside.

Cut venison into 1 1/2 or 2" pieces and brown over high heat in 4 T bacon drippings.

Stir in flour. Lower heat and let brown 2-3 minutes, stirring several times.

Add liquid and let it simmer 1 hour or more until venison begins to get tender, add more liquid as necessary.

Add all the other ingredients, except peas, and continue to simmer to make a thick stew.

Simmer peas in a separate pan until done.

Strain and spoon over or around stew when served.

Great accompanied by buttered corn muffins and a salad.