

Tim Farmer's Venison Stew



- 2-3 large red-skinned potatoes, cubed
- 2 cups sliced carrots
- 1 yellow sweet onion, cut into chunks
- 6 cups water
- 14-ounce can of beef broth
- 3 beef bouillon cubes
- 1 tablespoon salt
- 3 heaping tablespoons red currant jelly
- ½ cup red wine
- 1½ pounds cubed venison
- Dash of Tony Chachere's Original Creole Seasoning
- Black pepper to taste
- ¾ cup Kentucky Kernel Seasoned Flour



1. Pour all liquid ingredients into a slow cooker.
2. Add bouillon cubes, salt, Creole seasoning and black pepper, stirring until dissolved.
3. Next, add vegetables and venison.
4. Set the slow cooker on low and cook 7-8 hours or on high for 4-5 hours, until tender.
5. A few minutes before serving, mix seasoned flour with ¼ cup water until dissolved.
6. Pour into stew and cook until desired thickness results.

Feeds four average people, or two hungry deer hunters.