

# VENISON RECIPES

These recipes for ground venison are found on the internet under **COOKS.COM**. On this site alone there were 540 recipes for venison (and 109 recipes for pheasant).

## VENISON CHIMICHANGAS

Put solid Crisco in skillet, enough that when melted you have ½” of oil. Dice large onion in cubes and brown with meat you have cooked. Sprinkle with salt and pepper. Add 1 teaspoon whole dried oregano. Add more shortening as necessary.

Gradually stir in 1 medium can peeled tomatoes and 2 or 3 small cans of chopped green chilies.

Cook and steam for 1 to 2 hours adding water as necessary and then finally cooking until liquid disappears.

Venison is very dry and soaks up a lot of oil. If you mix 50/50 with pork, you’ll need less shortening. You can make a large quantity of this and freeze portions of meals.

Put filling in center of large flour tortilla and roll closed. Fry chimichanga until light brown. Top with lettuce, tomato, onion, cheese, etc.

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## VENISON STROGANOFF

1 lg. onion, diced  
½ lb. fresh mushrooms, cut up (or canned)  
1 carton French onion dip (8 oz.)  
2 tsp. beef bouillon  
1 c. water  
1 tsp. seasoning salt  
2 cans cream of mushroom soup  
½ stick butter  
1 lb. ground venison  
1 lb. wide noodles, cooked

Sauté onions in butter until glossy. Add venison and mushrooms. Sprinkle with seasoning salt and brown lightly over medium heat. Dissolve bouillon in water and add to mixture. Add soup. Cover and simmer 15 minutes. Uncover and add onion dip. Stir until warmed thoroughly. Serve over cooked noodles.

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## VENISON SPAGHETTI SAUCE

1 ½ lb. ground venison  
1 can tomatoes  
1 can tomato sauce  
¼ tsp. cinnamon  
½ tsp. basil  
1 ½ c. sharp cheddar cheese

2 Tbsp. Crisco Oil  
1 lg. onion, chopped  
½ c. celery, chopped  
½ green pepper, chopped  
½ tsp. rosemary  
½ tsp. oregano

Sauté meat in Crisco oil. Add vegetables and simmer until all are tender. Add tomato sauce and spices; simmer until all flavors are well blended. Turn the heat to low and melt the cheese into the sauce. Mix well and serve over cooked spaghetti. Serve with grated Parmesan cheese.

“...Bring me venison, and make me savory meat, that I may eat...” Genesis 27:7

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## VENISON STEW W/ POTATO DUMPLINGS

¼ c. shortening  
¼ c. all-purpose flour  
1 ½ tsp. salt  
1 (10 ½ oz) can beef broth, undiluted  
5 c. water  
1 tsp. lemon juice  
1 med. onion, sliced  
2 cloves  
1 bay leaf  
3 lbs. ground venison  
½ c. Burgundy (optional)  
2 lbs. potatoes, peeled  
4 slices white bread  
1 tsp. salt  
1 Tbsp. grated onion  
1 tsp. parsley flakes  
2 eggs, well beaten  
All-purpose flour

Melt shortening in a large Dutch oven over low heat; add flour, stirring until roux is the color of caramel. Add salt and next 6 ingredients; boil 5 minutes. Add venison; cover, reduce heat, and simmer 2 hours. Add Burgundy, if desired.

Shred potatoes; drain well. Remove crust from bread, and discard; tear bread into 1 inch pieces. Combine bread, potatoes, and next 4 ingredients. Shape into 2 inch balls. Roll lightly in flour.

Drop dumplings into simmering stew. Cover and cook over low heat 20 minutes or until dumplings are done. Remove bay leaf before serving. Yield: 8 servings.

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## VENISON-STUFFED CABBAGE LEAVES

2 lbs. ground venison  
3 Tbsp. butter  
1 Tbsp. chopped dill  
12 cabbage leaves  
5 Tbsp. chopped onion  
2 c. cooked rice  
Salt and pepper to taste  
1 (8oz) can tomato sauce

Brown venison and onion in butter; mix in rice, dill, salt, and pepper. Place cabbage leaves in boiling water for 1 minute; drain, dry on paper towels. Place equal amount of meat mixture in center of each leaf. Fold leaf over, secure with toothpicks. Place filled leaves in greased baking dish; pour tomato sauce over leaves. Bake at 325 degrees for about 45 minutes. Serves 6.

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## VENISON & WILD RICE CASSEROLE

1 lb. ground venison  
3 c. cooked wild rice  
1 c. sliced celery  
1 c. chopped onion  
1 can cream of mushroom soup  
½ lb. sliced fresh mushrooms  
1 c. beef broth

Brown venison in skillet. Add celery, onion, broth and simmer until onions are tender. Mix all ingredients. Place in 3 quart casserole. Cover and bake at 350 degrees for 1 hour. Serves 4-6

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## VENISON PIE

1 lb. ground venison  
Dash of cloves  
1 med. onion  
Salt and pepper to taste  
Pie crust for 2 crust pie  
½ tsp. cinnamon  
¼ lb. salt pork, ground  
½ tsp. sage

Combine salt pork, venison, onion and seasoning. Merely cover with water. Cook in pan until the venison loses red color—there should be a little liquid left. Thicken with flour and water. Fill the pie crust as any two crust pie. Bake at 350 degrees until brown. Serve with cranberry sauce, cheese and dill pickles. This is a French Canadian recipe.

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## VENISON CASSEROLE

1 lb. ground venison  
1 green pepper, chopped  
1 onion, chopped  
1 pkg. noodles  
Salt and pepper to taste  
1 Tbsp. chili powder  
1 can tomato soup  
1 can cream of mushroom soup  
1 can cream-style corn  
1 ½ c. grated cheese

Combine the venison, green pepper, and onion in a skillet and cook until brown. Cook the noodles according to package directions and drain. Add to the venison mixture. Add the salt, pepper, chili powder, tomato soup, mushroom soup, cream-style corn, and 1 cup grated cheese; mix well.

Pour into a greased 2-quart casserole and sprinkle with remaining grated cheese. Bake a 275 degrees until heated through. Ground beef may be substituted for venison.  
Yield: 12 servings

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## GREEN PEPPERS STUFFED W/ VENISON

6 green peppers  
6 mushrooms, wiped & coarsely chopped  
5 tsp. bacon drippings  
1/8 tsp. pepper  
2 ½ c. ground venison cooked  
2 scallions, washed & sliced thin  
1 tsp. salt

Wash green peppers, core and chop the cores. Mix chopped ingredients and venison. Stuff peppers with the venison mixture. Stand in shallow baking pan and bake in oven at 350 degrees for 45 minutes. Serves 6.

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## ORIENTAL VENISON DINNER

1 ½ lbs. ground venison  
1 onion  
1 c. celery  
3 Tbsp. lard or drippings  
½ tsp. salt  
1/8 tsp. pepper  
1/3 c. soy sauce  
2/3 c. regular rice  
4 oz. can water chestnuts  
4 oz. can mushrooms  
Water

Cook venison, onion, celery in lard or drippings. Pour off drippings. Add salt, pepper, soy sauce, and rice. Drain water chestnuts and mushrooms. Preserve liquid. Add water to make 2 cups. Cook. Combine and add to meat mixture. Cover and bake at 350 degrees for 1 hour or until rice is done. Serves about 8.

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## COMPANY VENISON CASSEROLE

1 ½ lbs. ground venison ( or you can use ground beef)  
½ c. chopped onion  
1 Tbsp. butter  
1 (16 oz) can tomato sauce  
1 tsp. sugar  
8 oz pkg. noodles  
1 c. cottage cheese  
3 oz. pkg. cream cheese  
¼ c. sour cream  
¼ c. chopped green onion  
¼ c. chopped green pepper  
1 tsp. salt  
¼ tsp. pepper  
1/8 tsp. garlic powder  
2 Tbsp. melted butter  
½ c. Parmesan cheese

Brown venison and onions in butter. Stir in tomato sauce and sugar; set aside. Boil noodles according to package; drain.

Combine cheeses, sour cream, onion, green pepper, salt, pepper and garlic powder and set aside. Butter a 3 quart casserole dish; pour in half the mixture, layer half of the noodles, cover with all of the cheese mixture.

Top with remaining noodles; pour melted butter over casserole. Top with remaining meat sauce and sprinkle with Parmesan cheese. Bake at 350 degrees for 30 minutes.

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## VENISON & WILD RICE CASSEROLE

4 c. cooked wild rice (about 1 cup raw)  
2 lbs. ground venison  
3 stalks of celery, chopped  
1 lg. onion, chopped  
8 oz. can mushroom pieces, drained  
3 Tbsp. oil  
1 can cream of mushroom soup  
½ c. beef bouillon  
1 tsp. garlic salt  
1 tsp. sage

Layer the cooked wild rice in a buttered 3 quart casserole dish. Sauté the venison, celery, onion and mushrooms in the oil, browning the meat well. Blend the soup with the bouillon, garlic, salt and sage. Stir the soup mixture into the sautéed venison and vegetables. Spoon this atop the wild rice. Bake, covered, 45 minutes at 350 degrees. Serves 6 to 8.

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## VENISON GOULASH

2 lbs. sm. White onions, sliced  
8 oz. fat (lard or canned vegetable shortening)

3 lbs. ground venison  
1 Tbsp. butter  
1 ½ Tbsp. paprika  
2 cans beef broth  
Noodles (optional)

Fry onions in fat until soft. Add cubed venison and brown on all sides. Sprinkle butter and paprika over meat and cover with beef broth. Cover pot and simmer slowly 3 hours or until meat is tender, stirring often and from time to time adding more warm beef broth. Gravy should be sort of thick. Wide noodles are good with this gravy spooned over them.

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## VENISON ZUCCHINI LASAGNA

½ lb. ground venison  
1 c. onion, chopped  
1 (15 oz) can tomato sauce  
½ tsp. salt  
½ tsp. oregano  
¼ tsp. basil  
1/8 tsp. pepper  
4 med. zucchini, cut into ¼ inch slices  
1 container low-fat cottage cheese (sm. curd)  
1 egg  
2 Tbsp. flour  
¼ lb. skim milk Mozzarella, shredded

Brown venison and onion. Drain. Add tomato sauce, seasonings, and 1 Tbsp. flour. Combine cottage cheese with the egg. Arrange zucchini in 12 X 8 inch pan in single layer. Sprinkle with remaining tablespoon flour. Put layer of cottage cheese mixture over zucchini, then a Mozzarella cheese layer; repeat, ending with meat mixture. Bake at 350 degrees for 40 minutes. Let stand 15 minutes before cutting.

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## DEER VENISON AND GRAVY

Ground venison  
Cream of chicken soup  
Lipton onion soup mix

Place venison into crock pot. Pour 2 cans of cream of chicken soup over meat add 1 package of Lipton onion soup mix. Stir and let simmer all day.

Stir on occasion to keep meat under the soup as much as possible. Serve gravy over mashed potatoes.

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## VENISON MEATBALLS

2 lbs. ground venison  
1 egg  
1 c. oatmeal  
1 tsp. lite creole seasoning  
1 qt. tomatoes  
1 sm. Onion  
1 bell pepper

Mix venison, oatmeal, egg, creole seasoning. Make in small balls. Place in fry pan with a small amount of cooking oil, fry one side, and carefully turn over. Slice onion, & pepper, lay on top. Empty tomatoes over meat. Let it simmer for 1 hour or until peppers and onions are done. When it sets for a while it absorbs a lot of the liquid.

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## FRIED VENISON NUGGETS

2 lbs. ground venison  
Salt & pepper to taste  
1 c. flour  
1 c. oil

Salt and pepper, roll into small balls. Place balls in plastic bag with flour, shake and then fry in hot oil. Serve with rice and gravy.

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## JUDY'S FAMOUS VENISON MEATBALLS

1 lb. ground round  
1 lb. ground venison  
½ lb. ground pork (sausage may be used)  
1 lg. onion, finely chopped  
3 cloves garlic, minced  
1 can tomato sauce  
½ c. ketchup  
¾ c. crushed saltine crackers  
2 eggs  
2 tsp. Worcestershire sauce  
2 tsp. seasoned salt  
¼ tsp. seasoned pepper

Mix meat and other ingredients well (use hands if desired to mix as well as forming meatballs. Make meatballs into whatever size, shape or condition you like. Can be made into a loaf or individual serving size loaves; can just throw it into the pan! Pour sauce over and bake at 325 to 350 degrees for about 1 hour and 15 minutes.

SAUCE:

1 ¼ c. ketchup  
1/3 c. brown sugar  
1 ½ tsp. dry mustard  
½ tsp. nutmeg

Mix well, pour over meat mixture and bake as directed above.

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## SHORTY'S FAVORITE VENISON LOAF WITH MUSHROOMS

4 slices soft bread, crumbled  
½ c. milk  
2 eggs  
1 c. mushrooms, coarsely chopped  
½ c. tomato sauce  
2 lbs. ground venison  
1 lb. sage sausage  
½ c. chives or onions  
Water  
Salt

Crumble the bread into a large bowl and dampen with milk. Beat eggs and add to bread crumbs together with tomato sauce, chives or onions, mushrooms, salt and pepper as desired. Mix ground venison and sage sausage together, then work into mixture evenly. Add as much water as is needed to make a good substantial loaf. Bake at 350 degrees for about an hour or until done and well browned.

If you have enough mushrooms, sauté an extra quantity quickly, in butter and pour over the loaf.

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## VENISON MEATLOAF

¾ c. oatmeal  
1 med. onion  
½ tsp. salt  
½ tsp. cracked black pepper  
½ tsp. basil  
½ c. V-8 juice  
2 egg whites  
1 lb. ground venison  
1 ½ c. shredded or chopped assorted vegetables (e.g. carrots, broccoli, zucchini, green pepper, cooked greens)

Mix onion, salt, pepper, basil, juice, and oatmeal in a large bowl and let stand 5 to 10 minutes. Add egg whites, venison, and vegetables. Mix well. Shape into loaf; put in greased baking pan. Bake at 350 degrees for 1 hour.

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## VENISON HASH

2 c. ground venison, boiled  
3 Tbsp. bacon drippings  
1 lg. onion, diced  
2 or 3 lg. potatoes, diced

Salt & pepper to taste  
½ to 1 c. water

Use a heavy skillet and heat bacon drippings. Add onions and sauté until tender. Add venison, potatoes, salt & pepper. Cook over moderate heat until the mixture begins to brown. Reduce heat, add water and simmer about 5-10 minutes.

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## VENISON OR BEEF LOGS

2 lb. extra lean beef or ground venison  
2 tsp. Morton's Tender Quick Curing Salt  
¼ tsp. onion salt  
1 c. water  
1 ½ tsp. liquid smoke  
1/8 tsp. garlic powder

Mix together all ingredients. Form 3 logs on cookie sheet. Cover with foil and let set in refrigerator 24 to 30 hours.

Unwrap and bake at 300 degrees for 45 minutes in preheated oven. Meat will appear red. Serve warm or cold with crackers.

Note: You may use lean beef or venison or half of each for this recipe.

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## BARBECUE VENISON

3-4 lbs. ground venison  
3 Tbsp. bacon drippings  
½ to 1 slice onion  
2 Tbsp. green pepper (optional)  
1 c. ketchup  
1 ½ tsp. salt  
1 ½ tsp. celery seed  
3 Tbsp. brown sugar  
3 Tbsp. lemon juice  
2 ½ tsp. dry mustard  
½ to ¾ c. water

Brown venison in bacon drippings. Pour off fat. Mix remaining ingredients together and pour over meat in crock pot. Cook 10-12 hours on low. Thicken sauce with 2 Tablespoons cornstarch in ¼ cup cold water.

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## QUEBEC VENISON PATTIES

An old French Canadian recipe, with some modern ingredients, from Pierre Papin.

5 lb. very lean ground venison  
2 lb. ground pork  
2 Tbsp. ground black pepper  
3 Tbsp. ground nutmeg  
3 Tbsp. salt  
2 Tbsp. dried powdered onion  
½ tsp. powdered garlic

Mix ingredients; make into patties and fry in beef suet or butter. Uncooked patties may be frozen for up to 3 months.

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## SPECIAL VENISON BURGERS

2 lbs. ground venison  
¾ c. finely chopped onion  
1 tsp. salt  
1 c. grated American cheese  
1 c. chopped pickles or pickle relish  
½ tsp. pepper

Roll venison meat out on a sheet of aluminum foil as for pie crust. Cover ½ of the meat with cheese, onion and pickle mixture; season with salt and pepper. Fold over uncovered meat; seal edges. Wrap in foil; broil on grill. Serve on bun or plain.

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## VENISON GRAVY

1 lb. ground venison  
1 can cream of mushroom soup  
1 soup can milk  
Butter  
Salt & pepper to taste

On high heat, melt butter in skillet, add venison; sauté until brown. Turn to medium heat. Add soup, milk, salt and pepper. Stir well. Cover and simmer 20 minutes, stirring often.

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## VENISON SUMMER SAUSAGE

2 lb. ground venison  
2 Tbsp. Morton Tender Quick Salt  
½ tsp. mustard seed  
½ tsp. marjoram  
¼ tsp. sage  
1 tsp. sugar  
1 c. cold water  
1 tsp. ground black pepper  
1 tsp. crushed red pepper  
½ tsp. garlic powder

Combine and mix water and seasonings. Pour over venison and mix thoroughly. Form in rolls on foil. Wrap tight and twist ends. Boil in foil for 1 hour. Split bottom of foil and drain juices on rack. Cool. Can be frozen after cooked.

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## BARRY'S VENISON SAUSAGE

2 lb. ground venison  
2 Tbsp. liquid smoke  
¼ tsp. garlic powder  
1 tsp. mustard seed  
1/8 tsp. black pepper

½ tsp. onion salt  
1 c. water  
2 Tbsp. Tender Quick Salt

Mix well. Shape into long roll; wrap in aluminum foil (shiny side toward meat). Refrigerate 24 hours. Pierce holes in bottom of foil with fork. Bake 1 hour and 20 minutes at 325 degrees. Refrigerate when cool.

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## VENISON SAUSAGE

1 ¾ lbs. ground venison  
1 ¾ lbs. ground pork (fatty)  
1 Tbsp. salt  
1 tsp. red cayenne pepper  
1/8 tsp. garlic powder  
1 tsp. cumin  
1 tsp. poultry seasoning  
1/8 tsp. sage  
1/8 tsp. curry powder  
1 tsp. dried mint

Mix all ingredients well and make into patties.

Note: Good idea to grind the pork and venison together, grinding twice.

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## BILL'S VENISON PEPPERONI STICK

3 lbs. ground venison or beef  
½ tsp. garlic powder  
½ tsp. onion salt  
2 ½ Tbsp. Morton's Tender Quick Salt

Mix with hands. Refrigerate 24 hours. Makes 4-6 rolls. Bake 300 degrees for 1 hour.

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## VENISON SALAMI

3 lbs. ground venison  
1 lb. ground pork  
¼ c. Morton's Tender Quick Salt  
2 Tbsp. liquid hickory smoke  
2 tsp. black pepper  
2 tsp. garlic powder  
Peppercorns (whole black pepper) as many as you like

Mix thoroughly: venison and pork. Refrigerate overnight. Add: liquid smoke, black pepper, garlic powder and peppercorns. Mix well. Divide in half. Make 2 rolls. Put on second rack from bottom in the oven at 225 degrees for 4 hours. Let cool before using.

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## VENISON SALAD

Venison meat  
2 c. celery  
3-4 boiled eggs  
1 c. salad dressing

Cook the amount of venison meat you want in water until real tender. Add celery, eggs and salad dressing. Mix well.

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## VENISON CIDER STEW

2 lbs. ground venison  
1 tsp. dried onion flakes  
2 tsp. salt  
¼ tsp. thyme  
¼ tsp. nutmeg  
3 potatoes, cut into chunks  
4 carrots, cut into chunks  
1 apple chopped  
1 c. tart apple cider

Brown the venison in a skillet, sprinkling on the onion, salt, thyme and nutmeg while stirring continually. Transfer the seasoned meat to a crock pot or stew pot, add the vegetables and apple, then pour the cider over the top. Slow cook on very low heat for at least 3 hours. If too much liquid begins to evaporate, add mixture of ½ water with ½ cider. Serves 4.

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## EASY VENISON STEW

2 lbs. ground venison  
Milk (for marinade)  
1 Tbsp. vegetable oil  
1 (16 oz) pkg. frozen stew vegetables  
1 (16oz) can peeled tomatoes  
1 med. onion, diced  
½ Tbsp. parsley  
1 tsp. salt  
½ tsp. pepper

Put the venison into a glass container and cover it with milk. Marinate it for 12 hours, or overnight. When you are ready to cook, heat 1 tablespoon of oil in a Dutch oven or soup pot. Brown the venison and the diced onion. Add enough water to almost cover the meat and bring to a boil. Then reduce the heat, cover tightly and simmer 2 hours or until meat is tender. Chop the canned tomatoes and add them to the pot, along with the juice from the can. Add the vegetable mix, parsley, salt and pepper. Bring to boil again, reduce heat, cover and simmer for 30 minutes or until the vegetables are tender.

Note: Leftover vegetables can be added but add them late so that they won't be too mushy.

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## GOOD VENISON STEW

2 lbs. ground venison

4 large potatoes peeled and cubed  
4-5 large carrots, cut into pieces  
2 large onions cut into med size pieces  
2 Tbsp. salt  
½ Tbsp. pepper  
3 whole bay leaves  
3 beef bouillon cubes  
pinch of sage  
pinch of garlic

Place all veggies in large stock pot add 1 Tbsp. salt, ½ Tbsp. pepper, pinch of sage and garlic, cover with water. Bring to a boil then reduce heat to simmer. Now in another large sauce pan or stock pot cover venison with water and add 1 Tbsp. salt. Bring to a boil, then reduce heat. Turn down to simmer for another 10 minutes. Drain venison and rinse briefly then combine it with the veggies. Add the bouillon cubes, and bay leaves. Bring to a simmer, adding a little water as needed. This stew is best cooked for several hours or even all day, so start it early in the day.

Submitted by: Robert and Angela Harris/Franklin IN

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## **GRANDMA GUERINA BERRA'S VENISON AND RICE STEW**

3-3 ½ lbs. ground venison  
2 tsp. salt  
Fresh ground pepper to taste  
2 qts. Water  
2 lg. onion, peeled and sliced  
2 c. rice, uncooked  
2 cloves garlic (optional)

Put venison, water and onions in large, heavy skillet. Simmer uncovered at least 3 hours or until meat is tender. Mix in salt, pepper and rice, (garlic). Cover and simmer about 30 minutes, until rice is tender and most of the liquid is absorbed.

Submitted by Guerina Cattaneo Berra, wife of Peter Berra, mother of Ren Berra.

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## **GROUND VENISON JERKY**

5 lb. ground venison  
1 ½ tsp. Morton's Tender Quick Salt  
9 tsp. salt  
2 tsp. black pepper  
2 tsp. garlic powder  
½ tsp. cayenne pepper  
1 ½ tsp. cardamom  
1 tsp. Accent seasoning (monosodium glutamate)  
1 oz. liquid smoke  
1 oz. water

Mix ground venison with spices. Roll meat between sheets of waxed paper into ¼ inch thickness. Mix liquid smoke and water; brush on meat. Bake at lowest degree of heat on your oven control for 3-4 hours. When meat is

dry, cut in strips, place in covered container and store in dry place.

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## **VENISON PIZZAS**

1 lb. ground venison or venison sausage  
1 can pizza sauce  
Sliced mushrooms, olives, or sliced fresh onion  
Salt & pepper to taste  
1 can biscuits  
Grated cheese, sharp or Mozzarella

Cook venison in a skillet and drain. Slices of link sausage may be used. Season meat to taste if needed. Roll out canned biscuits in small pizza rounds. Place on a cookie or pizza sheet. Spread with 1 Tablespoon of pizza sauce, add venison and garnish. Broil in the oven after topping with cheese, about 10-15 minutes. This will make about 16 small pizzas.

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## **EASY VENISON SOUP**

1 lb. ground venison  
Milk (for marinade)  
1 (16 oz) pkg. frozen mixed vegetables  
Onion  
1 (16 oz) can tomatoes  
½ tsp. salt  
¼ to ½ tsp. pepper  
2 c. water or venison stock

Using a glass container, soak the venison in milk for 12 hours or overnight. When you are ready to cook, drain the meat and put it into a suitable pot with water or venison stock. (Venison stock is low in fat and cholesterol but chicken or beef stock can be used). Chop the tomatoes and put them, along with the juice from the can, into the pot. Bring to a boil, cover, reduce heat and simmer for an hour and a half. (If your venison is very tender, you can cut back on cooking time). Chop the onions, put them in the pot along with the frozen vegetables, salt and pepper. Some like more pepper. Good with hot French bread.

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## **VENISON SOUP**

½ to 1 lb. ground venison  
2 Tbsp. oil  
1 sm. Onion, chopped  
1 c. macaroni  
2 c. potatoes, diced  
1 can (16 oz) pork beans  
1 can (16 oz) corn  
1 can (16 oz) tomatoes  
1 can (16 oz) tomatoes, juice or more  
1 Tbsp. Worcestershire sauce  
Salt & pepper to taste

Brown venison in oil. Sauté onion in venison. Set aside. Cook potatoes until almost done. Don't drain. Add macaroni and cook about 5 minutes. Add pork beans, corn and put tomatoes in blender. Add tomatoes and juice, add venison, Worcester shire sauce, salt and pepper. Simmer on low heat.

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Sauté onions in butter, then add meat and brown. Add other ingredients. Save cheese for top. Simmer for 10 to 15 minutes. Pour into casserole dish and top with cheese. Bake at 350 degrees until cheese melts. Serve with Tostadas or corn chips.

## **TEXAS VENISON CHILI**

2 lbs. coarsely ground venison  
¼ c. vegetable oil  
1 c. chopped onions  
2 cloves garlic, minced  
1 lg. green pepper, cut in strips  
3 Tbsp. chili powder  
2 tsp. sugar  
3 ½ c. whole tomatoes  
1 c. tomato sauce  
1 c. water  
½ tsp. salt  
2 c. kidney beans

Brown venison in vegetable oil. Add onions, garlic, and green pepper. Cook 5 minutes, stirring constantly. Add chili powder, sugar tomatoes, tomato sauce, water, and salt. Simmer 1 ½ hours. Just before serving, add kidney beans. Serves 6-8.

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## **EASY VENISON CHILI**

1 c. minced green pepper  
1 c. minced green onion  
2 lbs. ground venison  
1 (8 oz) can tomato sauce  
2 c. water  
1 pkg. 2 Alarm chili mix

Sauté green pepper and onion in a little oil. Add venison and sear until brown. Add tomato sauce, water, and all packets in chili mix. Cook about 1 hour over low heat. Serve on buns.

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## **HOT VENISON DIP**

½ lb. ground venison  
¼ c. chopped onion  
1 can kidney beans  
1 Tbsp. chili powder  
½ c. ketchup  
½ tsp. salt  
½ tsp. cumin  
½ tsp. cayenne pepper  
1 (4 oz) can green chilies  
½ lb. cheese, shredded