

CK's Spicy Venison in Tomato Bisque Sauce

(Servings for 4)

4 - Tablespoons bacon grease	2 - pounds thinly sliced venison
1 - Large onion chopped	1 - cup beef stock
3 - Cloves garlic chopped	1 - (14.5 ounce) can diced tomatoes with green chilies
¾ - teaspoon salt	3 - Tablespoons flour
1 - Teaspoon crushed red pepper flakes	1 - (8 ounce) container of sour cream
3 - Tablespoons smoked or Hungarian Paprika	

Directions:

Heat 2 tablespoon bacon grease in large skillet over medium heat. Add onion, garlic, salt, red pepper flakes and paprika. Stir until onions are translucent. In another pan with 2 tablespoons bacon grease sauté venison just until juices run clear, drain and add to onion mixture and beef stock and cook over medium heat for about 1 hour, adding more stock if necessary.

Stir in tomatoes reserving liquid. Stir liquid into a medium bowl with flour and sour cream; mix until well blended then slowly add mixture to venison, stirring constantly. Cook until thick. Serve over egg noodles.