

MK's Venison Roast

PORTIONS: 4-5

Dutch oven: 10-inch

Ingredients:

4 pounds venison

1 cup hot water

1 package Lipton dry onion soup mix

2 tablespoon Worcestershire sauce

1 medium onion cut

1 tablespoon garlic

1 Basal leaf if you like

Salt and Pepper to your liking

To prepare:

Place Venison roast in Dutch oven.

Add 1 cup of water to Dutch oven.

Make a thickened paste from one package of dry onion mix and a several teaspoons of water.

Brush paste over the roast.

Sprinkle roast with Worcestershire sauce.

Cover and bake for at 300°

Cook approximately 3 hours, remember to turn the lid 1/4 turn every 30 minutes.

Serve with fresh bread or Potato's with a gravy sauce and a vegetable

Enjoy !