

# Deer Stew

## Ingredients

1 lb. bacon  
2 lbs. cubed deer  
2 med. turnips  
1 lg can [veg-all](#)  
16 oz. can [tomato sauce](#)  
1 diced onion  
[Salt](#) and [pepper](#) to taste

## Directions

Fry the bacon first and then use drippings to brown floured deer meat (or beef). Put browned meat in a slow cooker and pour in the liquid from the Veg-All. Add the 16 ounce tomato sauce, the diced onion and cut up turnips. (Add water as needed to obtain desired consistency.) Cook 3 to 4 hours on high (all day on low) or until meat is very tender. Add Veg-All vegetables and bacon and cook an additional 15 minutes.