

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.