

# Hawaiian Venison

## Ingredients

1 pound boneless elk or deer round steak  
1/4 c [flour](#)  
1/4 c margarine or butter  
1/2 c boiling water  
1 teas [salt](#)  
2 or 3 green peppers  
1.2 c [pineapple chunks](#)

## Directions

Cut steak in 1 inch cubes and dredge with flour. Brown meat cubes on all sides in hot oil. Place in crock add water and salt. Place on high one hour, low for approx 6 hours. Add green peppers and pineapple chunks to meat. Cook one hour longer.

On stove top prepare sauce of :

2 1/2 TBLS [cornstarch](#)  
1/2 C [pineapple juice](#)  
1/4 C [vinegar](#)  
1/4 C [sugar](#)  
2 1/2 TBLS [soy sauce](#)

Cook until sauce is clear and thick. Pour over meat mixture and heat until ready to serve. Serve over chinese noodles or cooked rice.