

Big Bob's Shoulder of Venison Recipe

Ingredients

- 1 5 lb. shoulder of venison
- 1 ts Pepper
- 1 ts Allspice
- 1/4 c Butter [softened]
- 1 lg Onion [chopped]
- 1 cn (12 oz) beer
- 1 c Sour cream
- 1 cn Cream of mushroom soup

Instructions

1. Season venison with the spices, rubbing in lightly, then spread the butter on the meat, covering completely. Place the roast in a 8" x 13" roasting pan and cover with the onions.
2. Combine the beer, sour cream, and soup in a bowl and whisk `til blended, then pour over the roast.
3. Bake in a 300ø oven for 1« hours `til meat is fork tender (adding small amounts of water if necessary).

* Thicken the pan drippings for gravy if desired... Serve with noodles, rice or potatoes.

** This recipe makes a tough cut very tender, and leftovers make great sandwiches.

*Source: "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"
Cookbook Typed with permission by Fred Goslin on CYBEREALM BBS, home
of KOOKNET in Watertown NY at (315) 786-1120
Courtesy of Meal-Master (tm) v8.05*

Return to ArmadilloPepper.com Recipes