



## Slow Cooker Venison Roast

Didn't even taste like deer meat! Yummy and easy!

**Servings: 6**

- 3 pounds boneless venison roast
- 1 large onion, sliced
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon garlic salt
- 1/4 teaspoon ground black pepper
- 1 (1 ounce) package dry onion soup mix
- 1 (10.75 ounce) can condensed cream of mushroom soup

**PLACE** cleaned meat in slow cooker and cover with onion.

Sprinkle with soy sauce, Worcestershire sauce, garlic salt and pepper.

**MIX** in a small bowl combine the soup mix and the soup; mix together and pour mixture over venison. Cook on Low setting for 6 hours.



**ANDY THORNAL COMPANY**

336 Magnolia Ave.  
Winter Haven, FL 33880  
(800) 499-9890 • (863) 299-9999

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