

Venison Goulash

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2 T Paprika

1/3 Cup Flour

2 1/2 lbs Diced Venison

3 Slices of Bacon

6-8 Small Onions, Halved

2 Tomatoes, Roughly Chopped

1 Cup Spaghetti Sauce

2/3 Cup Red Wine

1-2 Cups Stock of your choice

Combine paprika and flour in a plastic bag. Add venison and toss to coat. Chop bacon and pan fry with onion until lightly browned. Transfer to a casserole dish and brown venison in batches, using a little more oil if necessary. Add tomatoes, sauce, wine and stock to the casserole. Liquid should cover venison and vegetables. Stir and oven bake at 200 degrees for 2 hours or until venison is really tender.