



Deer Chop Hurry

Savannah · 30/09/2024



Prep Time

6 hrs 15 mins

Difficult

Medium

Servings

4

Description

I personally am not a big fan on wild meat BUT my husband is With this recipe it doesnt taste gamey at all Its very tender as well I even go back for seconds

Ingredients

- - 2 pounds deer chops (venison) - 1 cup ketchup - ½ cup water - 1 medium onion
- chopped - ½ cup packed brown sugar - 1 (1 ounce) envelope dry onion soup mix

Instructions

1. Thinly slice the deer chops and brown them in a heavy skillet over medium-high heat. Transfer the meat to a slow cooker. Mix in the ketchup
2. water
3. onion
4. brown sugar
5. and dry onion soup mix. Cook on LOW for 6 hours or until tender. If you want to cook it in a roaster
6. bake at 350 degrees F
7. for 1 hour.