

Slow Cooker Venison Stew

Savannah · 30/09/2024

**Prep Time**

7 hrs 35 mins

Difficult

Medium

Servings

6

Description

This easy crockpot venison stew is to die for

Ingredients

- - 2 tablespoons vegetable oil - 2 pounds venison stew meat - 3 stalks celery
- diced - ½ cup chopped onion - 2 cloves garlic
- minced - 1 tablespoon chopped fresh parsley - salt and pepper to taste - dried oregano to taste - dried basil to taste - 1 cup tomato sauce - ½ cup dry red wine - ½ cup water

Instructions

1. Heat oil in a large frying pan over medium-high heat. Brown venison well in two batches. Place celery
2. onion
3. garlic
4. and parsley in the bottom of a slow cooker. Add venison. Season with salt
5. pepper
6. oregano
7. and basil. Pour in tomato sauce
8. red wine
9. and water. Cover and cook on Low for to 10 hours.