

Vegetable Deer Soup

Savannah · 30/09/2024

**Prep Time**

2 hrs 30 mins

Difficult

Medium

Servings

40

Description

This hearty deer soup is made with venison stew meat and a mixture of fresh and canned vegetables Everyone who has tried it has loved it

Ingredients

- - 1 ½ cups butter
- divided - 2 pounds venison stew meat
- cut into 1 inch cubes - 3 cups chopped cabbage - 3 large potatoes
- cubed - 2 (15.25 ounce) cans whole kernel corn
- drained - 2 (15 ounce) cans peas
- drained - 2 (15 ounce) cans carrots
- drained - 2 (15 ounce) cans green beans
- drained - 2 (15 ounce) cans diced tomatoes with juice - 1 (64 fluid ounce) bottle tomato juice - 1 (32 fluid ounce) container beef broth - 2 tablespoons white sugar - 2 tablespoons beef bouillon granules - 2 teaspoons ground black pepper - 1 teaspoon salt - 1 pinch ground cumin - 1 pinch ground mustard - 1 pinch curry powder - 1 pinch cayenne pepper - 1 pinch dried parsley - 1 pinch Italian seasoning - 1 pinch garlic powder

Instructions

1. Melt 1/2 cup of butter in a very large stockpot over medium-high heat. Add venison; cook and stir until browned
2. about 5 minutes. Add remaining 1 cup butter
3. then add cabbage
4. potatoes
5. corn
6. peas
7. carrots
8. beans
9. and diced tomatoes. Pour in tomato juice and broth
10. then stir in sugar
11. bouillon
12. black pepper
13. salt
14. cumin
15. mustard
16. curry powder
17. cayenne pepper
18. parsley
19. Italian seasoning
20. and garlic powder. Increase the heat to high and bring to a boil. Reduce the heat to medium-low and simmer until venison is tender and soup has thickened slightly
21. about 1 1/2 hours.