



Excellent Venison Soup

Savannah · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

6

Description

This ground venison soup is outstanding and a wonderful use of elk which is much better for you than ground beef. It also uses some veggies that we don't use very often if ever. Here it all comes together deliciously.

Ingredients

- - 2 pounds ground venison - 1 onion
- chopped - 1 parsnip
- sliced - 3 potatoes
- cubed - 3 carrots
- sliced - ½ rutabagas
- peeled and cubed - 1 (16 ounce) can whole peeled tomatoes
- with liquid - 3 cubes beef bouillon cube - 3 cups water - ½ medium head cabbage
- coarsely chopped - 1 bay leaf - ½ teaspoon dried oregano - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Brown venison and onions in a large pot over medium heat. Mix in onion
2. parsnip
3. potatoes
4. carrots
5. rutabagas
6. tomatoes
7. bouillon
8. water
9. cabbage
10. bay leaf
11. oregano
12. salt
13. and pepper. Bring to a boil
14. reduce heat to low
15. and simmer 1 to 2 hours.