

Slow Cooker Venison Sloppy Joes

Savannah · 30/09/2024



Prep Time

8 hrs 15 mins

Difficult

Medium

Servings

8

Description

This recipe for venison Sloppy Joes comes from my friend who is a guide in Alaska Its excellent for sandwiches on rolls with sharp Cheddar cheese Yum yum Its slowcooked in a slow cooker so even the toughest of roasts or stew meats will work eventually the meat just falls apart Its also good served over hot cooked rice

Ingredients

- - ¼ pound bacon - 2 pounds venison stew meat - 1 large yellow onion
- chopped - ½ cup brown sugar - ¼ cup wine vinegar - 1 tablespoon ground cumin - 1 teaspoon chili powder - 2 tablespoons minced garlic - 1 tablespoon prepared Dijon-style mustard - 1 cup ketchup - salt and pepper to taste

Instructions

1. Cook bacon in a large
2. deep skillet over over medium-high heat until evenly browned
3. 5 to 10 minutes. Remove from the skillet
4. crumble and set aside. Brown stew meat in bacon grease for flavor. Put onion
5. brown sugar
6. vinegar
7. cumin
8. chili powder
9. garlic
10. mustard
11. ketchup
12. salt
13. and pepper in slow cooker and mix well. Add bacon and venison and stir together. Cook on Low for at least 8 hours. Use a fork to separate the meat into a thick and yummy Sloppy Joe-style barbecue.