



Venison Vegetable Soup

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

8

Description

An easy venison soup recipe My husband is an avid hunter and this soup is the most requested every time he goes on a hunting trip One bowl is never enough Very satisfying

Ingredients

- - 1 tablespoon vegetable oil - 1 pound venison
- cut into cubes - 1 cup diced onion - 3 cups potatoes
- peeled and cubed - 2 (14.5 ounce) cans peeled and diced tomatoes with juice - 1 (16 ounce) package frozen mixed vegetables - 4 cups water - 1 tablespoon white sugar - 2 teaspoons beef bouillon granules - 1 teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon garlic powder - ¼ teaspoon hot pepper sauce

Instructions

1. Heat oil in a stock pot or Dutch oven over medium-high heat. Brown venison in the hot oil. Add onion
2. cover pot
3. and simmer over medium heat for 10 minutes
4. or until onions are translucent. Stir in potatoes
5. tomatoes
6. and mixed vegetables. Combine water
7. sugar
8. and bouillon; stir into the soup. Season with salt
9. pepper
10. garlic powder
11. and hot pepper sauce. Cover and simmer for at least one hour
12. or until meat is tender.