



FromScratch Venison Stroganoff

Oscar · 28/09/2024



Prep Time

2 hrs 25 mins

Difficult

Medium

Servings

8

Description

Make venison stroganoff from scratch with this spin on a classic dish my mother used to make This is cooked in the oven though it can be done on the stovetop or in a slow cooker Its wonderful served over rice or noodles

Ingredients

- - 2 pounds cubed lean venison - 3 tablespoons all-purpose flour - 3 tablespoons canola oil - 1 (8 ounce) package sliced mushrooms - 1 onion
- diced - 1 (15 ounce) can tomato sauce - 1 tablespoon Worcestershire sauce - 1 teaspoon salt - 1 teaspoon pepper - ½ teaspoon garlic powder - 1 (8 ounce) container sour cream

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Toss venison cubes in flour to coat. Heat 2 tablespoons oil in a large skillet until smoking. Add venison and cook until well browned; transfer to a plate. Add remaining 1 tablespoon oil to the skillet; when hot
2. add mushrooms and cook until softened. Stir in onion and cook until soft and translucent. Return venison to the skillet
3. then stir in tomato sauce
4. Worcestershire sauce
5. salt
6. pepper
7. and garlic powder. Pour into a casserole dish. Cover and bake in the preheated oven for 1 1/2 hours
8. stirring occasionally. Stir in sour cream and continue cooking until venison is tender
9. about 30 minutes longer.