

**Tasty Ideas
Transform
Venison**

By ELLY

Still have a few packages of venison tucked away in your freezer.

One of your friends gave you a chunk of moose meat, elk or caribou and you don't know what to do with it?

The meat of all members of the deer family is called venison, and jugged venison may be made from any of them.

JUGGED VENISON

SLICED FREE	Whole Pork Loins.....	LB
2lb. venison, trimmed and cut into serving pieces	66¢	
1 c. seasoned flour		
1 c. port wine		
1 c. vegetable oil		
2 sliced onions		
1 T. flour		
4 c. stock or prepared bouillon cubes, hot		
1 t. maple or brown sugar		
Bouquet of mixed herbs, tied		
Mace		
2 peppercorns		
2 slices bacon		

Place the meat in an earthenware bowl and marinate in two cups vinegar, one cup water, two bay leaves, a few peppercorns, a coarsely sliced green pepper and a teaspoon of allspice. Cover and refrigerate for one or two days, turning the meat from time to time. Remove the meat and let drain. Pat dry with a towel. Heat oil in frying pan. Dredge the meat in the seasoned flour and brown in hot oil. Add the meat to the casserole and pour half a cup of the wine over the meat. Brown onions in hot frying pan, add plain flour and stir until browned. Gradually add the hot stock, stirring until smoothly blended and thickened. Add sugar and stir. Pour the sauce over the meat in the casserole. Add seasonings. Lay the bacon over the meat. Cover closely and seal with a pipe made of foil. Place in a 350° oven for a slow, 300° degree oven for 2½ to three hours. Unveal, remove herbs and spices. Add the remaining wine and reheat. Serve in the casserole. To jug meat in the traditional manner, place in a sealed crock in a pan of water and boil on top of the stove for about four hours, replacing water loss as necessary.

MOOSE MEAT WALLOPS

1½ lb. minced moose meat from neck or shoulder
Juice of 1 lemon
1 slice white bread, finely crumbled
1 beaten egg
½ t. salt
½ t. Worcestershire sauce
2 T. tomato paste
Sprinkle meat with lemon juice and let stand for two hours. Combine with other ingredients and mix well. Form into small meat balls, and roll each one in flour.

SAUCE:

2 T. olive oil
1 small onion, diced
½ t. powdered garlic
½ t. salt
1 t. dry mustard
½ t. ground sage
½ t. sugar
1 t. flour
1 c. brown meat stock or 1 bouillon cube dissolved in one cup hot water
6 ounces whisky

Heat the olive oil in a large frying pan and brown the meat balls well on all sides. Remove them from pan. Sauté the onion in the pan until transparent. Add the remaining ingredients, except the whisky, and bring to a boil. Cook and stir over brisk heat until sauce begins to thicken. Stir in whisky. Add the meat balls. Cover the pan, turn down the heat and let simmer for about five minutes. Serve immediately, or refrigerate and reheat the next day. It's ever better then.

VENISON STEAKS
OR CUTLES

Steaks about one inch thick may be brushed with olive oil and seasoned with salt and pepper. Place in a very hot broiler close to the source of heat and sear on each side. Remove from broiler and brush again with olive oil. Return to broiler and cook for two minutes on each side. Place a hot platter and spread immediately with a mixture of butter, chopped parsley, salt, pepper and fresh lemon juice. These should be tender enough to cut with a fork.

TOP VALUE STAMPS

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