

Cantiga's Kitchen

Slow-Cooked Venison Stew

Ingredients:

Two pounds of venison, cut into one inch cubes
Two tablespoons olive oil
Two stalks celery, chopped
One medium onion, chopped
Two large carrots, chopped
One cup potato, chopped
Two cups cremini mushrooms, quartered
One tablespoon garlic, chopped
One tablespoon parsley, chopped
One sprig fresh rosemary, chopped
One sprig fresh thyme leaves, chopped
Two bay leaves
One cup red wine
Two cups beef stock
One cup tomato sauce
Salt and pepper



Directions:

Add the oil to a hot skillet.
Season venison with salt and pepper, and sear on all sides until golden brown, 2-3 minutes per side.
Place chopped vegetables in bottom of slow cooker.
Place venison on top of veggies.
Add remaining ingredients.
Cook for seven to ten hours on low.

Enjoy with Cantiga Wineworks Estate Petite Sirah!