

# Fork Tender Venison Swiss Steaks



**Recipe by:** lindy1252

Ready in **3 hours 25 mins**

## Ingredients

Serves: 6

- 2 pounds trimmed venison, cut into steaks
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup flour
- 5 tablespoons butter
- 1 (1 ounce) packet mushroom gravy mix
- 1 teaspoon red pepper flakes (optional)
- 2 cups beef broth
- 1 small onion, sliced
- 1/4 sliced bell pepper (optional)

## Preparation method

Prep: **25 mins** | Cook: **3 hours**

1.

Season the venison steaks with salt and pepper. Pound with a meat mallet to tenderize, then dredge in the flour. Shake off excess flour and set aside.

2.

Melt the butter in an electric skillet at 350 degrees F or in a skillet on the stove over medium-high heat. Brown the venison steaks in the hot butter until golden brown on each side, about 3 minutes per side. Sprinkle in the mushroom gravy mix and red pepper flakes, then pour in the beef broth. Scatter the onions and bell peppers over top.

3.

Cover, and bring to a boil, then reduce heat to 200 degrees F (medium-low), cover, and simmer gently until the steaks are tender, about 2 hours and 20 minutes. Remove the cover during the last 30 minutes for a thicker gravy.

4.

Enjoy!

Notes:

Remember that the trick is to pound and slow cook the meat. You can also use cream of mushroom soup instead of gravy mix. It goes great with a twice baked or baked potato and the vegetable of your choice.

Courtesy of [www.mantestedrecipes.com](http://www.mantestedrecipes.com)