

Tangy Venison Stroganoff Recipe



- Prep: 10 min. Cook: 3-1/4 hours
- Yield: 4 Servings

Ingredients

- 1-1/2 pounds *boneless venison steak, cubed*
- *1 medium onion, sliced*
- 1 can (10-1/2 ounces) *condensed beef broth, undiluted*
- 1 tablespoon *Worcestershire sauce*
- 1 tablespoon *ketchup*
- 1 teaspoon *curry powder*
- 1/2 teaspoon *ground ginger*
- 1/2 teaspoon *salt*
- 1/4 teaspoon *pepper*
- 4-1/2 teaspoons *cornstarch*
- 1/2 cup *sour cream*
- 2 tablespoons *prepared horseradish*
- *Hot cooked noodles*

Directions

- Place venison and onion in a 3-qt. slow cooker. Combine the next seven ingredients; pour over venison. Cover and cook on high for 3 to 3-1/2 hours or until meat is tender.

- In a small bowl, combine the cornstarch, sour cream and horseradish. Gradually stir into venison mixture. Cover and cook 15 minutes longer or until sauce is thickened. Serve with noodles. **Yield:** 4 servings.

Nutritional Facts 1 serving (1 each) equals 317 calories, 10 g fat (5 g saturated fat), 165 mg cholesterol, 1,081 mg sodium, 10 g carbohydrate, 1 g fiber, 43 g protein.

Courtesy of www.tasteofhome.com