

Instructions:

1. Season meat liberally with pepper and kosher salt. Put about 1-2 cups of all purpose flour into a mixing bowl and toss in pieces of venison to coat on all sides.
2. Heat up 1-2 tablespoons cooking oil in the pot of your pressure cooker on the sauté function, or in a skillet on the stovetop over medium-high heat and cook meat until all sides are browned. Transfer everything from skillet to crock pot if you are not using a pressure cooker.
3. Stir in the rest of the ingredients (discard leftover flour). Cover and seal the pot closed with cooker lid, and cook on low for 4 hours if you are using a pressure cooker, or 8 hours on low with a crock pot. Season with extra salt to taste before serving.

Thank you for your support!

Recipe by:



<http://www.thegluttonousgeek.com>