

Fallout 4 Inspired Radstag Stew

Serves 6 - 8

Equipment: Electric pressure cooker or crockpot, can-opener, mixing bowl, stovetop (if using crockpot).



Ingredients:

- 2-2.5 lbs venison stew meat
- kosher salt
- ground black pepper
- all purpose flour
- cooking oil
- 1 stalk's worth rosemary leaves
- 3-4 sage leaves, chiffonade
- leaves of 3-4 sprigs thyme
- 2 cups diet cola
- 1 cup vodka
- 1 cup water
- 15 oz. can pureed pumpkin
- 15.5 oz. can dark red kidney beans, drained
- 15 oz. can mixed vegetables, drained
- 1/2 cup rice
- 2 beef bouillon cubes (or enough for 4 cups water)
- 1 tablespoon garlic powder

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:



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