



Buffalo Vegetable Stew

- 2 lbs buffalo**
- 1/4 cup oil**
- 2 large chopped onions**
- 2 cloves of minced garlic**
- 2 cups of corn**
- 8 cups water**
- 1 tsp salt; 1 tsp. oregano; 1/2 tsp pepper**
- 4 carrots, sliced**
- 3 potatoes, cubed**
- 1 green pepper(optional)**

Cut buffalo in cubes, brown in oil. Put meat aside and sauté garlic and onions in the buffalo oil.

Return the meat into pan, add water, corn, salt, oregano and pepper.

Cook for 2 hours, or until meat is tender.

Add the vegetables and continue to cook until done, about 30 minutes.