

South Shore Lodge

Potatoes, Cabbage & Venison (slow cooker)

Venison (2-3 pkgs) – sliced no thicker than ½ “& cut in med-small pieces. Season with salt, pepper, garlic salt and set aside.

Potatoes (5-6 med size) – peel & slice potatoes, rinse in cold water.

Cabbage (1 sm-med size head) – cut cabbage into thick slices (about 1”).

1 can Cream of Mushroom soup

1 can Cream of Celery soup

Salt-pepper-garlic salt (to taste)

Prepare venison, potatoes & cabbage as directed above. Begin with the potatoes and put a layer in the bottom of the crock pot, next place a few slices of venison and then some cabbage. Repeat this process until all ingredients are used or slow cooker is full (to within 2” from top) being sure to end with cabbage on top.

Empty both cans of soup into a mixing bowl, add ½ to ¾ of a can of milk, spices and stir. You want the consistency of gravy, not thick but not watery. Pour over cabbage-potatoes-venison. Cover.

Cook on high for 8-10 hrs.

Recipe submitted by: Sherry Abbott