

FIELD TO



FORK

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Venison French Onion Salisbury Steak

Shared by Bill Maily

INGREDIENTS

- 2 pounds of ground venison
- ¼ cup fresh minced parsley
- 2 tablespoons scallion, minced
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons all-purpose flour
- 1 tablespoon olive oil
- 2 cups sliced onions
- 1 teaspoon sugar
- 1 tablespoon minced garlic
- 1 tablespoon tomato paste
- 2 cups beef broth
- 1 teaspoon thyme

DIRECTIONS

1. Combine the ground venison, parsley, scallion, salt, and pepper. Divide evenly into 4 portions and shape into patties. Place 2 tablespoons flour into dish and dredge each patty in the flour. Save 1 teaspoon of the flour.
2. Heat 1 tablespoon of oil in a saucepan, medium heat. Add the floured patties and sauté about three minutes on each side, or until brown. Remove them from the pan.
3. Add the sliced onions and sugar to the pan and sauté about 5 minutes. Stir in the garlic and tomato paste and cook until the tomato paste begins to brown. Sprinkle in the teaspoon of flour saved earlier and cook for 1 minute. Add broth, salt, and thyme and stir.
4. Return the patties and drippings to the homemade French Onion soup you just made. Turn the heat down to low and cook for two minutes to let the patties soak up the soup flavors.

SERVING SUGGESTION: Serve this dish over pasta.

NUMBER OF SERVINGS: 4

SUBMISSIONS: If you have a wild game recipe that you would like to share, please email melstarnes9@gmail.com.