



# Fork Tender Venison

- 1 tsp. **Garlic and Herb Spread Dip Mix**
- 1/2 cup mild French dressing
- 2- to 3-lbs. venison, cubed (*or* substitute beef round steak)
- 1 (10-1/2 oz.) can condensed onion soup
- 4 cups cooked egg noodles
- 2- to 3-Tbls. flour
- 1 lb. fresh mushrooms, sliced, *optional*



Preheat electric frying pan to 350°. Heat French dressing and **Garlic and Herb Spread Dip Mix**. Add meat and brown well to seal in juices. Add undiluted onion soup and enough water to cover.

Reduce heat to low (about 220°). Cover and simmer 2 to 2-1/2 hours until meat is fork tender, turning meat and adding more water if necessary. When meat is tender, place on warm platter and surround with hot, buttered noodles. Keep warm. In a small bowl, blend flour and 1/4 cup of cold water until smooth. Add flour mixture to pan liquids, stirring constantly, until thickened. Pour gravy over meat and serve immediately.

Serves 6 to 8.



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