

# Deer Stew

## DESCRIPTIONS

6 to 8 servings

1 quart deer meat; skinned, boned and cut into 1-inch cubes  
2 cans or bottles flat beer  
1/4 cup Worcestershire sauce  
1/3 teaspoon freshly ground black pepper  
6 garlic cloves, minced  
2 tablespoons vegetable oil  
1 medium yellow onion, coarsely chopped  
2 medium carrots, diced  
2 stalks celery, diced  
2 medium red potatoes, skin-on; diced into 1 inch cubes  
1 14 1/2 ounce can diced tomatoes (with juice)  
2 quarts beef broth

## INSTRUCTIONS

Combine beer with next 3 ingredients in a glass or plastic bowl. Add meat, toss gently, cover and refrigerate for 6 to 12 hours. Remove meat from marinade, reserve marinade. Heat oil in a heavy-duty stockpot over medium-high heat. Add meat and cook until browned evenly. Add onion, carrots and celery. Cook for 3 to 5 minutes. Add potatoes, reserved marinade, diced tomato and broth. Bring to a boil, then reduce heat to low, cover and simmer until meat falls apart when poked with a spoon, about 2 to 3 hours.