

Baked Deer Meat

1 Beef bouillon cube
2 t Worcestershire sauce
1 T Soya sauce
1 pinch Salt and pepper
t = teaspoon
T = tablespoon
C = cup

Cube deer meat; about 2-3 steaks worth, 1 Beef bouillon cube; dissolved in: 3/4 C Water, 2 t Worcestershire sauce, 1 T Soya sauce, 1 pinch of Salt and pepper, Chopped onion; (if desired). Combine all the above in a casserole dish and bake at 325°F for about 2 hours, stirring occasionally. Or combine in a slow cooker and let cook on low for 6-8 hours. Use the broth to make gravy if you like. The meat is tender and not at all gamey this way.