

CAMPHOUSE DEER ROAST

ONE BONE IN VENISON ROAST

ONE BAG OF SMALL GOLDEN POTATOES

ONE BAG OF SMALL CARROTS

ONE LARGE WHITE ONION

ONE CARTON OF BEEF BROTH

ONE DRY PACKET OF FRENCH ONION SOUP

DALE'S OR MOORES LIQUID STEAK SAUCE

SALT AND PEPPER

DESIRED BEEF DRY RUB

1. WASH THE ROAST AND PAT DRY
2. APPLY ANY DRY RUB, SALT AND PEPPER ON THE ROAST.
3. CUT POTATOES IN HALVES
4. CUT ONION INTO CIRCLES
5. POUR BEEF BROTH AND HALF A BOTTLE OF DALE'S OR MOORE'S SAUCE INTO A CROCK POT.
6. SIT ROAST IN THE BROTH, PLACE ONIONS, POTATOES AND CARROTS IN THE LIQUID AROUND THE ROAST. PLACE SOME ONION CIRCLES ON THE ROAST ITSELF.
7. POUR DRY PACKET OF FRENCH ONION SOUP INTO THE LIQUID ON BOTH SIDES OF THE ROAST.
8. PUT MORE PEPPER OVER EVERYTHING
9. SET CROCK POT TO HIGH HEAT
10. LET COOK FOR 6-8 HOURS TO DESIRED TENDERNESS

(IF YOU WANT IT TO COOK OVER A FULL DAY THEN SET THE COOKING TEMP TO LOW HEAT)