

VEGETABLE VENISON SOUP

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WHAT YOU NEED

- 1 Tbsp Butter/Oil
- 1/2 Cup Diced Celery
- 1/2 Cup Diced Carrot
- 1/2 Cup Diced Onion
- 1 1/2 Cup Diced Potatoes
- 5 Beef Bouillon Cubes, or equivalent
- 1 1/2 Cup Cut Broccoli
- 1 1/2 Cup Cut Cauliflower
- 1/2 Cup Diced Bell Pepper
- 1 lb. Diced Venison
- 2 Tbsp Worcestershire Sauce, to Taste
- Large Dutch Oven
- Large Frying Pan
- Cutting Board and knife

DIRECTIONS

- Start by placing the dutch oven over medium heat. Add oil, celery, carrots, and onion. Cook for 5 minutes stirring often. Add 5 Cups water and all bouillon cubes. Add Potatoes, broccoli, cauliflower, and peppers. Simmer for 10 minutes then remove from heat.
- Set frying pan over medium high heat. Once pan is hot, add venison. Stir frequently and cook for 5 minutes until everything

is fully cooked. De-glaze pan with 1 cup of water then add meat and water to vegetable soup base. Return to a boil and cook until potatoes are tender and everything is hot. Add worcestershire sauce to taste, then plate and serve.