

# Isaac's Venison Stew

**Genesis 27:2-4**

## **Ingredients:**

- 2 pounds of venison
- 2 stalks of celery
- 2 potatoes
- 2 tablespoons of olive oil
- 1 cup of red wine
- 1 large onion
- 4 cups of beef broth
- 2 cloves of minced garlic
- 2 tablespoons of tomato paste
- 2 carrots
- 1 teaspoon of chopped rosemary
- 1 teaspoon of chopped thyme
- Salt and ground black pepper

## **Instructions:**

1. Begin by preparing the meat and vegetables: Cut the venison into 1-inch chunks, and dust the chunks with salt and pepper. Slice the celery. Peel and dice the potatoes and carrots. Mince the garlic. Chop the onion into fine pieces.

# Isaac's Venison Stew Continued

## Instructions:

2. Heat the olive oil in a large pot over medium heat.
3. Add the venison and sear each side of the pieces until browned. Once the venison is nicely browned, remove it from the pot and set aside.
4. Next, add the onion, garlic, carrots, celery, and potatoes to the pot. Cook the vegetables until tender.
5. Stir in the red wine, and scrape the bottom to deglaze.
6. Reintroduce the browned venison to the pot. Add the beef broth, tomato paste, rosemary, and thyme into the pot. Stir all the ingredients together and bring to a boil.
7. Reduce the heat, and simmer for 2 hours, or until the venison becomes tender.
8. Add additional salt and pepper to your liking, and serve hot.

**Tip:** We recommend cooking with a Cabernet wine.

**Tip:** Tip: Pair with a Mourvèdre wine.