

Karl's Venison Stew (Crock Pot version)

2 lb venison or Chuck Roast Cut up 1 tsp coarsely ground pepper 4 lrg red potatoes, diced 1 can Stewed Italian Tomatoes 6 carrots, Sliced 3 Tbsp chunky peanut butter 1 cup red table wine 2 tsp soy sauce 2 lrg red onions, chopped 1+ can beef broth to cover 2 bay leaves 3 clv garlic, minced 1 1/2 t salt 1 tsp thyme 2 Stalks of celery cut roughly Combine all ingredients in a slow cooker. Cook on low for 8 to 9 hours. Makes 4 servings. Great with cornbread. -----

The Eaterys Off the Wall Soup (A Local Favorite) 1 pound fresh country sausage 1 1/2 pound lean ground beef 1 Fresh Country Brown Egg 1/2-cup fresh italian style bread crumbs 6 tbsp. grated Parmesan or Romano cheese 2 tbsp. grated red onion 1/2-1 tsp. salt 1/4 tsp. pepper 6 cups chicken broth 2/3 cup of riso (tiny pasta shaped like grains of rice) 1 cup cut-up baby bok choy (or escarole or spinach) Various spices (See below) 2 tbsp. grated Parmesan or Romano Cheese (For Finishing the soup) Directions: Combine first 8 ingredients and form into TINY meatballs, about 1/2 inch in diameter. 1) Bring to a slow boil in a 3-quart (liter) pan, the 6 cups of well-seasoned chicken broth. (I use three 14 oz. cans of broth, and season with onion powder, garlic powder, celery salt, salt and pepper to taste. Of course, you could also start with a homemade broth.) 2) Add the meatballs, and cook for a few minutes until done. Remove the meatballs with a slotted spoon. 3) Add the riso and cook til almost done, about 5 minutes. 4) Add the cut up bok choy or escarole. (I use bok choy and add the cut-up white part a couple of minutes early. Then I add the cut-up green part for just a minute or two until it wilts.) 5) Add the meatballs back to the soup pot, heat and serve. * Since I think the secret to the flavor of this soup is the cheese, I often add a tablespoon or two to the finished soup. It really adds to the taste.

----- Up North Sausage Soup A Yankee Favorite !

1 tsp. Fresh thyme, (or 1/2 tsp. dried) 1 tsp. Salt 1 1/2 tsp. Texas Pete Hot Sauce 1 Bay leaf 8 cups Homemade or canned beef stock 1 med. Green cabbage -- coarsely shredded 2 lg. Peeled red onions -- thinly sliced 6 lg. Peeled carrots (sliced 1/2-inch thick) 1 cup Green beans (cut into 1/2-inch pieces) 1/2 cup Frozen baby Green peas 4 lg. Red Potatoes (cut into 1/2-inch cubes) 1 stalk Celery (sliced 1/2-inch thick) 1 lb. Smoked sausage (sliced 1/2-inch thick) 1 cup Sourdough bread croutons Place the thyme, salt, hot pepper sauce, and bay leaf into a large saucepan.

Pour in the beef stock. Stir well and place the pan over high heat. Bring the stock to a boil, stirring well. Add the cabbage, onions, carrots, beans, peas, potatoes, and celery. Bring the soup back to a boil. Reduce the heat and simmer for an additional 15 to 20 minutes.

Remove the soup from the heat, ladle into individual serving bowls or a soup tureen, and garnish with the sourdough croutons.