**Porcini Mushroom Dusted White Tail Deer Stew**

*I continually change my recipes, even after they have been published in my cookbooks Sorry, I just can’t help it. Remember all the Maine Sportsman readers benefit, so you do not want to miss an issue!*

*Here are a few ideas that* ***you*** *can add layers to enhance your recipe, please the crowd and compliment the chef! Use different dried and fresh mushrooms. Limited supply in your town, grow your own! Yes, you can. Roast tomatoes instead of using canned. And always experiment with other spices and make this recipe your own.*

1 ½ pounds venison stew meat, 1-inch cubed

Kosher salt & black pepper

½ cup all-purpose flour, divided

2 tablespoons Porcini Powder\*

¼ cup olive oil

8 cups game stock (or beef stock)

3 tablespoons butter

1 large onion, diced

4 carrots, diced

3 Maine potatoes, diced

8 ounces North Spore mushrooms, sliced

1 teaspoon crushed red pepper flakes

2 teaspoons rosemary

2 teaspoons thyme

3 teaspoon Worcestershire sauce

3 cups tomatoes, diced or 1-28 ounce can diced tomatoes

Season venison with salt & pepper on all sides. Combine ¼ cup flour with Porcini Powder in shallow bowl and lightly dredge meat, shaking off excess.

Heat oil in large stockpot over medium-high. Brown all sides of venison; 5 minutes. Remove meat to plate. Heat game stock to a simmer in another pot.

Add butter over medium heat to oiled stockpot and add onions; sauté until tender. Add ¼ cup flour, stirring constantly for 1-2 minutes. Add two ladles of hot stock, whisk flour in until no lumps remain. Add carrots, mushrooms and potatoes. Stir and simmer in stock for 5 minutes. Add remaining stock, venison, rosemary, thyme, Worcestershire sauce, and tomatoes. Simmer, covered, for 45 minutes to meld flavors.

*Serves 6*

*\*Porcini Powder – I buy dried mushrooms and grind them to a fine powder.*

*\*Game Stock – cannot be bought, I make my own stocks.*