

VENISON GREEN CHILI STEW

5 dried jalapeno peppers
3 onions, chopped
3 tbsp. oil
1 clove garlic, chopped
1/2 cup flour
2 lbs. cubed venison
1 1/2 cups cold water
2 tbsp. lemon juice
1 1/2 lbs. chopped green chili peppers

Simmer venison in oil for 30 minutes. Place in a crock pot with green chili peppers, onions, garlic, jalapeno peppers, and water to cover for 3 hours. Thicken the stew with flour, add lemon juice, and cook 15 minutes.

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