

Raw Pack Method

- raw pack in chunks, you are able to add beef broth (or make your own version broth) or don't, 1 tsp uniodized salt per quart (or not at all, your choice) - works great for stews/add to gravy for a quick meal over mashed potatoes, casseroles - infinite uses

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Stew

- per quart add 1 cup venison, 1/4 cup @ carrots/potatoes/onion/celery, fill remaining with beef broth, season when you empty into pot to heat

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Tacos

- mix ground venison with taco seasoning, fry and drain oil/grease, pressure can and easy tacos are on your horizon

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Fajita

- Cut raw venison into strips, add beef broth and pressure can, when opening can quickly saute' with fajita seasonings and serve in warmed flour tortillas