

Stroganoff

By Chrissie Owens on Monday, October 7, 2013 at 8:03am

I usually can this in quarts as I am slicing up my venison:

In each quart jar raw pack the below:

1 1/2 cup venison strips (think pinkie finger sized strips)

1/4 cup dried shittake mushrooms (do not reconstitute - it will do that in the jars)

1/4 c. finely diced onion

1 finely minced garlic clove

and hot beef broth to fill jar - pressure can for 90 minutes (# according to your elevation)

When ready to serve:

In large pan make a roux with 1/4 c. butter and 1 1/4 c. all purpose flour, add 1/2 c. red wine (I use Apothic Red) and 1 tablespoon Worcestershire sauce and 1 teaspoon prepared plain yellow mustard and mix until smooth. Add 3 oz cream cheese and 1/3 cup sour cream and 2 teaspoons red pepper flakes and contents of the quart jar and heat until hot and thick, ladle over hot pasta noodles and enjoy...