

# The Copper Kitchen

## VENISON POT ROAST



### INGREDIENTS

- Elk or Deer Roast
- 1 bag of Petite Red Potatoes (roughly 12)
- 5 Peeled Carrots
- 2 cans beef broth
- 1 Jalapeño
- 1 Yellow Onion
- 2 Garlic Cloves
- 4 Table Spoons Unsalted Butter
- 1/4 Cup Worcestershire
- Fresh Rosemary

### SEASONINGS

- 1/2 Tablespoon Celery Salt
- 1/2 Tablespoon Black Pepper
- 1/4 Tablespoon Onion Salt
- 1/4 Tablespoon Salt
- 1/4 Tablespoon Sugar
- 1/4 Tablespoon Oregano
- 1/4 Tablespoon Thyme
- 1/4 Tablespoon Basil

### DIRECTIONS

- Wash & halve the red potatoe. Set aside
- Cut Carrots into 2 inch pieces. Set aside.
- Mince garlic cloves. Set aside.
- Medium cut the onion into 1/2 inch slices.
- Slice & deseed Jalapeño. Set aside.
- Mix all of the seasonings together in one bowl. Set aside.
- In a shallow bowl, pour the Worcestershire over the roast, coating evenly.
- Take 1/4 of the seasoning mix and coat the roast. Dry pat where needed.
- Place Roast in middle of the crockpot and then surround it with potatoes, carrots, garlic, and jalapeño.
- Pour 1/4 of the remaining seasoning over all ingredients.
- Pour the 2 cans beef broth over the ingredients.
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- Place onions over the top and then the butter cubed evenly above the onion.
- Serve with fresh rosemary on top.

Cook on low for 3-4 hours, or until potatoes & carrots are soft, and the meat has hit an internal temperature of 145 degrees. Please note that venison cooks faster than beef due to its leanness.

Serves 5-7