

Duck Creek Stew

Ingredients

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- 2lb venison roast or steak cut into $\frac{3}{4}$ " x $\frac{1}{4}$ " pieces
 - 1 pkg of fresh mushroom slices
 - 10 small new potatoes
 - 16 oz can of black eyed peas
 - 32 oz chicken broth
 - 1 medium onion sliced
 - 1 can golden mushroom condensed soup
 - 1 tablespoon of garlic powder
 - 1 tablespoon of onion powder
 - 1 cup of flour
 - $\frac{1}{4}$ cup cooking oil
 - Allegros Wild Game Marinade

Duck Creek Stew



Cut your venison into pieces, dust with onion and garlic powder. Place in a container and pour enough marinade to cover the meat, let set over night. Next day in the dutch oven pour oil and heat on med/high. Take the meat out of marinade and dust with flower and brown. Add the onions and potatoes brown them, then add the mushrooms and blackeyed peas along with the half the broth and bring to simmer. Next add your mushroom soup and bring back to boil and add the venison. You need to simmer for two and half hours. The stew will thicken add broth as needed to get to where it will coat a spoon. Serve with corn bread is my favorite.

Fried Corn Bread

Ingredients



- 2 ½ cups of rise corn meal
- 1 cup all purpose flour
- 2 eggs
- ¼ cup cooking oil
- 2 table spoons sugar

Fried Corn Bread



Mix all ingredients together, heat oil in cast iron skillet to med/high. Pour mixture in the skillet. I use a ½ cup at a time and makes a perfect size. Fry on one side until you see bubbles coming up through bread and edges turn brown then flip. You can add chopped Jalapenos, if desired, as you fry them.

Grilled Peaches

Ingredients



- 4 peaches
- Brown sugar and cinnamon mixture
- Vanilla ice cream

Grilled Peaches



Cut peaches in half and remove pit. Place face down on grill and grill 10 minutes. Turn peaches over and coat with the brown sugar and cinnamon mixture. Cover with a cooker so the heat will caramelize the mixture another 5-10 minutes. Keep checking. When caramelized, place the peach on a plate with a scoop on ice cream.

Do not peel the peach!!