WICKER’S STIR-FRY VENISON

Ingredients:

1 pound boneless venison, sliced in thin strips

2 cloves garlic, minced

1 can (10 ½ oz.) French onion soup

1 cup Wicker’s Original Marinade & Baste

3 Tablespoons flour

4 green onions, cut in 1” pieces

2 cups fresh broccoli spears

1 can (16 oz.) Chow Mein Vegetables, drained

Combine soup, Wicker’s Original Marinade & Baste and flour in small bowl.

Stir and set aside.

Preheat 2 Tablespoons peanut oil in 10” skillet or wok over medium-high heat.

Stir- fry meat and garlic until meat is browned. Remove and set aside.

Add 1 Tablespoon oil. Stir-fry onion and broccoli for 1 minute. Add Chow Mein

Vegetables ; stir-fry for ½ minute.

Return venison to skillet. Stir in soup mixture. Heat to boiling; cook

for 1 minute more.

Serve over hot rice. Surround with shredded lettuce. Sprinkle Chow Mein

Noodles on top.

Makes 3-4 cups; 3 large servings.