

Wild Game Stew

2-3 lbs		cubed Moose or Elk meat
1	can	beef consume soup
1	can	cream of chicken soup
		parsnips
		carrots
		potatoes
		onions
		peas
		mushrooms

Coat meat cubes with flour, salt and pepper. Fry in oil until browned. Meanwhile, mix consume soup and cream of chicken soup together. Add whichever vegetables you prefer (if using peas, do not add until end of heating). Add meat. Mix well.

Place in roaster and bake for 1-2 hours at 300° F.