

## Minute Steaks

1 lb. venison minute steaks	2 cups mushrooms, sliced
1 tbsp. butter	1 tbsp. cornstarch
1 tbsp. vegetable oil	1/2 cup beef stock
1 onion, chopped	1/2 cup red wine
2 cloves garlic, minced	1 tbsp. grape jelly

In large skillet, heat butter and oil over med-high heat; cover steaks until browned on each side. Remove from skillet and set aside.

Add onion and garlic to skillet; reduce heat to medium and stir-fry for 1 minute.

Add sliced mushrooms and cook, stirring often, until mushrooms are golden brown.

Sprinkle with cornstarch, stirring to mix well; add beef stock, red wine and jelly. Bring to a boil, stirring constantly until gravy thickens.

Return steaks to mushroom gravy and simmer for 2 minutes until heated through.

Serving size: 4