

## Venison Roast - Super Simple Slow Cooker

- 1 (3-5 lb) boneless venison roast
- 1 standard size packet brown gravy mix
- 1 standard size packet hidden valley ranch dressing mix
- 1 (1 ounce) packet Italian salad dressing mix (Standard size pkt)
- 1 cup water
- 1 large Vidalia onion

\*Will work with larger venison ham, bone in, (just double the brown gravy, Italian salad dressing and water).

### Directions:

1. Rinse and place roast into large slow cooker.
2. Open and pour all three mix packets over roast.
3. Pour water over roast.
4. Slice onion into half inch slices and spread over roast.
5. Cover slow cooker.
6. Cook on low setting for 6 – 8 hours.
7. High setting will cook in 4 hours.

You could always add carrots or double the water and add 4 russet potatoes cut into 1 inch cubes, but not until the last hour of cooking.