



Jack's Hunter Stew

Ingredients:

1½	Pounds sweet potatoes peeled and cut into ½-inch cubes (about 3 medium)
¼	Cup butter
1	Pound venison sausage, cubed*
1	Cup chopped sweet onion
12	Ounces Brussels sprouts
4	Cups beef broth
4	Cups chicken broth
2	Tablespoons Worcestershire sauce
1	Tablespoon dried thyme
⅛	Teaspoon browning and seasoning sauce, such as Kitchen Bouquet
2	Tablespoons arrowroot
Salt	
Ground black pepper	

Instructions:

1. Soak sweet potato in ice water for 10 minutes. Drain, and microwave on high until softened, 7 to 10 minutes.
2. In a stockpot, melt butter over medium heat. Add sausage and onion, and cook, stirring occasionally, until onion is softened, about 10 minutes.
3. Chop half of the Brussels sprouts and halve remaining. Add Brussels sprouts to venison mixture, and cook, stirring occasionally, 10 minutes more.
4. Stir in beef broth, chicken broth, Worcestershire sauce, thyme, and browning and seasoning sauce. Bring to a boil, reduce heat, and simmer 15 minutes.
5. In a small bowl, place arrowroot. Transfer 1 cup broth from pot to arrowroot, and stir until dissolved.
6. Add mixture to stew. Stir in sweet potatoes. Add salt and pepper to taste. Simmer until thickened slightly, about 20 minutes. Remove from heat, and let cool 10 minutes before serving.

*For testing purposes, we used jalapeño-venison sausage from LeBlanc's Deer Processing in Morganza, Louisiana.

Servings: 6