EASY SLOW-COOKER VENISON

Ingredients

- Venison of any cut (3 lbs.)
- 1 large onion, sliced
- 1-2 tablespoons soy sauce
- 1-2 tablespoons Worcestershire sauce
- 1 tablespoon garlic salt
- 1/4 teaspoon pepper

Preparation Steps

- Thaw venison.
- Rinse off venison.
- Place in slow cooker.
- Layer sliced onion on top of meat.
- Add soy sauce and Worcestershire sauce.
- Sprinkle with garlic salt and pepper.
- Cook on low overnight (8-10 hours)