

Venison Curry Stew recipes elevates the hunt by capturing new flavors and pairings to those that might not traditionally associate with venison.

Serving: 6-8 | Prep Time: 10 | Cook Time: 50 min

Ingredients

- 1.5-2 lb venison roast, cut into chunks
- ½ white onion, chopped
- 1 cup beef bone broth
- 1 can (14.5 oz) fire roasted tomatoes
- ½ cup coconut cream (creamy white part that is at the top of canned coconut milk)
- 2 Tbsp curry powder
- 1 Tbsp red curry paste
- 1 Tbsp garlic, minced
- 1 Tbsp coconut aminos
- 1 tsp salt



Garnish

Cilantro, lime, red chili sauce (optional)

Serve with

Rice or naan bread

Directions

1. Season venison chunks with salt and curry powder. Turn on the Instant Pot to saute mode and add 1 Tbsp oil. Saute venison chunks halfway and then add in the chopped onion and minced garlic. Scrape the juicy bits from the bottom and add in broth, tomatoes, cream, aminos, and curry paste. Stir to combine.
2. Place the lid onto the Instant Pot and lock it in place. Pressure cook on high for 25 min, then naturally release for 15 min. If needed, you can quick-release after 15 min.
3. While the curry is cooking, cook the rice or naan and set aside.
4. Open the lid and stir. Serve with rice and/or naan and garnish with cilantro and lime wedge.