

# Venison or Moose Pot Roast

Author Meet the Millers, Nov 11, 1958

## Ingredients

### Marinade

- 1 cup vinegar
- 1 cup red wine
- Pinch bay
- 1/4 cup onion
- 1/2 cup carrot sliced
- 1 lemon thinly sliced
- 6 juniper berries

- Cooking liquid
  - 1/2 cup hot fat
  - 1 can consomme
  - 1 cup marmalade
- 1 cup water
- 6 apples peeled and cored

## Instructions

### Marinade

1. Mix and marinate over night, drain and flour

### Cooking

1. Brown in hot fat, add liquids and simmer for 1 hour
2. Add apples and simmer until done.
3. Gravy may be thickened if desired