



By Jeff Benda | HarvestingNature.com

HOT ITALIAN VENISON SANDWHICH

Servings 4 servings **Prep time** 30 minutes **Cooking time** 40 minutes

HOT ITALIAN VENISON SANDWHICH INGREDIENTS

One 3 lb. Deer or Antelope roast, trimmed of outer layer of silver skin

2 Tablespoons olive oil or avocado oil

1 envelope Good Seasons Zesty Italian salad dressing mix

1/2 teaspoon each garlic powder, onion powder, dried rosemary, dried oregano

3 cups beef broth

1/2 cup roasted red peppers

1/2 cup sliced golden Greek Peperoncini (medium heat)

1/2 cup shredded Provolone or Mozzarella cheese

1 pound Italian loaf or hoagie buns

2 Tablespoons butter

HOT ITALIAN VENISON SANDWHICH PREPARATION

1. In a large cast iron skillet or other nonstick skillet, combine beef broth, salad dressing mix, garlic powder, onion powder, dried rosemary, dried oregano and bring to a simmer. Add the hot liquid to a slow cooker and set on “low”.

- 2.** Heat 2 tablespoons oil in the same skillet over medium-high heat. Add the roast to the skillet and cook until golden brown on all sides, about 5 minutes, turning as needed.
- 3.** Transfer the roast to the slow cooker with the liquid. Cover and cook on low for 8 hours or until meat shreds easily with a fork.
- 4.** When you are ready to serve the sandwiches, preheat your oven to “Broil” setting. Slice the Italian loaf or buns in half lengthwise. Spoon the hot shredded meat mixture on the bottom slice of bread. Next add the roasted red peppers, peperoncini, and cheese.
- 5.** Butter the top slice of bread and add more shredded cheese if you want. Place both the top and bottom of the sandwich on a baking sheet and place in the oven on “Broil” for 2 minutes until cheese is bubbly. Serve immediately.