

SLOW COOKED ELK ROAST

Yield 6-8

Ingredients

- 3-4 pound elk roast
- 2 Tbsp soy sauce
- 1 Tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1/2 tsp seasoned salt
- 1 pkg dry onion soup mix or 1 slice onion
- 1 can cream of mushroom soup
- 1 cup water

Preparation

1.

Place elk roast in crock pot. Pour soy sauce and Worcestershire sauce on top of roast. Sprinkle on garlic powder, seasoned salt, and dry soup mix or sliced onion. Mix mushroom soup with water and pour on top. Cook on low 8 to 10 hours.