**Venison Stew & Dumplings**

¼ cup House-Autry Medium Hot Breader

2 pounds venison stew meat, cut into 1-inch cubes

3 tablespoons vegetable oil

3 cups beef stock

2 cups water

2 teaspoons sugar

1 teaspoon Worcestershire sauce

1 clove garlic, minced

1 bay leaf

6 small red potatoes, cut into halves

6 carrots, diagonally cut (1/2-inch slices)

6 small onions, quartered

2 stalks celery, diagonally sliced (1-inch length)

2 cups House-Autry Buttermilk Biscuit Mix

1 tablespoon snipped fresh parsley

½ cup water

In a large plastic food-storage bag, add House-Autry Medium Hot Breader. Add venison cubes. Shake to coat. In 6-quart Dutch oven or stockpot, heat oil over medium heat. Add venison cubes. Cook for 8 to 10 minutes, or until meat is browned, stirring occasionally. Add the next 10 ingredients. Bring to a boil over medium-high heat. Reduce heat to low. Cover.

Simmer for 1¼ to 1½ hours or until meat is tender, stirring occasionally.

In a medium mixing bowl, combine House-Autry Buttermilk Biscuit Mix, parsley and water. Stir just until dry ingredients are moistened. Drop batter by heaping tablespoons into stew. Cook for 10 minutes. Cover and an additional 10 to 15 minutes or until dumplings are light and springy to the touch and no longer doughy. Remove and discard bay leaf before serving.

Yield: 6 to 8 servings.