

Venison Roast

1 venison roast (3 to 4 pounds)

8 whole garlic cloves, peeled

fresh rosemary

2 teaspoon of F2F seasoning save ½ of a teaspoon for gravy

7 medium potatoes, quartered

2 oz. of olive oil

1 tablespoon gravy master,

1 tablespoon of Worcestershire sauce, optional

2 tablespoons cornstarch

3 tablespoons cold water

Cut 8 deep slits in roast, place garlic clove in each slit. Rub entire roast with F2F seasoning. Cover with rosemary. Cover; refrigerate for 1 ½ to 2 hours.

Add potatoes to a roasting pan and drizzle with oil. Place the roast in pan. Cover and bake at 325° for 2-1/2 to 3 hours or meat is tender. Remove meat and potatoes to a serving dish and keep warm.

Strain drippings into a measuring cup. In a medium saucepan, combine 2 cups drippings, gravy master, ½ teaspoon of F2F seasoning and Worcestershire sauce. Combine cornstarch and cold water until smooth; stir into drippings. Bring to a boil; cook and stir for several minutes or until thickened. Serve with roast.