

Venison French Dip Sandwiches

In the home of managing editor Alan Foster, venison French dip sandwiches are requested at all special occasions—by the kids. Best part is, they are so quick and simple.

1 venison roast or backstrap loin	Pan sear roast and place in crock pot. Add cola, soup mix and any additional seasonings of choice. Cook on low six to seven hours.
1 12-ounce can cola	Slice across the grain. Meanwhile, sauté— onions and peppers in 1 tablespoon butter or olive oil.
1 packet dry beefy mushroom or onion soup mix	Place meat on one side of the roll, veggies followed by cheese on the other. Broil on high until cheese is melted and bubbly. Serve with au jus dipping sauce from the crock pot.
1 large onion	
2 green peppers, chunked	
8 slices provolone cheese	
1 package crusty hoagie buns	

