

Serves 4

INGREDIENTS:

- 2 tsp. sesame oil
- 1 pound ground venison
- $\frac{3}{4}$ cup soy sauce
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{4}$ cup honey
- 1 tsp. red pepper flakes
- $\frac{1}{2}$ cup diced white onion
- 1 tablespoon minced garlic
- 1 tsp. grated ginger
- 8 ounces snap peas, washed

DIRECTIONS:

1. Place the sesame oil in a large skillet set over high heat. Add the venison and cook until browned and crispy.
2. Meanwhile, in a small bowl, whisk together the soy sauce, brown sugar, honey, red pepper flakes, onion, garlic, and ginger. Pour sauce over browned venison, stirring to coat.
3. Bring to a simmer and cook, stirring occasionally, until sauce had reduced enough to coat the meat and be thick and glossy, about 10 minutes. Near the last two minutes of cooking stir in the snap peas.
4. Serve with white rice.