



Hinds & Haunches

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Venison Casserole

Serves 8

This casserole is even better made the day before.

2lb stewing venison cut into cubes	1oz butter
250ml red wine	8oz rindless, smoked, streaky bacon, chopped
45ml olive oil	12oz shallots, peeled
4 garlic cloves, crushed	2 tablespoons of flour
2 bay leaves	2 teaspoons of English mustard
Small bunch of thyme	425ml beef stock
Small bunch of rosemary	1 tablespoon redcurrant jelly
12 juniper berries, crushed	9oz cranberries
1lb 9oz carrots, peeled and roughly chopped	12oz field mushrooms

1. Marinate venison, wine, 15ml oil, garlic, bay leaves, thyme, rosemary, juniper berries and carrots in a non metallic dish for 6 hours. Cover.
2. Pre-heat oven to 150C, 300F, Gas 2. Drain venison, set aside. Heat remaining oil in a flameproof casserole, brown venison. Remove and set aside
3. Add remaining oil and 15g butter. Fry carrots, chopped bacon and shallots until golden. Remove and add to venison. Stir flour and mustard into pan juices. Add marinade, stock and redcurrant jelly. Bring to boil, simmer for 2 minutes. Season. Add venison mixture and cranberries to sauce. Cover, put in oven for 40 minutes. Meanwhile, fry mushrooms in remaining butter. Remove casserole from oven, stir in mushrooms and cook for a further 40 minutes.

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