

### Succulent Braised Venison



This is a delicious crowd pleasing recipe serving 6-8 people which can easily be scaled up and cooked ahead for a larger party.

Heat thoroughly before serving with creamy mashed potatoes and leafy green vegetables.

1kg venison casserole / braising  
steak cut into chunks  
2 carrots, roughly chopped  
140g turnip or swede, roughly  
chopped  
2 onion, roughly chopped  
3 celery sticks, roughly chopped  
olive oil and butter, for frying  
1 garlic clove, crushed

5 tbsp seasoned plain flour  
2 tbsp redcurrant jelly (or  
rowan or hawthorn jelly)  
450ml dry red wine (Rioja is  
good)  
450ml beef stock  
2 thyme sprigs  
1 bay leaf

1. Heat oven to 180C/fan 160C/gas 4. Fry the vegetables in a little oil and butter in a heavy-based casserole for 4-5 mins until golden. Tip in the garlic and fry for a further min, then set aside.
2. Put the venison into a plastic bag with seasoned flour and shake to coat. Add a little more oil and butter to the pan and fry the venison over a high heat, stirring now and then, until well browned. Don't crowd the pan – cook in batches if necessary. Set aside with the vegetables.
3. Add the redcurrant jelly and wine to the pan, and bring to the boil, scraping up all the bits that have stuck to the bottom. Pour in the stock, then add the thyme, bay leaf, meat and vegetables. Season and bring to the boil. Cover and transfer to the oven for about 1½ hrs or until tender. Remove from the oven, taste to check the seasoning.

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