



Venison Sausage Casserole with Herbs and Red Wine

Preparation Time: 30 mins
Cooking Time: 1hr 20 mins
Serves 4

Ingredients:

500g venison sausages
200g smoked bacon, chopped
200g chestnut mushrooms, chopped
1 onion, roughly chopped
1 level tablespoon plain flour □ 375ml red wine
1 clove garlic, crushed
4-5 juniper berries, crushed
Sprig of thyme
2 bay leaves
25g butter
2 tablespoons redcurrant jelly
Salt & black pepper

In a frying pan, brown the sausages in olive oil for 10 minutes. Remove the sausages and add the onion, garlic and bacon to the pan and cook for about 10 minutes.

Return the sausages to the pan and stir in the flour. Then, add the red wine, juniper berries, thyme and bay leaves.

Place a lid on the pan and simmer on a low heat for 30 minutes.

Add the mushrooms and cook for a further 20-30 minutes with the lid removed. Once the sauce has thickened, add the butter.

Check the seasoning and adjust as necessary.

Stir in the redcurrant jelly and serve.