



## Spicy Venison Hotpot

Preparation Time: 45 mins  
Cooking Time: 2hrs  
Serves 6

### **Ingredients:**

1kg diced venison  
100g streaky bacon, chopped  
25g butter  
2 onions, roughly chopped  
2 cloves garlic, crushed  
1 tablespoon fresh ginger, chopped  
1 teaspoon ground cinnamon  
½ teaspoon allspice  
1 teaspoon dried thyme  
1 bay leaf  
500g tomatoes, peeled, seeded and chopped  
250ml beef stock  
80ml orange juice  
80ml port  
200g turnip, roughly chopped  
200g parsnip, roughly chopped  
200g carrot, roughly chopped

In a frying pan, heat the oil and butter. Cook the bacon over a medium heat until lightly golden. Remove and set aside.

Brown the venison in batches and set aside.

Fry the onions until golden and then add the garlic and ginger and cook for about a minute.

Return the bacon and venison to the pan and add all the ingredients except the root vegetables. Bring to the boil, then reduce the heat and simmer, covered for 1 hour.

Add the root vegetables to the pan and cook for a further 40 minutes.

Season to taste.