



Spicy Venison Hotpot

ingredients

- 1kg diced venison
- 100g streaky bacon, chopped
- 25g butter
- 2 onions, roughly chopped
- 2 garlic cloves, crushed
- 1 tablespoon fresh ginger, chopped
- 1 teaspoon ground cinnamon
- 1/2 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

directions

- 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.