

Venison Sausage Casserole with herbs and red wine

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 and pepper

directions

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