



# Venison with redcurrant wine sauce

## ingredients

- 4 venison steaks
- Salt and black pepper
- 2 tablespoons oil
- 8 juniper berries, crushed
- 2 tablespoons soy sauce
- 1 tablespoon balsamic vinegar
- 1 onion, roughly chopped
- 120ml beef stock
- 120ml red wine
- 1 tablespoon tomato puree
- 60ml creme fraiche
- 2 tablespoons redcurrant jelly
- 25g butter

## directions

- Season the steaks on both sides and place in a shallow dish.
- In a small mixing bowl mix together the crushed juniper berries and oil then rub the mixture into the steaks.
- Heat a heavy frying pan until hot then cook the steaks for 5-8 minutes on each side. Meanwhile in a small bowl mix together the soy sauce and balsamic vinegar.
- Once the meat is cooked add the soy sauce mixture to the pan and cook over a high heat. Turn the steaks to coat on both sides then remove from the pan and keep warm.
- Return the pan to the heat and add the chopped onion, tomato puree, stock and wine. Mix well and simmer gently until reduced by about one third.
- Add the redcurrant jelly and the creme fraiche, mix well and simmer gently until hot.