



Venison Marinade

ingredients

- 400ml red wine
- 100ml port
- 1 sprig fresh thyme
- 2 juniper berries
- 1 garlic clove
- 1 bay leaf

directions

- Mix the red wine and port together in a pan and reduce by half. Cool then add the remaining ingredients
- Add venison to the marinade, cover and leave for between 12 and 24 hours.