

Holme Farmed Venison Casserole

Serves 4

You will need a deep oven proof dish and a lid for making this casserole

Ingredients

800 g of trimmed venison shoulder (cut into dice)
2 large carrots (peeled and diced)
1 large onion (peeled and diced)
4 sticks of celery (washed and diced)
2 cloves of garlic (peeled and crushed)
1 leek (washed and diced)
2 large glasses red wine
3 pints of game or beef stock
2 tablespoons tomato puree
3 rashers smoked Yorkshire bacon (chopped up neatly)
2 bay leaves
3 sprigs of thyme (leaves only, discard the stalks)

mixed together. at the end and if your casserole is not thick enough this will make it thick and not alter the flavour in any way)

Method

Using a large frying pan fry the onion, celery, carrots and garlic. Then add the venison and chopped up smoked bacon and fry until there is some colour on the meat.

Next add the tomato puree, leeks and red wine. Reduce the wine until it has almost gone then add the stock, bay leaves and thyme leaves.

Put the mix into a casserole dish and put the lid on. Cook in the oven at 165°C for 1 ½ hours.

If the meat is tender and the casserole looks rich and sticky great the dish is ready to be served (if the meat needs a little longer then leave it in for another half an hour.

Chefs tip:

If you need to thicken the dish just add some corn flour mix (mix 2 tablespoons of corn flour and 2 tablespoons of water and add small amounts until the casserole has thickened)

To serve

Why not cook up some red cabbage or some winter root vegetables and serve with mash potatoes. Alternatively, Colcannon mash is a classic Irish dish and would complement the casserole perfectly (spring onion, leeks and cabbage mixed with mash potatoes)