

VENISON in RED WINE

60 g (2 oz) butter	3 large onions, chopped
125 g (1/4 lb) pickled pork, diced	125 g (1/4 lb) mushrooms, sliced
1 kg (2 lb) venison, cut into cubes	1 clove garlic, crushed
3 tblsps plain flour	bouquet garni
2 cups water	salt
1 cup red wine	freshly ground black pepper

Melt the butter and fry the pork until brown; remove from the pan and set aside. Add venison to the pan and cook until well browned (about 10 minutes); remove from the pan and set aside.

Brown onion and cook mushrooms separately; remove from pan and set aside.

Stir the flour in thoroughly, cooking for at least 1 minute.

Slowly blend in the water and red wine, stirring over medium heat until the sauce is smooth and thickened.

Return the onions and mushrooms, add garlic and bouquet garni, seasoning with salt and black pepper.

Return the pork and venison to the pan.

Cover and simmer for 1.5 hours or until tender. Remove the bouquet garni before serving.

Submitted by Steve B. Our fellow bow hunter from down under.

I've used it for fallow - a deer not dissimilar to your whitetail - and it is most enjoyable. Even my wife enjoys it.

Will see what others I have.

Cheers and all the best,
Steve