

Ranger's Venison Casserole

Ingredients

450g Diced Tatton Park venison
115g Dry cured Tatton Park bacon
1 tbsp Redcurrant jelly
225g Carrots
1 Medium onion
1 Clove garlic
150ml Red wine
2 tsp Cornflour
300ml Venison stock
Salt and pepper

Method

Roughly chop the onion. Cut the bacon into small pieces and fry together in a little oil until the onion begins to soften. Transfer to an ovenproof casserole dish.

Please turn over



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Fry the cubes of venison quickly in the hot oil to seal. Add to the casserole with the crushed garlic and toss together with the onions and bacon.

Season with freshly ground pepper, add the sliced carrots and sprinkle with salt. Pour in the red wine and stock. Cover the casserole and cook in the oven at Gas 3/325° F/160°C, for 2 hours until tender.

Before serving, mix a little of the stock with the cornflour and then mix into the casserole to thicken. Stir in the redcurrant jelly and serve.

With its long tradition of supplying food to the neighbouring estates and villages our Housekeeper's Store is a hidden gem! Showcasing the best local produce and of course our own fantastic Estate and

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