

The end result



V E N I S O N H O T P O T

Ingredients (serves 4):

- 1 tbsp olive oil
- 50g butter
- 500g diced wild venison
- 2 onions, peeled, halved & finely sliced
- 2 carrots, peeled & thickly sliced
- 450ml beef stock
- 3 tbsp Worcestershire sauce
- 2 bay leaves
- Pinch dried rosemary
- 900g waxy potatoes, peeled and thinly sliced



Instructions:

1. Preheat the oven to 180°C/Gas 4.
2. Heat the oil & 25g of the butter in an ovenproof casserole dish, when foaming add the diced venison. Brown evenly for 3-4 minutes & remove from the pan. You may have to do this in 2 batches so that you don't crowd the pan.
3. Add a little more oil & fry the onions until lightly browned. Add the carrots & cook for a further 2 minutes.
4. Return the venison to the pan & add the beef stock, Worcestershire sauce, bay leaves, rosemary & season well.
5. Top with an even, thick layer of sliced potatoes & dot with remaining butter.
6. Cover with a lid & cook in the oven for approx. 2 hours or until the venison is tender. Remove the lid & continue to cook for 15 minutes until the potatoes are golden brown.

See this recipe and others like it at <https://hfv.co.uk>