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## MICHAEL MANNERS' VENISON STEW

Michael Manners established Selkirks Restaurant in Orange in 1997 following successful stints in Leura, Sydney and Europe. Selkirks has developed an national reputation for its innovative and beautiful food, welcoming atmosphere and commitment to working with premium local produce. Michael is a great supporter of Mandagery Creek Venison and we thank him for this fabulous hearty stew. Enjoy!

### Ingredients

- 1 kg diced venison
- 2 large onions, diced
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cumin
- 1 teaspoon ground black peppercorns
- 1 teaspoon ground coriander
- 1 cup pitted & chopped prunes
- 1 cup roughly chopped dried apricots
- 1 cup raisins
- 2 cups beef or vegetable stock
- 2 cups red wine

Season diced venison with the dry mixture of nutmeg, cumin, black pepper and coriander. Leave to sit for 30 minutes.

Fry onion until soft in a small amount of olive oil. Remove onion from pan. Quickly sear venison in remaining oil and when cool dust with a small amount of plain flour. Place in casserole dish with onion. Add prunes, apricots and raisins – mix together in casserole dish, then add stock and wine.

Simmer on low heat for approximately 45 – 50 minutes until tender.

**Serve with creamy mashed potato.**

*Recipe compliments of Mandagery Creek Venison*

*Tel: (02) 6365-6171*

*Fax: (02) 6365-6209*

*Email: [tim@mandagerycreek.com.au](mailto:tim@mandagerycreek.com.au)*

*Website: <http://www.mandagerycreek.com.au>*

