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VENISON HOT POT

Ingredients

2 kg stewing venison
2 tablespoons salt
2 tablespoons brown sugar or golden syrup
1 large onion
Carrots and diced potato, pumpkin, etc

Dry Ingredients

Cayenne pepper
Oregano
Thyme
Coriander
Flour
Garlic

Coat meat in dry ingredients and brown on high heat in a pan of olive oil.

Add other ingredients into slow cooker and stew for about 10 hours or longer. Thicken sauce if desired with cornstarch, but remember to add only enough water to cover meat and simmer slowly.

Enjoy with red wine and garlic bread.

If meat is freshly killed leave in fridge for 7 to 10 days to mature, then let them soak in mixture of garlic, pepper, salt, soy sauce and a small quantity of ginger overnight. Either freeze or cook using 80% butter and 20% oil on hot pan.

Recipe compliments of Mandagery Creek Venison

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