



# Venison Casserole in Red Wine

*Serves 4-6 - Cooking time 1 hour 45 minutes*

***Ingredients:***

2 lbs cubed shin, neck, and flank or shoulder venison  
6 oz streaky bacon  
6 oz mushrooms  
2 cloves garlic, crushed  
4 oz butter  
1 large onion, finely chopped  
Parsley  
Bottle of inexpensive red wine  
20 baby onions (optional)  
Bouquet garni  
Salt and pepper  
Tbsp flour  
Tbsp olive oil

***Instructions:***

In a flameproof casserole, brown venison quickly in oil and butter. Add onion and cook until transparent. Add flour, then bouquet garni, garlic and seasoning. Cover with wine and bake covered for one hour at 300F, 150 C Gas 2, Bottom Right AGA 4 door. The casserole can be cooked to this stage the night before.

Separately crisp bacon and cook baby onions until golden. Add to the casserole and cook 30 minutes more. Add mushrooms, cook for another 15 minutes. Remove bouquet garni, add parsley and serve with rice or boiled potatoes.