

BRAISED VENISON SHOULDER, *RED CABBAGE, DAUPHINOISE*

LOUISE MCKENZIE, THE GREYHOUND, PETTISTREE

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INGREDIENTS

2 Onions - sliced with skin on

Rosemary, Thyme

Enough Local Ale to cover (approximately 1litre)

Preheat oven to 180 degrees

Place the Venison Shoulder in a deep pan, just big enough to fit it, add the onions, rosemary & thyme and then cover with the local ale till the venison is submerged in ale.

Season and cover with a sheet of baking parchment, and two sheets of tin foil, tightly wrapped.

Place in the oven for approximately 3-4 hours, it is ready when the venison is tender and pulls apart easily.

While the Venison is still warm pull it apart and keep warm.

Put the cooking liquor from the Venison into a pan and reduce down until thick, (a little bit of dark chocolate gives a nice taste!)

Braised Red Cabbage

1 small red cabbage, cut into fine strips and rinsed

3 tablespoons butter

1 large onion, chopped

1 1/2 teaspoons salt

500 ml Red wine

Melt the butter in a Pan over a medium heat. Add the onions, cabbage, salt, and stir the mixture gently. Pour in the red wine and bring the mixture to a simmer.

Cover and reduce the heat slightly, and then continue simmering the cabbage for 45 minutes to 1 hour, until it is tender.

Dauphinoise Potatoes

1 kg baking potatoes, peeled and placed in a bowl of cold water to prevent them from browning (use floury potatoes such as Russet, King Edward, Maris Piper or Desiree)

3-4 cloves garlic

A few sprigs of herbs (Rosemary & Thyme)

250ml double cream & 250 ml milk

salt and freshly ground black pepper

Preheat the oven to 160C.

Put the Cream, Milk, Garlic, Herbs, Salt & Pepper in a pan and bring the boil, then turn off and pass through a sieve, discarding the garlic & herbs. Put the cream to one side.

Slice the potatoes into thin slices, or use a mandolin if you have one.

Layer the potatoes in a deep baking tray until the tray is full, then pour over the heated cream until the potatoes are covered.

Cover with a sheet of baking parchment and place the potatoes in the oven and bake for 1-1½ hours, or until the potatoes are completely tender, use a skewer to check they are cooked through. (If the cream looks like it's splitting, your oven is too hot, so turn it down a bit.)