

# Braised Venison Sausages in Red Wine



## Ingredients

- 8 sausages
- 225g (8oz) smoked bacon
- 225g (8oz) small pickling onions
- 225g (8oz) baby mushrooms, (if you can obtain wild ones these taste much better).
- ½ clove of garlic
- ½ a bottle of red wine
- 15-20 juniper berries
- 4 sprigs of thyme
- 4 bay leaves
- Olive oil for frying

## Method

1. Cook the sausages in a frying pan with a little olive oil.
2. Keep turning the sausages to brown them all round.
3. Remove the sausages, put the onions and diced bacon into the pan and brown them.
4. Return the sausages to the pan, together with the baby mushrooms, the garlic diced or squashed, ½ a bottle of red wine, a few sprigs of thyme and lightly squashed juniper berries.
5. Simmer in the pan for a few minutes and then transfer into a casserole and cook the casserole in the oven for 30 minutes.
6. To make the sauce, pour all the juice from the casserole into a saucepan, take a spoonful of plain flour, the same quantity of butter and mix to a paste.
7. Gently stir this into the simmering liquid, until it thickens.
8. Pour over the cooked items.
9. Serve with sauté potatoes, parsnips and a spoonful of cranberry sauce.

**Cooking time: Approximately 1 hour**

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