

# Deer Gravy



## INGREDIENTS:

- Venison Bones
- A large pan with enough Red Wine and Water (50/50) to cover the joint
- A handful of chopped Celery
- 3 chopped Carrots
- 1 chopped Onion
- 2 Cloves of Garlic
- 1 tbsp Salt
- Black Peppercorns, to your taste

## METHOD:

1. Put the venison bones in a roasting dish, season with salt, pepper and drizzle some olive oil over them. Place in a hot oven (200C) for around 30 mins until a good colour and browning has occurred. Remove the bones and de-glaze the roasting dish with water to get all the flavours off the pan.
2. Put the bones and de-glazed stock in a large pan with chopped celery, carrots and onion
3. Add garlic cloves, salt, and black peppercorns
4. Top up the pan with red wine and water (50/50)
5. Simmer with a lid on for 3 hours
6. Remove the bones and discard
7. Drain the cooking liquid off and reduce it down by 2/3rds by simmering it for about an hour, keeping an eye on it (this will be your Deer Gravy sauce) Season and thicken as required