

Venison Lollipops



INGREDIENTS:

- ½ lb of ground pork
- ½ lb of ground venison (we like Muntjac for this recipe, but any venison will do)
- ½ cup of finely chopped parsley
- 1 tbsp salt
- Black Pepper to taste
- Liquorice sticks

For the glaze, combine:

- ½ cup of Honey
- ½ cup of Wholegrain Mustard

METHOD:

1. Soak the liquorice sticks in water for 2 hours
2. Mix the ground meats and herbs, seasoning it with salt and pepper
3. Split liquorice sticks in half along the grain
4. Form the meat mix around each stick to make little meaty drumsticks
5. Fry in hot oil in a deep fat fryer (or on your stove top, but be extra careful!)
6. Drain and glaze with the honey mustard mix. Serve with pickles and ale

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