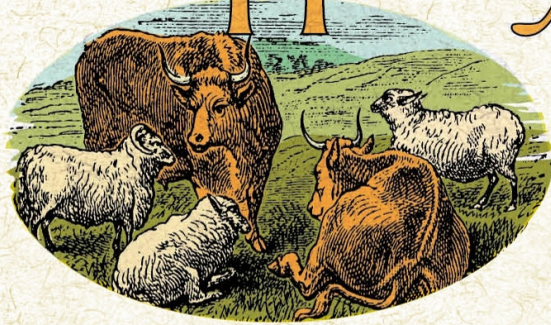


Honeywell's

R E C I P E



Sue's Venison Casserole (Serves 4)

Ingredients

- 2lb Diced Venison
- ½ bottle of Merlot
- 2 Carrots (sliced)
- 2 Medium Onions (diced)
- 6 Mushrooms (sliced)
- 4 Bay Leaves
- 8 Peppercorns (preferably soft green)

1. Prep all the vegetables and place into a casserole dish with the other ingredients.
2. Cover and cook in a pre-heated oven 140oC, Gas Mark 1, for 4 hours.
3. Thicken with cornflour in last 15 minutes of cooking if you like.

For an extra layer of comfort food to the dish you can finish it with some herby dumplings

Ingredients:

- 160g Self Raising Flour
 - 80g Beef Suet (AMKO Shredded is available at Honeywell Eaves Shop)
 - 1tsp Chopped Parsley
 - Salt & Pepper & Water
1. Mix all ingredients in a bowl with a little water.
 2. Combine with a knife, and form into golf ball sized dough balls.
 3. Add to the casserole for the last 40 minutes of cooking time.

Serve with a jacket potato and broccoli.

Butchers Top Tip!

Cook the casserole with a strip of pork rind for additional body and succulence. Remove before serving.