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## RECIPE OF THE WEEK

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# Venison Sausages Braised in Red Wine

There's Richmond 'sausages', then there are 'real' sausages and amongst them are those made of venison which is one of the leanest meats you can find. So venison sausages are positively five-star, especially when you serve



them braised slowly with herbs, shallots, mushrooms and red wine. Then all you need is a dreamy pile of light, creamy mashed potato for contrast and you can make a treat for friends and family. This is a Delia recipe which got the Sara treatment and very good it is too.

*500g venison sausages*  
*275g red wine*  
*1 dessertspoon olive oil*  
*225g diced pancetta or dry cured bacon*  
*1 large clove garlic, peeled*  
*225g shallots, peeled*  
*1 level dessertspoon juniper berries*  
*1 level teaspoon chopped fresh thyme*

*2 bay leaves*  
*175g chestnut mushrooms or a mixture of chestnut and dried porcini mushrooms*  
*1 heaped teaspoon plain flour*  
*1 rounded teaspoon Colemans mustard powder*  
*25g butter, softened*  
*1 rounded tablespoon redcurrant or cranberry jelly*  
*Trapani sea salt and freshly ground black pepper*

Heat the oil in the casserole then, with the heat at medium, brown the sausages evenly all over, taking care not to split the skins by turning them over too soon. Next, using a slotted spoon, transfer them to a plate while you brown the diced bacon along with the garlic and shallots.

Now crush the juniper berries very slightly without breaking them – just enough to release their flavour.

Return the sausages to the casserole, pour in the wine and add the berries, then thyme and bay leaves. Season lightly, bring to a gentle simmer, lid your casserole, turn the heat as low as possible and let it all simmer gently for 30 minutes (or use a slow cooker).

After that, add the mushrooms, stirring them in well, then leave everything to cook gently for a further 20 minutes – this time without the lid so the liquid reduces slightly.

To finish, transfer the sausages and vegetables to a warm serving dish, mix the flour and the mustard powder with the softened butter until you have a smooth paste and whisk this, a little at a time, into the casserole. Let everything bubble for a few more minutes, then take the casserole off the heat, return the sausages to the casserole, whisk in the redcurrant jelly – and it's ready to serve. Serves 4.

To download this recipe go to [www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)

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