

# HindsandHaunches



## Venison Bolognese Sauce

Venison mince has a mild, subtle flavour and can be cooked in a similar method to traditional beef mince – really delicious bolognese sauce served with fresh tagliatelle / spaghetti or great over a baked potato – quick, easy and tasty !

- 1 x 225g (8oz) venison mince portion
- 1 x medium sliced red onion
- 1 x medium sliced carrot
- 1 x sliced celery stick
- garlic clove
- salt & pepper to taste
- 1 x can tinned tomatoes
- 1 x standard beef stock cube dissolved in hot water
- 6 – 8 sliced chestnut mushrooms
- 1 – 4 tablespoons ruby port or red wine

1. Heat frying oil in saucepan, add sliced onion/carrot/celery/mushrooms/garlic and fry gently to soften.
2. Add in venison mince and gently brown.
3. Add can of tinned tomatoes, salt and pepper and beef stock cube with liquid plus ruby port or red wine.
4. Bring to the boil and then reduce pan heat to a gentle simmer for approx. 1 hour.
5. Serve bolognese sauce over cooked fresh tagliatelle / spaghetti pasta or try it over a baked potato with a small mixed green salad.
6. Sprinkle with italian cheese and fresh chopped tomatoes - add a slice of garlic bread – bliss !