

HindsandHaunches



Venison Quick Curry

Venison has a mild, subtle flavour and can be cooked in a similar method to traditional beef cuts – this is a really quick, simple and easy curry recipe that tastes really yum ! Cooked using a slow cooker – serves 2.

1 x 225g (8oz) venison diced portion
1 x medium sliced onion
1 x medium sliced carrot
1 x sliced celery stick
garlic clove
4 x fresh mushrooms
1 x medium potato diced into thick cubes
small handful of frozen peas
1 x jar of Curry Sauce to your taste [we use Patak's tikka masala medium sauce]

1. Slice the onion/carrot/celery/mushrooms/potato/garlic clove and place into slow cooker pot along with a handful of frozen peas
2. Add in the diced venison
3. Pour in the jar of curry sauce and stir in well
4. Ensure the venison meat is covered with sufficient curry sauce to prevent it losing moisture – if required just add in a measure of water to cover the meat
5. Turn on the slow cooker – we use a Low Heat setting and allow the curry to cook between 6 to 8 hours
6. Serve with heated Naan bread or just bread and butter – really delicious – enjoy ! ☺ Chilled beer is optional !!