

Venison sausages with leeks and ale



This one pot recipe is the ultimate in comfort food combining the rich flavour of lean venison with juniper and herbs and one of the many award-winning craft ales found in Wales.

Serves 4 | **Prep** 20 minutes | **Cook** 45 minutes

Ingredients

8 Welsh venison sausages
2 tablespoons rapeseed oil
4 slices smoked streaky bacon
1 medium leek, washed and chopped
2 cloves garlic crushed
150g chestnut mushrooms
250ml Welsh beer
strips of 1 orange peel
1 teaspoon juniper berries crushed (optional)
1 bay leaf
1 tablespoon chopped fresh rosemary
1 tablespoon honey

Method

- 01** Heat the oil in a large heavy pan over medium heat and fry the leek, garlic and bacon for 5 minutes.
- 02** Remove the leek mixture and add the sausages browning on all sides.
- 03** Return the leek mixture to the sausages, add the remaining ingredients (except the honey) and pour over the beer.
- 04** Leave to simmer for 20 minutes until sauce has reduced. Season with salt and pepper and add honey if needed to balance the bitterness of the beer.
- 05** Serve with creamy mashed potatoes.