



ESTD 2012

DEVON VENISON

ETHICALLY HARVESTED FINEST WILD DEVON VENISON



Devon Venison Sausages with Red Wine and Onion Gravy

Venison sausages are a wonderful way to enjoy the lean, flavourful nature of the meat while maintaining a succulent texture. Historically, sausages have been a staple of British meals, providing nourishment with accessible ingredients. This recipe pairs Devon venison sausages with a rich red wine and onion gravy, making it ideal for a weekend lunch or a rustic dinner. Serve with creamy mashed potatoes and a glass of Malbec or a traditional cider.

Instructions:

1. Heat oil in a large pan over medium heat and cook the sausages until browned and cooked through. Remove and keep warm.
2. Add onions to the pan and cook slowly for 15 minutes until caramelized.
3. Stir in brown sugar and flour, cooking for another 2 minutes.
4. Gradually pour in the stock and red wine, stirring to avoid lumps. Simmer for 10-15 minutes until thickened.
5. Stir in mustard and season with salt and pepper.
6. Serve the sausages with the rich onion gravy and buttery mashed potatoes.

Ingredients:

- 6 Devon venison sausages
- 2 tbsp olive oil
- 2 large onions, thinly sliced
- 1 tbsp brown sugar
- 2 tbsp flour
- 2 cups (480 ml) beef stock
- 1 cup (240 ml) red wine
- 1 tsp Dijon mustard
- Salt and pepper to taste